Specialty Pies

T: Traditional (12" Round) S: Sicilian Deep Dish (10" Square) GF: Gluten Free (10"Round)

Speck-tacular *Our flagship pizza!* Garlic olive oil base, gruyere, mozzarella, thin slices of prosciutto (Speck), fire roasted mushrooms, red onions, truffle oil, salt, pepper, oregano & arugula. T/S: $19 GF: $21

Dahlia *The owners favorite!* Red sauce, mozzarella, bleu cheese crumbles, Italian spicy salami, red onions, ground coffee & honey. T/S: $18 GF: $20

Bruno *The original flagship pizza!* Ranch base, mozzarella, chicken, bacon, tomatoes & pepperoncini's. T/S: $18 GF: $20

Hawaiian Beau Red sauce, mozzarella, ham, pineapple & cherry peppers. T/S: $17 GF: $19

Buffalo Buffalo sauce, mozzarella, chicken, scallions & ranch dressing drizzle. T/S: $17 GF: $19

Margherita *Classic!* Red sauce, mozzarella & fresh basil. T/S: $18 GF: $20

Roberto's *Named after the owner!* Red sauce, mozzarella, pepperoni, red onions, mushrooms, cherry peppers, & honey drizzle. T/S: $18 GF: $20

Spicy Soppressata *Hold my beer!* Red sauce, Italian soppressata, mozzarella & asiago cheese, garnished with red pepper flakes, arugula, parmesan cheese & drizzled with our spicy olive oil. T/S: $19 GF: $21

Pestoria** Our house made pesto base, mozzarella, chicken, artichoke & red onions. T/S: $18 GF: $20

Backyard BBQ Honey BBQ base, mozzarella, chicken, bacon & red onions. T/S: $18 GF: $20

Greek Pizza** Our house made pesto base, mozzarella, spinach, tomatoes, kalamata olives, bell peppers, red onions & feta cheese. T/S: $19 GF: $21

Pear D'Carter *Very popular!* Garlic ricotta cream base, mozzarella, caramelized onions, fire roasted mushrooms, pears, crispy prosciutto pieces, arugula & balsamic drizzle. T/S: $19 GF: $21

Classico Supremo *Another classic, but loaded!* Red sauce, mozzarella, pepperoni, sausage, red onions, bell peppers & mushrooms. T/S: $19 GF: $21

Shrimp Scampi Garlic oil sauce, mozzarella, shrimp, scallions, mushrooms & parm. T/S: $19 GF: $21

Fun Guy Pie *Be that fun guy!* Garlic confit & ricotta cream base, mozzarella, gruyere, blend of sauteed mushrooms, caramelized onions and finished with arugula & truffle oil. T/S: $19 GF: $21

Build Your Own

Traditional: $12 Sicilian: $12 Gluten Free: $14

Cheese Toppings $2: Extra shredded mozzarella, feta, parm, goat, ricotta, fresh mozzarella, asiago. Vegan $3

Sauces: Alfredo, BBQ, buffalo, garlic olive oil, marinara, pesto*, ranch, garlic ricotta cream

Veggie Toppings $2: Artichoke, arugula, baby portabellas, basil, broccoli, caramelized onions, bell peppers, jalapeno, kalamata olives, pepperoncini, pineapple, cherry peppers, red onions, roasted garlic, roasted mushrooms, roasted red peppers, scallions, spinach, tomatoes

Meat Toppings $2: Bacon, chicken, fried prosciutto bits, ham, hamburger, house sausage, pepperoni

Specialty Toppings $3: House meatballs, pear, prosciutto, shrimp, soppressata, spicy Italian salami

Drizzles $1: Balsamic, garlic oil, honey, hot honey, truffle oil, spicy oil

Visit: buranospizza.com

***Nut Allergy*