

nocellara + arbuina + cerignola + marinated olives + extra virgin olive oil + citrus + marherita + tomato sauce + fior de latte + mozzarella + crushed basil + potato + piquillo peppers + cookies + gluten-free pizza crust + bianca + buffalo mozzarella + apple slices + fresh basil + roasted marcona almonds + sea salt + ground cumin + prosecco + rose wine + spanish torta + serrano ham + pinot noir + cocktails + eggs + salt + cod + potato + cream + brown butter crust + creamy panna cotta + fire weed honey + biscotti lemon + pudding + taleggio cheese + truffle honey + anselmi + drink + fresh tomatoes + sea salt + sherry + vinegar + crostini + amaretto + affogato + black olives + vanilla + gelato + espresso + salami + fior de latte + chillies + fresh grana padano + romaine hearts + toasted walnut + vinaigrette + shaved parmigiano + reggiano + daily pintos + sauteed prawns + onions + lemon + garlic + beer + fresh tomatoes + ouzo + berries + roasted dates + merlot + fresh chevre + carbonara + double smoked + boar bacon + cheese + egg + bread + affogato + vanilla + gelato + espresso cookies + variety + dark chocolate + rustic style + cookies + mushroom + champagne + roasted mushrooms + scarozza cheese + garlic butter + red wine + fresh arugula + marinated zucchini + lemon + olive oil + cinnamon + mushrooms + shaved grana padano + tuna conserva + cannellini beans + sparkling wine + fresh tomatoes + lemon + vinaigrette + steamed manila clams + chorizo sausage + smoked paprika + white wine + salt + cod + brandade + potato + cabernet sauvignon + cream + brown butter + crust + veal + pork + meatballs + pinot grigio + fingerling potatoes + smoked paprika + aioli + dense chocolate + raspberry + torte + sea salt + peaches + chianti + mascarpone + amaretti crust + chicken thighs + lemon + green olives + salsa + grilled flatiron steak + salsa verde nocellara + arbuina + cerignola + marinated olives + extra virgin olive oil + citrus + marherita + tomato sauce + fior de latte + mozzarella + crushed basil + potato + piquillo peppers + cookies + gluten-free pizza crust + bianca + buffalo mozzarella + apple slices + fresh basil + roasted marcona almonds + sea salt + ground cumin + prosecco + rose wine + spanish torta + serrano ham + pinot noir + cocktails + eggs + salt + cod + potato + cream + brown butter crust + creamy panna cotta + fire weed honey + biscotti lemon + pudding + taleggio cheese + truffle honey + anselmi + sherry + fresh tomatoes + sea salt + sherry + vinegar + crostini + amaretto + affogato + black olives + vanilla + gelato + espresso + salami + fior de latte + chillies + fresh grana padano + romaine hearts + toasted walnut + vinaigrette + shaved parmigiano + reggiano + daily pintos + sauteed prawns + onions + lemon + garlic + beer + fresh tomatoes + ouzo + berries + roasted dates + merlot + fresh chevre + carbonara + double smoked + boar bacon + cheese + egg + bread + affogato + vanilla + pizza + espresso cookies + variety + dark chocolate + rustic style + cookies + mushroom + champagne + roasted mushrooms + scarozza cheese + garlic butter + red wine + fresh arugula + marinated zucchini + lemon + olive oil + cinnamon + mushrooms + shaved grana padano + tuna conserva + cannellini beans + sparkling wine + fresh tomatoes + lemon + vinaigrette + steamed manila clams + chorizo sausage + smoked paprika + white wine + salt + cod + brandade + potato + cabernet sauvignon + cream + brown butter + crust + veal + pork + meatballs + pinot grigio + fingerling potatoes + smoked paprika + aioli + dense chocolate + raspberry + torte + sea salt + peaches + chianti + mascarpone + amaretti crust + chicken thighs + lemon + green olives + salsa + grilled flatiron steak + salsa verde

not pizza

walnut stuffed **medjool date**,
prosciutto wrapped, baked + finished
with vin cotto + maldon salt **9** (3 per order)

citrus marinated **olives**, chilies + herbs **9**

three cheese stuffed **arancini**,
parmesan aioli, basil oil **8** (4 per order)

fried garlic bread, sumac, parsley, garlic butter,
shaved grana padano **9**

chickpea fries, labneh, za'atar + grana padano **9**

house-made **ricotta**, UNA's truffle honey,
cracked pepper, house-made toasted gluten free brioche **15**

