

WOOD-FIRED  
*La Pecora.*  
PIZZABAR

LA PECORA  
Pizza tipica di Napoli  
12712 Larchmere Blvd  
Cleveland, OH



# Bienvenidos a La Pecora!

Welcome to our little pizzabar hideout!

LA PECORA is a traditional wood-fired Neapolitan pizzeria located in the unique Larchmere neighborhood.

Not long ago, I packed my bags and went to the heart of Napoli, Italy in search of a true Neapolitan pizza experience. Having worked in several pizzerias since my teenage years, I knew the best way was to get down and dirty alongside the folks who make these masterpieces for the locals.

After navigating through the least touristy parts of Napoli, I managed to land a gig at a local trattoria in a narrow and unassuming alley of the historic Spanish quarters. There, I met Vincenzo “Enzo” and Aldo who quickly became my mentors. They taught me how to make their own version of recipes passed down to them for generations and allowed me to bring them here for you to enjoy.

LA PECORA meaning “Sheep” in Italian is also an ode to the previous crafts shop that used to occupy this space *The Dancing Sheep* by Lynn Alfred, our once landlord and beloved member of the Larchmere neighborhood. Fun fact, Pecorino Cheese comes from latte di Pecora or sheep's milk so make sure you ask for a generous sprinkle of Pecorino cheese on your pizza.

We hope you enjoy our simple yet fresh ingredients, and the love we put into each pizza, welcome to LA PECORA,

Juan & Carlos - Founders



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Joining Aldo and Vincenzo on a smoke break after getting our butts kicked for lunch during the Feast of Assumption day in Napoli, Italy. 2023





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## ANTIPASTI

- *Split Pea Soup* served with smoked pancetta, shaved parmesan, wood-fired croutons \$9
- *Burratta* with arugula, cherry tomato, olives and pesto, \$16
- *Polpette al Sugo* (3 Meatballs)  
Homemade meatballs with our secret tomato sauce recipe & pecorino \$16
- *Pomodorini Salad* Arugula, cherry tomatoes, fresh mozzarella nuggets, parmesan and house dressing \$12
- *Insalata di Cesare* Romaine, crostini, Parmesan and Caesar dressing \$12
- *Mediterranean Salad* arugula, lettuce, crispy onions, goat cheese, pistachios and balsamic vinaigrette \$12



PIZZA  
ROSSA



# PIZZA **Rossa**

pizza with red sauce made in house

from imported San Marzano tomatoes DOP

- *Marinara* tomato sauce, garlic, oregano, extra virgin olive oil, basil (no cheese) \$18
- *Margherita* tomato sauce, mozzarella cheese, extra virgin olive oil, basil \$20
- *Napoletana* tomato sauce, smoked mozzarella, anchovies, basil & extra virgin olive oil \$22
- *Spicy Salami* tomato sauce, fresh mozzarella, spicy salami, arugula & honey \$22
- *Vegetariana* tomato sauce, fresh mozzarella, zucchini, eggplant, artichokes, basil & extra virgin olive oil \$20
- *Capricciosa* tomato sauce, fresh mozzarella, prosciutto, mushrooms, artichokes, black olives, basil & extra virgin olive oil \$23
- *La Pecora* tomato sauce, fresh mozzarella, salchicha, french fries, crispy onions, extra virgin olive oil and pecorino romano cheese \$24



# PIZZA Bianca





# PIZZA Bianca Bianca

- *Primavera* mozzarella, arugula, prosciutto, cherry tomatoes, parmigiano reggiano, basil & extra virgin olive oil \$19
- *4 Formaggi* mozzarella, parmigiano reggiano, pecorino, goat cheese & extra virgin olive oil \$22
- *Tartufata* truffle cream, fresh garlic, mushrooms & truffle oil \$26
- *Pizza Burratta* extra virgin olive oil, fresh garlic, burratta, prosciutto, balsamic glaze, pepper flakes \$24
- *Pear & Pistacchio* mozzarella, thin sliced pears, extra virgin olive oil, fresh garlic, pesto & pistachios \$22

# *An Offer You Can't Refuse*

**Sweet, tart, warm, foamy**

*Old Forester Bourbon, orgeat, tart cherry juice, Sherry, aquafaba,  
Angostura Cocoa Bitters, luxardo cherry \$14*





# White Ferrari

*Floral, refreshing, bright, aromatic*

Chamomile infused Tito's, cold brewed mint tea,  
lime, brown sugar, dry orange curaçao, fernet branca,  
fresh mint bouquet and dehydrated lime \$14



# The Black Sheep

**Sweet, smoky, earthy, bright**

*Pineapple Infused 400 Conejos Mezcal, Amaro Nonino,  
house sage syrup, pineapple juice, lime, orange bitters,  
activated charcoal, dehydrated lime wheel \$15*





