



FOR THE **TABLE**

grilled chicken wings jalapeño lime glaze	7
pretzels cheesy beer sauce	6
hummus rosemary, pancetta	8
polenta cakes soffrito, basiled ricotta cheese	8
rock shrimp tempura spicy mayo, pineapple	12
bahn mi spring rolls berkshire pork, pickled veg, cilantro vinaigrette	9
chipotle pork sliders pickled onions, bibb lettuce, chipotle mayo	9
warm ricotta honey, herbs de provence	6
house chips horseradish sauce	5

FROM THE **GARDEN**

district caesar salad romaine, roasted peppers, pretzel croutons	10
power salad super greens, radicchio, carrots, currants, sunflower seeds, vanilla balsamic	10
asian shrimp salad cucumbers, apples, ginger-miso dressing	12
roasted pear salad spinach, arugula, parmesan, toasted walnuts, white wine vinaigrette	9

WITH THE **GRAIN**

branden-burger 8oz district blend, whiskey pickles, tillamook cheddar	11
sausage & pepper tomato chutney, red wine onions, peppers, provolone	10

FROM THE **HEART**

steak frites ny strip, red onion jam, herb-salted fries, watercress sauce	18
herb-roasted chicken tuscan potatoes	14
crab cakes lemon aioli, basil oil, asparagus	16
pan-seared scallops butternut squash risotto, apple salad	16
pappardelle alla pomodoro pigro	12

ON THE **SIDE**

tuscan-style potatoes garlic, sage	5
brussel sprouts apple cider	4
fries district béarnaise	3
asparagus parmesan breadcrumbs	4





CLASSIC
NEAPOLITAN **PIZZA**

- pizza marinara** 9
(no cheese)
san marzano tomato sauce, oregano, garlic and fresh basil
- pizza margherita** 11
san marzano tomato sauce, fresh mozzarella,
parmesan reggiano and fresh basil

D611
NEAPOLITAN **PIZZA**

- pizza pepperoni** 13
san marzano tomato sauce, fresh mozzarella, parmesan
reggiano, pepperoni, oregano and fresh basil
- pizza al vodka** 11
classic vodka sauce, ricotta, parmesan reggiano,
oregano fresh basil and sesame seeds
- pizza al prosciutto** 16
(no tomato sauce)
roasted garlic sauce, ricotta, fresh mozzarella, parmesan
reggiano, fresh basil, prosciutto di parma and arugula
dressed in white wine vinaigrette
- pizza grigliata vegetali** 12
(no tomato sauce)
roasted garlic sauce, oyster mushrooms, spinach,
broccoli rabe, fresh basil, fresh mozzarella, diced tomatoes,
ricotta and parmesan reggiano

OUR PIZZA

District 611's pizza is made in the classic Neapolitan tradition that began in Napoli over 200 years ago. We follow the guidelines set forth by the Vera Pizza Napoletana Association (VPN) in Italy.

Our dough is made using specific raw ingredients and only "worked" by hand, never using a rolling pin. We use only DOP San Marzano tomatoes that are grown on the volcanic plains just south of Mount Vesuvius and we make our fresh mozzarella or "fior di latte" (the flower of milk) fresh daily.

Our dome-shaped oven was custom made by hand for us. The mortar used was composed using volcanic ash from Mount Vesuvius. We use Oak and Birch woods to reach temperatures between 800-900 degrees.

Whether imported from Italy or sourced locally, our promise is we will only use the best and freshest ingredients available when crafting your pizza. Our hope is that you will enjoy eating your pizza as much as we enjoyed making it.

FROM THE **FOUNTAIN**

- new hope fountain** 2.5
orange mango italian lemon
healthy huckleberry skinny root beer
watermelon cream skinny cane cola
ginger zinger cherry cane cola

INSIDE A **BOTTLE**

- mexican coca-cola (12oz)** 3
- kutztown soda works** 4
sarsaparilla
- san pellegrino** 4
12oz aranciata (orange)
12oz pompelmo (grapefruit)
8oz citrus chinotto (bitter orange)
- la colombe pure black** 4
cold pressed bottled coffee
- santa lucia bottled water** 4
still
sparkling

WITH A **KICK**

- shangri la iced tea** 2.5
- la colombe coffee** 2.5
- mighty leaf hot teas** 3
- espresso** 3
- cappuccino** 4

FOR THE **WEE-ONES**

- burger** 6
- cheese quesadilla** 6
- chicken tenders** 6

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