

APPETIZERS

BURRATINA BARESE 7.50

SALSICCIA ALLA PIZZAIOLA 7.50
sausage, bell peppers, olives

HOUSE-MADE MEATBALLS 7.50

FOCACCIA BARESE 5.00
oregano & extra-virgin olive oil

HOMEMADE LASAGNA 12.00
baked fresh in our wood-fired oven

TAGLIERE SALUMI & CHEESES 16.00
shared plate

ORGANIC SALADS

CARCIOFI 7.50
artichokes, baby wild arugula & quinoa salad,
pine nuts, "Grana" cheese

KALE SALAD 7.50
chopped kale & quinoa "tabouleh," parsley, tomatoes,
fresh mint, red onions, lemon-olive oil

FENNEL SALAD 7.50
romaine lettuce, green apple, organic fennel,
"Grana" cheese, lemon-olive oil

BOCCONCINI 7.50
heirloom spinach, fresh mozzarella, tomatoes,
Kalamata olives, feta, sweet basil pesto
*add-on wood-oven-roasted organic chicken 3.50

LUNCH MENU

11:30am-4:00pm daily

PANINO NAPOLI (fennel sausage, rapini, "Grana" cheese) 6.50

PANINO CAPRESE (basil pesto, tomatoes, fresh mozzarella) 6.50

MIXED GREENS SALAD 5.00

ROASTED CHICKEN & SEASONAL VEGGIES 10.00

HOMEMADE LASAGNA 10.00

PIZZE ROSSE (with tomato sauce)

MARGHERITA D.O.P. 10.00
San Marzano tomatoes, mozzarella, organic basil, olive oil

MARINARA 10.00 (cheeseless/dairy-free)
San Marzano tomatoes, garlic, Oregano Siciliano,
organic basil, olive oil

VEGAN CONTADINA 14.00
San Marzano tomatoes, organic bell pepper, red onions,
organic zucchini, breadcrumbs

PROSCIUTTO DI PARMA & ARUGULA 14.50
San Marzano tomatoes, mozzarella, "Grana" cheese

CAPRICCIOSA 14.50
San Marzano tomatoes, portobello mushrooms, ham,
artichokes, Kalamata olives

CALZONE NAPOLI 13.00
prosciutto cotto (ham), mushrooms, mozzarella,
tomatoes, organic basil

PROVA SIGNATURE "VOLCANO VESUVIO" 18.00
Salame di Napoli, fresh ricotta, mozzarella, ground pepper,
San Marzano tomatoes, fresh basil, olive oil
*as featured on Food Network, enough for two

PIZZE BIANCHE (without tomato sauce)

CARBONARA 13.50
bacon, smoked mozzarella, 2 organic eggs, sweet basil, olive oil

VECCHIA BARI 13.00
organic rapini, homemade sausage, mozzarella

GENOVESE 13.00
artichokes, homemade basil pesto, smoked mozzarella

"LA VITO" SIGNATURE 15.00
mortadella, pistachios, oregano, stracciatella cheese

PIZZA FIOCCO 15.00
prosciutto cotto (ham), mozzarella, potato flakes, parmesan cheese

FOUR CHEESES 14.50
mozzarella, smoked provolone, fresh ricotta,
"Grana" cheese, basil

All pizzas are baked at 850° in our wood-burning oven,
with both orange and olive wood. All pizzas are also available
"Bari Style" - thin and crispy, baked at a low temperature.

SPECIALTY DOUGHS

LOW-GLYCEMIC, INDEX 29 3.00
15% fiber, 24 grams protein, low-carb

GLUTEN-FREE 15.00
pizza margherita

TOPPINGS (2.00 per add-on)

MEATS
pepperoni, sausage, parma prosciutto,
*organic chicken 3.50

VEGETABLES
mushrooms, artichokes, broccoli, zucchini, bell peppers,
red onions, olives

CHEESES
ricotta, provolone, stracciatella

BEVERAGES

BOTTLED WATER 3.00
flat or sparkling

SOFT DRINKS 2.50

ICED TEA 2.50

BEER SELECTION BY THE BOTTLE 6.50+

WINE SELECTION BY THE GLASS 7.50

BOTTLE OF WINE market price - ask server

DESSERT

PIZZETTA ALLA NUTELLA 8.00
*add-on fruit or gelato 2.50

"SICILIAN-PALERMO" STYLE HOMEMADE GELATO 5.50

HOMEMADE GELATO 3.50
small cup or cone

AFFOGATO AL CAFFE 5.00

ESPRESSO 2.00

CAPPUCCINO 2.50



We come directly to
any of your events with our
wood burning oven on wheels
Book your next
event with us
provacatering@gmail.com



PROVA

THE ART OF PIZZA

All the pizzas are baked at 850°
in our two wood-burning oven,
with both orange and olive wood

310.855.7285

8729 Santa Monica Blvd.
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Sponsored by:



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