



Willibald Pizza

Welcome friends! Our pizzas are made using local organic flour before being fermented for 5 days & topped with the most delicious ingredients we can find. Please, no modifications.

CALL 519-744-6707 TO ORDER

18" PIE

BEE-STING \$33

nduja, chilies, fennel pollen, whole milk mozzarella, tomato sauce, basil, honey

FUNGHI \$33

roasted mushrooms & onions, confit garlic, tarragon aioli, truffle, goat cheese, whole milk mozzarella, fontina, garlic & shallot oil

VODKA \$31

whole milk & young mozzarella, grana padano, vodka sauce, basil

SPICY VODKA RONI \$33

pepperoni, jalapeno, whole milk & young mozzarella, vodka & tomato sauce, basil, hot honey

FROMAGGIO \$31

whole milk & young mozzarella, pecorino, mascarpone, tomato sauce

RONI \$31

pepperoni, whole milk mozzarella, tomato sauce, oregano

BIANCO \$32

whole milk & young mozzarella, fontina, caciocavallo, grana padano, ricotta, lemon, garlic & shallot oil

THE PADDY \$33

baby yukon, speck, roasted leeks, dubliner, whole milk mozzarella, rosemary, stracciatella

SAUSAGE & RAPINI \$34

fennel sausage, rapini, cherry bomb peppers, tomato, lemon whipped ricotta whole milk mozzarella, tomato sauce

FEATURE PIE

ask our team what's fresh!

DIPS \$2.5

garlic
chili crisp
gochujang ranch
lemon basil

SALAD

ITALIAN CHOPPED \$22

prosciutto, baby gem, radicchio, pepperoncini, cucumber, artichoke, tomato, croutons, bocconcini, vinaigrette

BABY GEM CAESAR \$22

smoked bacon, croutons, white, anchovies, capers, garlic, grana padano, lemon & garlic Dressing

