

COCKTAILS \$10 each

HIBISCUS PALOMA

tequila, hibiscus, lemon, grapefruit, soda

GUNPOWDER ELDERFLOWER COLLINS

Gunpowder gin, elderflower, lemon, soda

DRAGONTINI

Beefeater gin, olive brine,
a hint of dry vermouth, olive and a twist

LEMON BASIL GIMLET

vodka, hose made basil syrup, lemon

APEROL SPRITZ

aperol, orange juice, prosecco and an olive

CHAMOMILE BOURBON SOUR

chamomile infused bourbon,
lemon, sugar, egg white

MEZCAL NEGRONI

mezcal, campari, sweet vermouth, chili

JUNGLE BIRD

dark rum, campari, pineapple, lime

MOCKTAILS \$5 each

HIBISCUS COOLER

hibiscus, sugar, lemon, seltzer

BASIL LEMON SPARKLER

basil, lemon, sugar, seltzer

CRANBERRY LIME RICKY

cranberry, lime, ginger beer

PINEAPPLE SODA

pineapple, lime, seltzer

GINGER MINT SODA

ginger, mint, lemon, seltzer

SEE CHALKBOARD FOR WHAT'S ON TAP

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BEER & CIDER

Ginger Libation 12oz btl \$6

Good IPA 12oz can \$4 (*selection changes*)

Narragansett Lager 16oz can \$3

BBC Steel Rail 16oz can \$4

Artifact Wild Thing Cider 16oz can \$5

Citizen Unified Press Cider 16oz can \$5

MAINE ROOT SODAS \$3

Organic Sugar Cane & Natural Color

COLA • ORANGE • ROOT BEER

LEMON • GINGER BEER

BLACK CHERRY • DIET COLA

JUICES \$3

LEMONADE, CRANBERRY,
ORANGE, PINEAPPLE, GRAPEFRUIT

WINE & BUBBLES

Carpene PROSECCO \$6.50/22

Bertani ROSE \$8/30

La Fiera PINOT GRIGIO \$6.5/24

Preludio CHARDONNAY \$8.5/30

Perriere SAUVIGNON BLANC \$8/30

Rocca VERNACCIA \$8/30

La Fiera MONTEPULCIANO \$6.5/24

Piazzo BARBERA \$7.50/30

Borgo PINOT NERO \$9/32

LaForge CABERNET SAUVIGNON \$8/30



**LIMITED IN-PERSON SEATING
BY RESERVATION ONLY**

(413) 475-3570

21 BANK ROW • GREENFIELD, MA

Mon, Weds, Thurs 4-9pm

Fri, Sat 4-10pm • Sun 12-8pm

CLOSED TUESDAYS

**Browse our menu at:
magpiepizza.com
and then click the link
to order on-line!**

Visit our Facebook page for this week's specials



Magpie Woodfired Pizzeria

GLUTEN-FREE AVAILABLE

pizza dough...add \$1 pasta...add \$1

STARTERS

MARINATED OLIVES

served warmed with marcona almonds \$4

BREAD TO SHARE

honey butter \$4

olive oil & flake salt \$5

goat cheese & almond \$6

MEZZE PLATE

dolmas, white bean spread, olives,
sweetly drop peppers \$8

CHILI CARROTS

roasted with chili butter & honey \$4

ROASTED CAULIFLOWER

fontina & peas \$6 *add hot Italian sausage* \$9

WHITE ANCHOVY CROSTINI

toasted focaccia, aioli, bruschetta tomato,
marinated white anchovies & arugula \$8

SHRIMP SCAMLET

scampi butter, fennel seed, red pepper,
arugula, cherry tomato, garlic, chili flake \$11

NANA'S MEATBALLS

sauce, parmesan & focaccia \$11

BROCCOLI RABE

tossed in garlic oil & chili flakes \$3
add hot Italian sausage \$6

SALADS

HOUSE SALAD

field greens in honey-balsamic vinaigrette \$7
add goat cheese & almonds \$10

CAESAR SALAD

classic -or- fire roasted...
romaine, croutons & parmesan \$11

GREEK SALAD

romaine with olives, feta, chickpeas, red onion
& cucumber, lemon-oregano dressing \$10

