

TEL: 216-741-7992  
WWW.PIZZA216.COM

WIFI: PIZZA216 GUEST WIFI



PIZZA(216)

• BRICK OVEN • CRAFT BAR •

DINNER MENU  
4:00 - 11:00PM

GIFTS CARDS AVAILABLE

## Salads



- WEDGE SALAD** V 10  
wedge of iceberg lettuce topped with house made bleu cheese dressing, tomato, bacon, pickled onions, bread crumbs
- SPINACH SALAD** GF 10   
apples, dried cranberries, walnuts, pickled onions, tomato, bacon & goat cheese served over spinach with chipotle vinaigrette
- CAESAR SALAD** V 8  
classic caesar salad with cherry tomatoes, house made crouton & shaved parmesan served over romaine lettuce
- BUFFALO CHICKEN SALAD** 12  
breaded buffalo chicken, red onion, cherry tomato & crumbled bleu cheese served over romaine with choice of ranch or bleu cheese dressing
- SIDE SALAD** V•GF 4  
tomato, cheese, onion & choice of dressing
- dressing: ranch, caesar, red wine vinaigrette | extra dressing +1*
- add chicken to any salad +3.5*

## Brick Oven Pizzas

- ASK ABOUT OUR ROTATING SPECIALTY PIZZAS**
- PIEROGIE PIE** V 18  
whipped mashed potatoes, ricotta, cheddar, caramelized onions, green onions, sour cream | *add bacon +2.5*
- MARGHERITA(216)** V 17   
original red sauce, fresh mozzarella, basil, olive oil, pecorino romano
- SPICY PIE** 19   
local sausage, cheese blend, spicy red, mushrooms, pepperoncinis
- “THE KING”** 20  
local sausage, pepperoni, green pepper, mushroom, onion
- BUFFALO CHICKEN PIE** 20  
creamy buffalo sauce, fresh mozzarella, provolone, house-made bruschetta, bleu cheese crumbles, green onions & traditional buffalo sauce
- THE BIANCA** V 18  
ricotta, fresh mozzarella, provolone, classic shredded blend, garlic, olive oil
- GARDEN OF EATIN’** V 18  
green pepper, mushroom, onion, cherry tomatoes

All pizzas finished with parmesan cheese

## Build Your Own

- starting at 13 with your choice of sauce and cheese
- SAUCES**  
classic red, spicy red, ranch, creamy buffalo, olive oil
- CHEESES**  
classic blend, cheddar, provolone, fresh mozzarella, ricotta  
*extra cheese +2*
- VEGGIES** +1.5 EACH   
mushrooms, green pepper, red onion, basil, garlic, jalapeños pepperoncinis, cherry tomatoes, black olives, artichokes, spinach, banana peppers
- MEATS** +2.5 EACH   
pepperoni, sausage, ham, bacon, breaded chicken, grilled chicken, buffalo chicken

 INDICATES PIZZA 216 FAVORITE

V VEGETARIAN • GF GLUTEN FREE  
VEGAN OPTIONS AVAILABLE – PLEASE INQUIRE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CHECKS CAN BE SPLIT A MAXIMUM OF 4 TIMES

## More Than Just Pizza

### SMALL PLATES

- SMOKED PORK NACHOS** 12  
house made tortilla chips, smoked pork, slaw, cotija cheese, house made bbq sauce
- SHORT RIB POUTINE** 12  
hand cut french fries topped with cheese curds, gravy, and braised short ribs | *add fried egg +2*
- BUFFALO WINGS** 10   
1 lb. of wings covered in our classic buffalo sauce
- PROVOLONE WEDGES** V 8  
fried provolone wedges finished with parmesan, basil & parsley
- GARLIC KNOTS** V 5  
our housemade pizza dough baked and brushed with garlic butter topped with parmesan & fresh basil and served with side of classic red sauce
- CRAB CAKES** 14  
jumbo lump crab, pickled onion, cilantro & cajun aioli
- BRUSSELS SPROUTS** GF 8  
roasted brussel sprouts served with dried cranberries, bacon & balsamic glaze finished with shaved parmesan
- MUSSELS** 13  
1 lb. Prince Edward Island mussels in our weekly rotating broth or sauce - ask server
- CALAMARI** 12  
fried then tossed with peppers and served with house aioli