patatas verde, fried fingerling potatoes,
salsa verde aioli, kalamata olives,
rosemary + feta **12**

brown butter roasted **cauliflower**,
tahini crème fraîche, dates, fresh herbs **16**

roasted **broccoli**, walnut vinaigrette,
calabrian red pepper pesto **14**

california **karaage**, fried bowden farms chicken,
togarashi spice, dill + jalapeño lime crema **14**

beef carpaccio, fresh arugula,
grana padano, truffle vinaigrette **15**

braised pork **meatballs**, san marzano tomato sauce,
grana padano, house-made focaccia **18**

sautéed garlic **prawns**, tomatoes, lemon, sambuca,
crushed chilies, basil oil, house-made focaccia **17**

house-made **gluten free brioche** **6**

community love feature plate, changes weekly,
check out our chalkboards **M.P.**

salads

a simple green salad, garden lettuces,
shaved apples, maple toasted sunflower seeds,
green goddess, grana padano **13**

caprese, cherry tomatoes, fresh basil, burrata cheese,
basil pesto, aged balsamic **25**

kale caesar, local, organic kale,
hard-boiled egg, toasted garlic panko, crisp prosciutto,
pecorino romano **18**

→ add bowden farms pulled **free range chicken** to any pizza or salad **+7** ←

GJo **community love** - every month we partner with one local, non-profit to raise awareness + funds to help with their cause. \$1 from each feature item ordered will be donated. **#communitylove**

pasta

tagliatelle pomodoro, san marzano tomato sauce,
basil oil, shaved grana padano **18**

rigatoni alla bolognese, shaved grana padano **19**

gnocchi bianca house-made bacon, garlic cream,
cremini mushrooms, grana padano **22**

gnocchi pomodoro, tomato sauce, chilies,
house-made ricotta, grana padano, fresh basil **21**

braised pork **meatball** **+6**
house-made **fennel sausage** **+5**
substitute **gluten free penne** noodles on any pasta **+3**

pizza

margherita, san marzano tomato sauce,
fior di latte + grana padano, basil oil, maldon sea salt **18**
(make it a d-lux w/ burrata, fresh basil + sunflower seed pesto **+10**)

beltline, house-made smoked bacon + fennel sausage,
smoked mozzarella, maple syrup, cracked pepper **24**

veggie, sundried tomato purée, roasted red pepper, mushrooms,
red onion, 'eastern slopes' honey, mozzarella + feta cheese **17**

mushroom, roasted cremini mushrooms, smoked mozzarella +
grana padano, truffle oil, fresh arugula **24**

4-maggi, provolone piccante, mozzarella, fior di latte +
pecorino romano, UNA's truffle honey, cracked pepper **25**

chicken pesto, sunflower seed pesto, sun-dried tomatoes,
fresh basil, fior di latte mozzarella + grana padano **23**

quattro carné, house-made ham, pepperoni, fennel sausage + bacon,
mozzarella + grana padano cheese, san marzano tomato sauce **24**

(make it a d-lux w/ cremini mushrooms, olives + peppers **+5**)

pepperoni, san marzano tomato sauce,
house-made pepperoni, mozzarella **19**

prosciutto, san marzano tomato sauce, cooked prosciutto,
provolone piccante, fresh arugula, extra virgin olive oil **23**

tiki, house-made ham, shaved pineapple,
san marzano tomato sauce, mozzarella, jalapeño oil **20**

community love feature pizza,
changes weekly, check out our chalkboards **M.P.**

substitute **gluten free crust** to any pizza **+3.5**
side chili oil | house-made ranch | parmesan aioli
garlic aioli | honey hot **+3**

itali-UNA sodas

non alcoholic + made in house

orange + vanilla
raspberry + lime
ginger + passionfruit
pineapple + ginger

\$7

a word about our water...

we would like to introduce
our premium, four-stage,
in-house filtered water system

it is clean, fresh tasting, and
contains no sodium.

UNA purchased this system to help
cut down the environmental impact
of importing bottled water.

available on tap in **still** or **sparkling**
\$2 per person - all you can drink

take + bake

take a frozen pizza home with you!

our pizza dough is fermented for 48 hours,
hand stretched + baked in stone deck ovens,
then flash frozen.

all of our pizza's are topped with the same
local + house-made ingredients
you've come to love over the last decade
at Una Pizza + Wine.



most menu items are available to go
(403) 453 -1183
feel free to keep this menu

please note, a gratuity of 18% will be applied to parties of six or more.

wireless network: UNAguest
no password required

www.unapizzeria.com



seventeenth ave