

## Toppings

Cut fresh daily in-house

### Cheeses

Asiago  
Blue  
Burrata  
Cheddar  
Feta  
Fontina  
Fresh Mozzarella  
Manchego  
Gorgonzola  
Ricotta  
Smoked Mozzarella  
Extra Cheese  
Parmigiano-Reggiano

### Meats

Bacon  
Breaded Chicken Tenders  
Breaded BBQ Chicken  
Breaded Buffalo Chicken  
Grilled Chicken  
Grilled Blackened Chicken  
Canadian Bacon  
Chorizo  
Jamón Iberico  
Hamburger  
Italian Sausage  
Meatball  
Pancetta  
Pepperoni  
Prosciutto  
Spicy Capicola

### Seafood

Anchovy  
Baby Clam  
Baby Shrimp

### Vegetables and More...

Artichoke Heart  
Arugula  
Banana Pepper  
Basil  
Bell Pepper  
Black Olive  
Breaded Eggplant  
Broccoli  
Caramelized Onion  
Corn  
Diced Tomato  
Fig  
Garlic  
Hot Cherry Pepper  
Jalapeño Pepper  
Kalamata Olive  
Mushroom  
Pesto  
Pineapple  
Portabella Mushroom  
Red Onion  
Roasted Eggplant  
Roasted Potato  
Roasted Red Pepper  
Roasted Squash  
Sliced Tomato  
Spinach  
Sun-Dried Tomato  
White Onion  
100% White Truffle Oil

## Catering

Peel Pizza Co. offers catering for all occasions - from birthdays and graduation to office parties and game days!

Do you have something in mind you don't see on our catering menu? Ask us - we'll do everything we can to accommodate your entertaining needs.

### Salad Platters

Choose from any of our fresh salads

<b>Small</b>	serves 10-12	\$48
<b>Large</b>	serves 20-24	\$72
<b>Peel Antipasto</b>		
Your choice of assorted roasted vegetables, sliced meats and cheeses	serves 12	\$52
<b>Sausage, Pepper And Onion Tray</b>		
	Small serves 8-10	\$38
	Large serves 20-24	\$72

### Lasagnas

Customize our lasagna any way you like. Ask for details. serves 20-24 \$70

### Bruschetta

Tomato, fresh mozzarella, red onion, olive oil, balsamic vinegar & basil. Served with Peel pita bread. serves 10-12 \$44

### Please inform your server if anyone in your party has a food allergy.

\*Though we offer a gluten free crust, we do not offer a gluten-free environment/ kitchen. We make our own dough daily and cannot prevent possible exposure to flour.

**Honoring The Craft** The wooden peel is a paddle-like tool that has been part of mankind's culinary traditions for thousands of years. Its humble beginnings allowed bakers to launch and retrieve breads, pastries and pizzas from deep within an oven's fire. The peel is the most important tool of our trade. At Peel Pizza Company, the peel represents the pride, craftsmanship and artisan spirit with which we make pizzas.



**Hingham** (781) 740-2775 73 South Street

## Free Delivery

**Cohasset** (781) 383-0505 13 Depot Court



peelpizzaco.com



Duxbury 19 Depot Street (781) 934-0100



Pizzas			Toppings	
<b>Large</b>	18"	12 slices	\$16	\$2.00
<b>Small</b>	14"	8 slices	\$13	\$1.50
<b>Gluten-free crust 10"</b>			\$10	\$1.50

### Sauce

All our red pizzas are made with our classic sauce, famous for its rustic chunks of tomato. If you or the little ones prefer a more blended sauce, please request our smoother sauce (light tomato chunks) when placing your order.

### Pizza by the Slice

Cheese	Pepperoni	Special
\$3.25	\$3.50	\$3.75

### Calzones

Rolled fresh and stuffed with mozzarella, ricotta and your choice of toppings. Served with a side of our freshly made sauce.

<b>The Peel Calzone</b>	\$12
<b>Toppings</b>	\$2 each

### Appetizers

<b>Meatballs</b>	\$8
<b>Garlic Cheese Sticks</b>	\$9

### Skillet-Baked Chicken Wings

Our wings are so good by themselves, we serve the sauce on the side. Choose Buffalo, BBQ, ranch or blue cheese. \$9.99

### Salads

		Side	Regular
Peel Pita bread available upon request.			
<b>Peel House Salad</b>	Mixed greens, caramelized onion, bacon, gorgonzola & croutons	\$6	\$9
<b>Greek</b>	Romaine, feta, black olive, red onion, cucumber, tomato & pepperoncini	\$5	\$8
<b>Caesar</b>	Romaine, Parmigiano-Reggiano & croutons	\$5	\$8
<b>Garden</b>	Mixed greens, red onion, tomato & cucumber	\$5	\$8
<b>Add grilled chicken</b>		\$4	

### Lasagna

Baked in-house with the freshest ingredients.