### LARGER PLATES

- RISOTTO** GF 14   
arborio rice with a blend of wild mushrooms, truffle oil & parmesan cheese
- PASTA (216)** 14  
our rotating selection of fresh locally made pasta and made from scratch sauce – ask your server about this week’s special
- MAC-N-CHEESE** V 10  
sauteed & baked with house made 4 cheese sauce blend, topped with seasoned bread crumbs  
*add chicken +3, bacon +2 or jalapeno +1.5*
- (216) CHEESEBURGER** 10  
half pound ground sirloin grass fed burger with pickled onions, housemade pickles, sharp cheddar cheese, lettuce, tomato and garlic aioli on a toasted brioche bun  
*add hand cut fries \$4 | add bacon +2 | add fried egg +2*

#### LOCAL INGREDIENTS

*whenever possible*

EAT LOCAL

## Local Purveyors

GREAT LAKES CHEESE  
FETA GREAT LAKES  
MICELI DAIRY PRODUCT  
SUPERIOR DAIRY  
SMITH DAIRY

OHIO CITY PASTA  
EZZO SAUSAGE COMPANY  
HOLIDAY SAUSAGE  
GERBER CHICKEN  
GREEN CITY GROWERS

ITEMS AND SPECIALS SUBJECT TO CHANGE – CHANGES AND SUBSTITUTIONS POLITELY DISCOURAGED. WHILE MODIFICATIONS & SUBSTITUTIONS MAY SEEM EASY TO ACCOMMODATE, THESE REQUESTS COMPROMISE THE UNIQUE CHARACTERISTICS OF OUR FOOD & THE EFFICIENCY OF OUR SERVICE.

BEER

Craft Bottles & Cans

OHIO - DRINK LOCAL!

BREW KETTLE BLACK RAJAH BLACK IPA	6.8%	STRONGSVILLE, OH	6
BREW KETTLE WHITE RAJAH IPA	6.8%	STRONGSVILLE, OH	6
FAT HEADS SUNSHINE DAYDREAM SESSION IPA	4.9%	N. OLMSTED, OH	5
FAT HEADS BUMBLEBERRY ALE	5.3%	N. OLMSTED, OH	5.5
JACKIE O’S MYSTIC MAMA IPA (c)	7%	ATHENS, OH	5.5
LAGERHEAD BED HEAD RED	5.9%	MEDINA, OH	5.5
PLATFORM NEW CLEVELAND PALESNER (c)	5%	CLEVELAND, OH	5
PLATFORM PROJECT PALE ALE (c)	5.1%	CLEVELAND, OH	5
PLATFORM SEASONAL CIDER (c)	6%	CLEVELAND, OH	5
PLATFORM SPEED MERCHANT IPA (c)	6.6%	CLEVELAND, OH	5
PORTSIDE RUSALKA VANILLA STOUT (c)	5.3%	CLEVELAND, OH	5
THIRSTY DOG SEASONAL (VARIES)	-	AKRON, OH	5.5
THIRSTY DOG OLD LEGHUMPER PORTER	5.8%	AKRON, OH	5
RHINEGEIST COUGAR BLONDE ALE (c)	4.8%	CINCINNATI, OH	5
RHINEGEIST TRUTH IPA (c)	7.2%	CINCINNATI, OH	5
RIVERTOWN BREWERY VANILLA PORTER	7.9%	LOCKLAND, OH	6