# *Birth of Venus*

**Bright, bubbly, bittersweet, light**

*Strawberry & rosemary infused Aperol, lemon, Angostura Bitters, Valdo Extra Dry Prosecco, fresh blood orange and a rosemary sprig* \$13





# *Roman Holiday*

**Savory, bitter, tangy, bright, complex**

*Sun dried tomato infused Campari,  
Beefeater Gin, house balsamic & Basil Shrub,  
Antica Vermouth, caprese salad skewer:  
mini mozzarella ball, cherry tomato,  
basil leaf \$15*



# house classics

## - Italian Greyhound

Beefeater Gin, Campari, grapefruit juice, soda \$14

## - Espresso Martini

Tito's, black coffee, Coffee Liqueur, Frangelico, Bailey's, garnished with espresso beans \$15

## - Old Fashioned

Old Forester Bourbon, Angostura Bitters, Demerara cube, fresh orange peel, Luxardo cherry \$13

## - NA Aperol Spritz

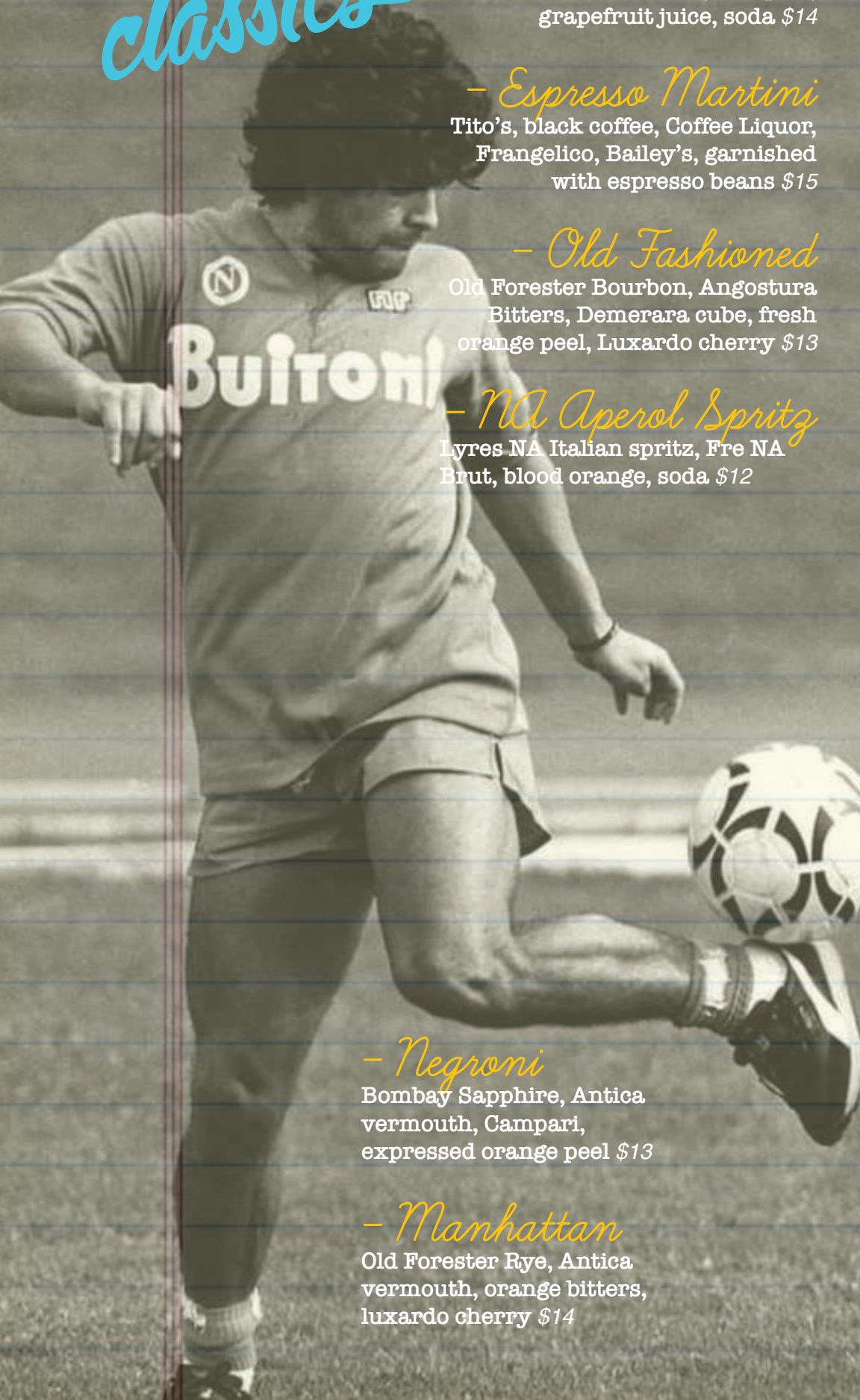
Lyres NA Italian spritz, Fre NA Brut, blood orange, soda \$12

## - Negroni

Bombay Sapphire, Antica vermouth, Campari, expressed orange peel \$13

## - Manhattan

Old Forester Rye, Antica vermouth, orange bitters, luxardo cherry \$14





A close-up photograph of a hand pouring a thick, dark chocolate sauce from a glass pitcher into a glass filled with scoops of vanilla ice cream. The sauce is being poured over a single scoop of ice cream at the top. The glass sits on a dark, ornate metal tray. In the background, there are blurred pieces of bread or cookies. The overall lighting is warm and focused on the dessert.

