

## COCKTAILS \$10 each

### LEMON BASIL GIMLET

vodka, house-made basil syrup, lemon

### PETO MARTINI

gin, carpano antica formula, orange

### GINGER SPICE MARGARITA

chili tequila, ginger, lime, chipotle salt rim

### OAXACAN WINTER

mezcal, bourbon, orange, bitters

### HIGHWAY TO THE DANGER ZONE

angostura rum, cinnamon, lime

### SLAP & KISS

rye, carpano antica formula, cynar, bitters

### TROUBLEMAKER

dewars, lillet, averna, lemon

### GINGER LEMON TODDY

bourbon, lemon, ginger, hot water

## MOCKTAILS \$5 each

### APPLE CINNAMON SODA

apple cider, cinnamon syrup, ginger beer

### BASIL LEMON SPARKLER

basil, lemon, sugar, seltzer

### CRANBERRY LIME RICKY

cranberry, lime, ginger beer

### ORANGE CREAM SODA

orange juice, maple syrup, vanilla, seltzer

### GINGER MINT SODA

ginger, mint, lemon, seltzer

## SEE CHALKBOARD FOR WHAT'S ON TAP

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## BEER & CIDER

Ginger Libation 12oz can \$7

Good IPA 12oz can \$6 (*selection changes*)

Narragansett Lager 16oz can \$5

BBC Steel Rail 16oz can \$5

Artifact Wild Thing Cider 16oz can \$6

Citizen Unified Press Cider 16oz can \$6

Clausthaler N/A Lager 12oz btl \$4

## MAINE ROOT SODAS \$3

*Organic Sugar Cane & Natural Color*

COLA • ORANGE • ROOT BEER

LEMON • GINGER BEER

BLACK CHERRY • DIET COLA

## JUICES \$3

APPLE CIDER, LEMONADE, ORANGE,  
CRANBERRY, 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 NOIR \$9/32

LaForge CABERNET SAUVIGNON \$8/30



**(413) 475-3570**

**21 BANK ROW • GREENFIELD, MA**

**4-9pm WEDNESDAY - MONDAY**

*CLOSED TUESDAYS*

**Browse our menu at:  
[maggiepizza.com](http://maggiepizza.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 \$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, 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  
CAMELIZED 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