ELSEWHERE

BALLAST POINT SCULPIN IPA	7%	SAN DIEGO, CA	6.5
BELL’S TWO HEARTED AMERICAN IPA	7%	KALAMAZOO, MI	5.5
BOULDER BEER SHAKE CHOCOLATE PORTER	5.9%	BOULDER, CO	5.5
BROOKLYN LAGER	5.2%	BROOKLYN, NY	5
BROOKLYN SUMMER ALE	5%	BROOKLYN, NY	5
CHIMAY PREMIERE ROUGE BELGIAN DUBBEL	7%	BELGIUM	9
DOGFISH HEAD NAMASTE WITBIER	4.8%	MILTON, DE	5.5
DOGFISH HEAD 60 MINUTE IPA	6%	MILTON, DE	6
DOGFISH HEAD 90 MINUTE IPA	9%	MILTON, DE	7.5
DOWNEAST CIDER HOUSE ORIGINAL BLEND (c)	5.1%	BOSTON, MA	5
DUVEL BELGIAN STRONG ALE	8.5%	BELGIUM	8
LEFT HAND MILK STOUT	6%	LONGMONT, CO	5.5
LOST COAST WATERMELON WHEAT ALE	5%	EUREKA, CA	5
NEW BELGUIM FAT TIRE AMERICAN AMBER	5.2%	FORT COLLINS, CO	5
NEW HOLLAND BREWING BARREL AGED STOUT	11%	NEW HOLLAND, MI	8
OMMEGANG HENNEPIN FARMHOUSE SAISON	7.7%	COOPERSTOWN, NY	6.5
ROGUE DEAD GUY ALE	6.5%	NEWPORT, OR	5
SIERRA NEVADA SIDECAR ORANGE PALE ALE	5.3%	CHICO, CA	5
SIXPOINT RESIN DOUBLE IPA (c)	9.1%	BROOKLYN, NY	6
SIXPOINT THE CRISP GERMAN PILSNER (c)	5.4%	BROOKLYN, NY	5.5
STONE DELICIOUS IPA	7.7%	ESCONDIDO, CA	6
WEIHENSTEPHANER HEFEWEISSBIER	5.4%	GERMANY	6
21 <sup>ST</sup> AMENDMENT SNEAK ATTACK SAISON (c)	6.2%	SAN FRANCISCO, CA	5

Other Domestic Bottles & Cans

BLUE MOON	4	HH
MILLER LITE	3.5	HH
STELLA ARTOIS	5	
SAM ADAMS - BOSTON LAGER	4.5	HH
LEINENKUGELS - SUMMER SHANDY	4.5	
LEINENKUGELS - GRAPEFRUIT SHANDY	4.5	
BUD LIGHT	3.5	HH
BUDWEISER	3.5	HH
YUENGLING - LAGER	4	HH
COORS LIGHT BOTTLE	3.5	HH
MICHELOB ULTRA	4	HH
NOT YOUR FATHER’S ROOT BEER	6	
PABST BLUE RIBBON 16OZ. CAN	3.5	HH
ANGRY ORCHARD - CRISP APPLE CIDER	5	
GUINNESS - STOUT (NITRO CAN)	6	
O’DOUL’S - AMBER (NON-ALCHHOOLIC)	4	
CORONA	4	
CORONA LIGHT	4	
MODELO ESPECIAL	4.5	

Pitchers

PORTSIDE 216 PALE ALE	15
GREAT LAKES DORTMUNDER LAGER	16
MILLER LITE	12
BUD LIGHT	12

WINE

Wine

RED	
house - TOSCHI CABERNET	6 / 22
house - TOSCHI PINOT NOIR	6 / 22
CUATRO VACAS GARDAS CAB/MALBEC	7 / 26
EYZAGUIRRE MERLOT	7 / 26
CHERRY HILL PINOT NOIR	10 / 33
FICTION BLEND	13 / 47
SOBON CABERNET	8 / 30
WHITE	
house - TOSCHI CHARDONNAY	6 / 22
house - TOSCHI PINOT GRIGIO	6 / 22
RED NEWT CIRCLE RIESLING	8 / 30
CHEVALIER ST ANDRE BORDEAUX SAUVIGNON BLANC	8 / 30
PINK / ROSE	
LAURELLO CLE 2016 SWEET PINK	7 / 24
MOET & CHARDON IMPERIAL ROSE	125
SPARKLING / CHAMPAGNE	
house - WYCLIFFE BRUT	6 / 20
CAVATINA MOSCATO	6 / 22
GASPRINI PROSECCO	8 / 30
VEUVE CLIQUOT BRUT	12

Happy Hour

3:00-6:00PM MONDAY - FRIDAY  
DINE IN ONLY

\$3 SELECT DOMESTIC BOTTLES HH  
\$4 GLASSES OF HOUSE WINES  
\$5 COCKTAILS  
\$4 SMALL CHEESE PIZZAS

Daily Specials

MONDAY  
HALF OFF ALL BOTTLES OF WINE  
  
TAP TUESDAY  
\$10 MILLER LITE & BUD LIGHT PITCHERS  
AND ALL DRAFT BEERS \$4  
  
WEDNESDAY  
\$2 OFF LARGE AND SMALL PLATES  
  
THURSDAY  
ALL CANS OF BEER \$3

Gift Cards Available!

#MoreThanJustPizza