RADICCHIO SALAD

arugula, manchego,
truffle oil & aged balsamic \$11

BEET & WALNUT SALAD

arugula, ricotta salata & pepperoncini,
oranges, honey-balsamic vinaigrette \$9

ADD TO ANY SALAD

Bacon \$2 • **Chicken** \$3 • **Crispy Prosciutto** \$3

Shrimp \$4 • **Cod Cake** \$5

ENTREES

*RICOTTA MAC & CHEESE

penne in ricotta & tomato sauce,
mozzarella, parmesan & spinach \$15

FAZZIOLETTI CREPE

truffled roasted tomato sauce, ricotta,
zucchini, eggplant, mushrooms, spinach,
peppers & onions \$15

COD CAKES

cod cakes with lemon, aioli,
roasted potatoes, side salad \$17

*SHRIMP SCAMPI

linguini, scampi butter, fennel seed,
red pepper, arugula, cherry tomato,
garlic, chili flake \$19

*MAGPIE CARBONARA

linguini tossed in a white wine,
egg & bacon sauce, with pecorino,
parmesan, broccoli rabe, garlic,
chili flakes & parsley \$18

*LINGUINI & MEATBALLS

spinach, marinara & parmesan \$17

KIDS \$5 each

***MEATBALL** with focaccia or linguini

***PENNE WITH BUTTER & PARMESAN**

***CHEESE PIZZA**

***CREAMY MAC & CHEESE**

CUSTOM PIES

MARGHERITA

fresh mozzarella, bruschetta tomato, garlic & basil \$10

PEPPERONI & MUSHROOM

caramelized onion, roasted tomato, mozzarella \$14

ARTICHOKE & PESTO

spinach, fresh mozzarella, parmesan \$13

MEATBALL

tomato sauce, roasted pepper, onion,
ricotta, mozzarella, parmesan \$14

PROSCIUTTO, CHICKEN & SPINACH

red onion, mozzarella, pecorino \$14

CUBANO

mojo marinated slow roast pork, ham,
provolone, pickles, aioli, mozzarella \$14

CATALAN SHRIMP

manchego, arugula, garlic, chili flakes \$15

POTATO & GARLIC

fontina, parmesan, rosemary, sea salt \$13

FOUR CHEESE

ricotta, pecorino, mozzarella & manchego with
minced garlic, chili flake, zucchini & walnuts \$14

EGGPLANT PARM PIZZA

breaded eggplant, marinara, fresh basil, spinach,
ricotta salata, mozzarella & parmesan \$13

PIZZA FAGIOLI

white bean spread, bruschetta tomato,
arugula, aged balsamic \$12

HOT ITALIAN SAUSAGE & OLIVE

red onion, marinara, pecorino & mozzarella \$14

BUILD YOUR OWN WOOD-FIRED PIES

START WITH THE BASIC PIE \$9.50

fresh & grated mozzarella

CHOOSE A SAUCE

marinara, bruschetta tomato, garlic oil,
basil pesto or a white pie

ADD YOUR FAVORITE TOPPINGS

50¢ each

FRESH TOMATO

ROAST TOMATO

PESTO, LEMON

PICKLES

ZUCCHINI

EGG

RED ONION

CARAMELIZED ONION

\$1 each

SPINACH

ARUGULA

MUSHROOM

OLIVE

ARTICHOKE

ROASTED WHOLE GARLIC

ROAST RED PEPPER

PINEAPPLE

BREADED EGGPLANT

PROVOLONE

RICOTTA SALATA

FETA

HERBED RICOTTA

FRESH MOZZARELLA

PARMESAN

PECORINO

\$2 each

BACON

POTATO

HOT ITALIAN SAUSAGE

CHICKEN

SHRIMP

PEPPERONI

MEATBALL

PROSCIUTTO

BROCCOLI RABE

ANCHOVIES

HAM

MANCHEGO

GOAT CHEESE