*il*

*Affogato*



*Dolce*



*Blackberry  
Gelato*

# BOTTLES & CANS

MENABREA BLONDA  ITALIAN BLONDE LAGER ABV: 5%	7
FAT HEADS HEAD HUNTER  INDIA PALE ALE ABV: 7.5%	7
NARRAGANSETT 16OZ  AMERICAN LAGER ABV: 5%	5
THREE FLOYDS GUMBALL HEAD  AMERICAN WHEAT PALE ALE ABV: 5.6%	6
URBAN ARTIFACT GADGET  FRUITED SOUR ABV: 8%	8
HIGH NOON  HARD SELTZER  LIME OR BLACK CHERRY ABV: 4.5%	6

## NA CANS & BOTTLES

BALADIN ITALIAN SODA BOTTLE  COLA OR CEDRTATA	7
SPRECHER ROOT BEER BOTTLE	5
UNTITLED ART BLACKBERRY CBD SELTZER	7
MEIER SPARKLING APPLE JUICE BOTTLE	6
LIQUID DEATH SLAUGHTER BERRY ICE TEA 16 OZ CAN	5
SAN PELLEGRINO SPARKLING WATER  1 LITER BOTTLE	6
ACQUA PANNA STILL WATER  1 LITER BOTTLE	6



# WINE LIST

## WHITES

FANTINI, TREBBIANO D'ABRUZZO   ABRUZZO, ITALY	9/35
FILADONNA, DELLE VENZIE PINOT GRIGIO   VENETO, ITALY	8/32
DOMAINE DE LA SOLITUDE, COTES DU RHONE BLANC   FRANCE	11/45
CHEHALEM, CHARDONNAY   COLUMBIA VALLEY, OREGON	12/47
CASAL GARCIA, VINHO VERDE   MINHO, PORTUGAL	25
MAX FERDINAND RICHTER, RIESLING   MOSEL, GERMANY	48
CANTINE COLOSI SICILLIA GRILLO   SICILY, ITALY	44
CONDE VALDEMAR, RIOJA BLANCO   RIOJA, SPAIN	42
ALEXAKIS, ASSYRTIKO   CRETE, GREECE	44

## REDS

II MOLINO DI GRACE, SANGIOVESE   TUSCANY, ITALY	11/45
DOMAINE DE LA SOLITUDE, COTES DU RHONE ROUGE   FRANCE	11/45
FILADONNA VALPOLICELLA SUPERIORE   VENETO, ITALY	12/47
BONANZA, CABERNET SAUVIGNON   CALIFORNIA, USA	14/56
ENRIQUE FOSTER, IQUE MALBEC   MENDOZA, ARGENTINA	37
CANNONBALL, MERLOT   CALIFORNIA, USA	45
CHATEAU DE CAMPUGET, SYRAH VOIGNIER   CHAMPAGNE, FRANCE	30
FABLEIST, 067 TEMPRANILLO   SANTA BARBRA CALIFORNIA	88

## ORANGE & ROSÉ

BONNY DOON VINEYARD, LE CIGARE ORANGE   CALIFORNIA, USA	11/45
CHATEAU DE CAMPUGET, ROSÉ   RHONE VALLEY, FRANCE	10/40

## SPARKLING

VALDO, EXTRA DRY PROSECCO   VENETO, ITALY	9/36
SCARPETTA, FRICO FRIZZANTE CAN   VENETO, ITALY	8
SULA VINEYARDS, BRUT TROPICALE   MAHARASHTRA, INDIA	54
CHANDON, BRUT ROSÉ   CALIFORNIA, USA	56
VEUVE CLICQUOT, CHAMPAGNE BRUT   CHAMPAGNE, FRANCE	167

# DRAFT LIST

PERONI | ITALIAN PALE LAGER 6  
ABV: 6.8%

MILLER HIGH LIFE | AMERICAN LAGER 5  
ABV: 4.6%

WAR PIGS FOGGY GEEZER | HAZY IPA 7  
ABV: 6.8%

ORIGINAL SIN BLACK WIDOW | 7  
BLACKBERRY HARD CIDER  
ABV: 6.8%

GREAT LAKES DORTMUNDER | GOLD 6  
LAGER  
ABV: 5.8%

JACKIE O'S MYSTIC MAMA | IPA 7  
ABV: 7%