Cheese	Beef	Special Lasagna
\$8	\$9	\$9

### Signature Red Pies

(fresh tomato sauce made in-house and mozzarella)

		Sm	Lg
<b>Smoked Mozz and Saus <span style="color: red;">New!</span></b>	Smoked mozzarella and Italian sausage	\$18	\$21
<b>Bada Bing <span style="color: red;">New!</span></b>	Spicy capicola, burrata cheese and basil	\$18	\$22
<b>Classic Margherita</b>	Fresh mozzarella, tomato, basil & extra virgin olive oil drizzle	\$17	\$21
<b>Farmers Market</b>	Mushroom, bell pepper, tomato, broccoli & onion	\$17	\$21
<b>Roasted Veggie</b>	Fresh mozzarella, basil, portabella mushroom, roasted eggplant & zucchini	\$17	\$21
<b>Spinotta</b>	Spinach, ricotta & garlic (no mozzarella)	\$15	\$19
<b>Braveheart</b>	Grilled chicken, jalapeño pepper, corn & Sriracha drizzle	\$17	\$21
<b>Tuscan</b>	Sun-dried tomato, portabella mushroom & basil	\$16	\$20
<b>Spicy Pancetta</b>	Pancetta, ricotta & crushed red pepper flakes	\$16	\$20
<b>Greek</b>	Spinach, broccoli & feta	\$16	\$20
<b>Peel PB &amp; J</b>	Pineapple, bacon & jalapeño	\$16	\$20
<b>Arrabbiata</b>	Parmigiano-Reggiano, chorizo, red pepper flakes, olive oil, & basil (no mozzarella)	\$18	\$22
<b>Wheelhouse</b>	Italian sausage, banana pepper & ricotta	\$16	\$20
<b>Aloha</b>	Ham & pineapple	\$15	\$19
<b>Luau</b>	Prosciutto, pineapple & onion	\$15	\$19
<b>Tailgate</b>	Italian sausage, bell pepper & onion	\$16	\$20
<b>Touchdown</b>	Italian sausage, hamburger & pepperoni	\$17	\$21
<b>Stuffed Pepper</b>	Prosciutto, pepperoni & hot cherry pepper	\$16	\$20
<b>Parmageddon</b>	Parmigiano-Reggiano, breaded eggplant & basil	\$18	\$22
<b>Fajita</b>	Grilled chicken, bell pepper, onion & jalapeño	\$17	\$21
<b>Kickin' Chicken Pesto</b>	Blackened grilled chicken, pesto splash & asiago	\$17	\$21
<b>Shrimp Fra Diavolo</b>	Shrimp, red pepper flakes & Parmigiano-Reggiano (no mozzarella)	\$17	\$21
<b>Salty Caesar</b>	Anchovy & Parmigiano-Reggiano (no mozzarella)	\$16	\$20

### Signature White Pies

(no tomato sauce)

		Sm	Lg
<b>Grate Outdoors <span style="color: red;">New!</span></b>	Arugula, mushroom, Parmigiano-Reggiano and olive oil drizzle	\$18	\$22
<b>Irish Riviera <span style="color: red;">New!</span></b>	Roasted potato, bacon and pesto	\$16	\$21
<b>White Lite</b>	Parmigiano-Reggiano, arugula & 100% white truffle oil	\$18	\$22
<b>Blissful</b>	Roasted potato, caramelized onion, & fontina	\$17	\$21
<b>Spanakopita</b>	Spinach, feta, ricotta & garlic	\$15	\$19
<b>Pesto Splash</b>	Pesto splash & diced tomato	\$16	\$20
<b>Four Cheese</b>	Ricotta, fontina, asiago, diced tomato & garlic	\$16	\$20
<b>Lift Ticket</b>	Sausage, roasted potato, cheddar and maple drizzle	\$16	\$20
<b>Spinart</b>	Spinach, artichoke, fontina & asiago	\$16	\$20
<b>Ricotta Meatball</b>	Sliced meatball, ricotta & basil	\$16	\$20
<b>Sweet and Savory</b>	Prosciutto, caramelized onion & basil	\$17	\$21
<b>Artisan</b>	Prosciutto, arugula, fig & balsamic drizzle	\$18	\$22
<b>El Matador</b>	Jamón Iberico, manchego & roasted red pepper	\$18	\$22
<b>Chicken Pesto Zola</b>	Pesto base with grilled chicken & gorgonzola (no mozzarella)	\$17	\$21
<b>Buffalo Blue</b>	Buffalo chicken tenders, blue cheese crumble & buffalo sauce	\$17	\$21
<b>Rodeo</b>	Chicken tenders, sliced onion & BBQ sauce	\$17	\$21
<b>Truffle Shuffle</b>	Portabella mushroom, ricotta & 100% white truffle oil	\$18	\$22
<b>Clam Chowder</b>	Baby clam, roasted potato, bacon & onion	\$17	\$21
<b>Corn Chowder</b>	Roasted potato, corn, bacon & cheddar	\$17	\$21
<b>Chicken Ranch</b>	Grilled Chicken, bacon & ranch dressing	\$17	\$21
<b>Classic White Clam</b>	Baby clams & garlic	\$16	\$20
<b>Garlic Shrimp</b>	Shrimp, sliced onion & garlic	\$16	\$20
<b>Burger Lover</b>	Hamburger, caramelized onion and cheddar	\$15	\$18