



912 E. Johnson Street, Madison (608) 238-6040

Authentic Hand Crafted Tomato Pies

Antipasto

House Salad – greens, market vegetables, SarVecchio and seasonal vinaigrette. 8

Burrata - A classic house-made soft Italian cheese served with warm bread and roasted heirloom garlic. 11

Bacon and Cheese Bread- Jones farm bacon, Farmer John's Colby caliente, smoked Gouda, Stalzy's Baguette. 8

Vegetable Antipasto- (Vegan) Tuscan white bean puree, fresh herbs, pickled and roasted vegetables, crostini. 12

Garlic Bread- Heirloom garlic confit, Wisconsin sweet cream butter, Stalzy's Baguette. 5

Specialty Pies

Forestiére

Thinly sliced onions, bacon lardons, crème fraiche, Pleasant Ridge Reserve, fresh thyme and local mushrooms 14/23

Carbonara

Farmer John's Colby Caliente, mozzarella, mushrooms, Neuske's bacon, scallions, 3 organic soft cooked eggs, finished with fresh arugula 14/23

Fig and Bacon

Cabernet poached mission figs, with gorgonzola cheese, balsamic red wine reduction, and bacon 15/22

Vegetarian

Roasted beet pesto, kale, goat cheese, parsley, red wine reduction 13/22

Jalapeno Assesino

Jalapeno pesto, carnitas, Farmer John's Colby Caliente, chorizo, sliced jalapeno, red onion 15/24

El Mapache Loco

Harissa, Nami Moon adobo chicken, roasted onions and poblano peppers, potatoes, red pepper and queso fresco 14/23

Forza

Underground Farmhouse Peperone, calabrese chili peppers, Farmer John's Smoked Gouda, roasted garlic, ricotta, roasted tomatoes 15/24

Tomato Pies – Build Your Own!

The Tomato Pie — A trip to the past, when pizza wasn't fast food. It's all about the sauce. This recipe is nearly 100 years old. Made with the freshest tomatoes we can get, olive oil, locally grown wheat milled by Lonesome Stone Milling in Spring Green, Grande whole-milk (no part skim here) mozzarella, Romano and then we bake it at high temp on a stone hearth. Finished with fresh basil available in 12" and 16" **12/15**

Add your favorite Toppings. 1/2 * Premium Toppings 2/3 **Super Premium 3/5

Protein	Vegetables/Fruits	Vegetables/Fruits	Cheese
*Fraboni's Italian Sausage. Pepperoni	Spinach Roasted Tomatoes Banana Peppers	Green Onions *Wine Poached Figs *Mangos	Farmer John's Smoked Gouda, Colby Caliente Gorgonzola
*La Quercia Prosciutto	Roasted Red Peppers	Calabrian Chili Peppers	Queso Fresco
*Organic Eggs (3)	*Local Mushrooms	Jalapenos	*Local goat cheese
*Nami Moon Chicken	Kale	Green Pepper	VEGAN? Sub our Italian
*Jones Farm Bacon	*Fresh Basil	Roasted Garlic	Herbed white bean puree
*Anchovies	*Kalamata Olives	Black Olives	at no extra charge.
**Underground Peperone	Jalapeno Pesto Roasted Beet Pesto	Yellow Onions Green Olives	



Almost all of our pizzas can be made gluten free. We're proud to offer gluten, dairy and egg free crusts from our friends at Schroeter's Bakery in Milwaukee, WI. **GF Pizzas** are 11" for just \$14

Tacos (includes two)

(All come with cebolitas and mixed greens on side)

Carne Asada	Flank steak, roasted poblanos, cilantro, onion, house salsa.	8
Carnitas	Braised heritage pork, cilantro, onion, salsa.	8
Korean Red Fish	Sea to Table sustainable wild-caught Acadian Red Fish (USA), ssamjang, house kimchi, pickled melon, cilantro.	9.5
Vegetarian	Roasted poblanos and tomatoes, Brussel sprouts, onion.	7

Dessert

Ask about Lee's special desserts!

Thank you for supporting our family owned restaurant. "Like" us on facebook at facebook.com/tomatopies or follow us on Twitter @tomatopies for specials, promotions, and a chance to win a meal on us!

Please don't hesitate to talk to us if you have any concerns, positive or negative.

We'll make it right!

"Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. The eggs on our pizzas are served soft cooked. Our roasted meats are served medium to medium rare."

Rev. 1/7

We're proud to support family farmers and local producers.