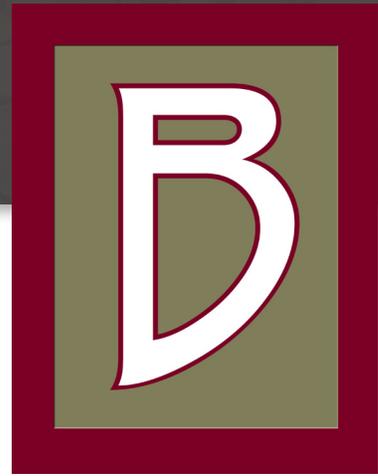


BOLA PIZZA

Mobile Wood Fired Oven



Polka Dot

Our spin on the traditional white pie topped with mozzarella, shaved garlic, red pepper flakes and parmesan delivers combination of cheesy garlicky goodness with perfectly broiled tomatoes. Fried sage adds an herbal crunch. Toppings: Mozzarella, Shaved Garlic, Red Pepper Flakes, Cherry Tomatoes, Parmesan and Fried Sage. Suggested Pairings: Vietti Arneis from Piedmont (\$21.25)-vey floral & aromatic white wine. Indaba Chenin Blanc from South Africa(\$7.99)-easy, medium-bodied white. Real Ale Brown, Fireman's Four.

Godfather

Ah, the Godfather. Meaty, smoky and rich. The sausage and onion play off each other for a complex balance of sweet and heat. Toppings: Tomato Sauce, Richardson Farms Italian Fennel Sausage, Caramelized Onion, Smoked Mozzarella and a little bit of Anger. Suggested Pairings: Colosi Nero d'Avola (\$14.99)-full-flavored red from Sicily. Rosso di Montalcino il Poggione (\$22.50)-from one of the great Brunello producers. Southern Star Blonde Bombshell, Fireman's Four.

Garlic Two Times

Olive oil poached garlic cloves and lightly sweet Ricotta harmonize with peppery Arugula and spicy shaved garlic. Toppings: Garlic Confit, Ricotta, Mozzarella, Shaved Garlic, Arugula. Suggested Pairings: Masi Campofiorin (\$13.75)-Valpolicella region (Corvina, Rondinella grapes). Catena Malbec (\$22.50)-big, juicy red from Mendoza, Argentina. St. Arnold's Lawnmower, Real Blanco Pale Ale.

Pep Star

Central Texas goat cheese dueling with cured Italian Pancetta and the bite of tangy Peppadew peppers. Toppings: Goat Cheese, Panchetta, Peppadew peppers, Mozzarella, Tomato Sauce and High Self Esteem. Suggested Pairings: Marchesi di Gresy Dolcetto (\$24.99)-bright, fresh Dolcetto from Northern Italy. Marietta Cellars Old Vine Red (\$10.75)-Zinfandel blend from CA, bright, fruity. St. Arnold's Lawnmower, Southern Star Blonde Bombshell.

Bolognese

The classic Italian ragu recipe. Rich and creamy Bolognese melts into gooey mozzarella for a pizza that is rich and delectable without being overwhelming. Toppings: Bolognese Ragu (bison, pork, cream, wine, rosemary), Mozzarella. Suggested Pairings: Chianti Classico Felsina (\$22.50)-elegant, silky smooth Sangiovese from the Classico region. Santa Duc Cotes-du-Rhone (\$13.75)-slightly spicy Rhone blend with full flavor and soft tannins. Guinness or an oatmeal stout, Abita Turbo Dog.

Truffle Daisy

Pure and simple. The Italian name Margherita translates to Daisy in English, finished with a dash of earthy truffle oil. Toppings: Tomato Sauce, Mozzarella, Truffle Oil, Love. Suggested Pairings: Alois Lageder Beta-Delta Chardonnay/Pinot Grigio Blend (\$21.25)-full-bodied, balanced white from Alto Adige area. Langhe Nebbiolo Produttori di Barbaresco (\$22.50)-Lovely structured red from Piedmont. Southern Star Pine Belt Pale, Real Blanco Pale Ale.

Lamb

Indian Garam Masala spiced lamb blends perfectly with the mild, slightly sweet, nutty flavor of Trugole cheese from the Alpine region of Italy. Roasted cherry tomatoes top off this marriage of Indian and Italian. Toppings: Garam Masala Lamb, Cherry Tomato, Red Onion, Trugole Cheese. Suggested Pairings: Beaujolais Chateau de la Chaize (\$14.99)-light, fruity and clean acidity from Gamay grapes. Borgueil Chanteleuserie (\$17.50)-Cabernet Franc from the Loire Valley-earthy yet soft. Abita Pecan Ale, Abita Turbo Dog.

Mushroom

French inspired sautéed, minced mushrooms in white wine, shallots and thyme, give this pie a sophisticated, earthy, unmistakably mushroom flavor. Toppings: Crimini Mushroom Confit, Ricotta, Mozzarella, Fried Shallot, Truffle Oil. Suggested Pairings: Tortoise Creek Pinot Noir (\$10.75)-straightforward Pinot Noir from Southern France. Langhe Nebbiolo Produttori di Barbaresco (\$22.50)-Structured red from Piedmont. Abita Turbo Dog, Fireman's Four.

Pesto

A must for pesto lovers. Austin Pecan Pesto is made with bunches of local basil, pecans and parmesan. Pecans not only add local flavor, but a richer, more complex nuttiness than pine nuts. Toppings: Austin Pecan Pesto, Mozzarella. Suggested Pairings: Rombauer Carneros Chardonnay (\$35.00)-full bodied, buttery, round. Lugana San Benedetto Zenato (13.75). Southern Star Pine Belt Pale, St. Arnold's Lawnmower.

