

1012 WOODLAND STREET,
NASHVILLE, TN 37206
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FIVEPOINTSPIZZA.COM



SALADS AND STARTERS

GARLIC KNOTS 5

Hand-cut NY style dough tied in knots, tossed in olive oil, fresh garlic and parmesan, and served with a side of marinara sauce

HOUSE SALAD 5

Romaine lettuce, topped with mushrooms, red onions, black olives, grape tomatoes and shredded mozzarella

SPINACH GORGONZOLA SALAD 6

Baby spinach, topped with mushrooms, red onions, walnuts, dried cranberries and gorgonzola

GREEK SALAD 6

Romaine lettuce topped with banana peppers, black olives, red onion, grape tomatoes and feta

CAPRESE SALAD 8

Heirloom tomatoes, fresh mozzarella, chopped basil, drizzled with olive oil and balsamic vinegar

Add spicy capicola or prosciutto de Parma to any salad for \$2

Salad Dressings: Balsamic Vinegar, Ranch, Blue Cheese and Mediterranean Feta

NY STYLE PIZZA BY THE SLICE

CHEESE SLICE 3²⁵ PEPPERONI SLICE 3⁷⁵ MEATBALL SLICE 4⁵⁰ PROSCIUTTO & BASIL 5

Add fresh chopped basil to ANY slice for 50¢

Additional slice pies change daily. Ask your server about today's selections!

BUILD YOUR OWN WHOLE PIE

Our NY style dough is made from scratch daily, aged in-house, hand-tossed, and topped with our hand-crushed plum tomato sauce and house shredded mozzarella. We bake each pizza to order on 2" bricks, in old-school gas-fired deck ovens.

14" CHEESE PIE 13 18" CHEESE PIE 16

14" ADDITIONAL TOPPINGS 2 18" ADDITIONAL TOPPINGS 3

Toppings From the Garden - Mushrooms, green peppers, roasted red peppers, red onions, black olives, baby spinach, fresh basil, fresh tomatoes, banana peppers, fresh jalapenos, pineapple, artichoke hearts

Cheese Toppings - Extra shredded mozzarella, ricotta, feta, gorgonzola

Meat Toppings - Pepperoni, Italian sausage, spicy capicola, sliced meatballs (+\$1), prosciutto de Parma (+\$1), anchovies

SPECIALTY PIES

All specialty pies are made with our NY style dough, and then topped with our hand-crushed plum tomato sauce and house shredded mozzarella, unless otherwise indicated.

	14"	18"
WOODSTOCK CLASSIC - Pepperoni and mushrooms	15	20
OLD WORLD - Fresh mozzarella and chopped basil (no shredded mozzarella)	15	20
PIZZA BIANCA - Olive oil, garlic, fresh mozzarella, ricotta, pecorino romano (no tomato sauce)	15	20
VEGETARIAN - Mushrooms, artichokes, red onions, green peppers, black olives, fresh tomatoes	17	22
SPINACH GORGONZOLA - Spinach, mushrooms, and gorgonzola	17	22
GREEK PIE - Feta, red onions, banana peppers, black olives, fresh tomatoes	17	22
THE CAPRESE - Fresh and shredded mozzarella, heirloom tomatoes, chopped basil, house-made balsamic vinegar reduction (no tomato sauce)	17	22
ZEUS - Pepperoni, spicy capicola, black olives, banana peppers, red onions, feta	18	23
MEATBALL PIE - Fresh and shredded mozzarella, sliced meatballs, red onions, garlic, pecorino romano	18	23
SUPREME - Pepperoni, Italian sausage, mushrooms, onions, green peppers	18	23
HOT HAWAIIAN - Spicy capicola, pineapple, fresh jalapenos	18	23
DAVE'S PIE - Prosciutto di Parma, fresh basil, pecorino romano	19	24
T-REX - Pepperoni, Italian sausage, sliced meatballs, spicy capicola	20	25



STROMBOLI

We take our NY-style dough, layer it with toppings and house shredded mozzarella, and then roll it up to make a Stromboli. Served with a side of marinara. No substitutions!

MEATBALL - Meatballs, red onion and garlic	8
SPINACH RICOTTA - Spinach, mushrooms and ricotta	8
ZEUS - Pepperoni, spicy capicola, black olives, banana peppers, red onions and feta	8
VEGGIE - Mushrooms, artichokes, red onion, green peppers and black olives	8

BEERS ON TAP

JACKALOPE THUNDER ANN PALE ALE

Nashville, TN – simple and delicious, this local, unfiltered American pale ale has light citrus flavors with fragrant peach and floral notes, perfectly rounded out with traditional American hops.

LAZY MAGNOLIA SOUTHERN PECAN BROWN ALE

Kiln, MS - brewed with whole roasted pecans to produce a deep flavor profile, this nut brown ale is very lightly hopped to allow the malty caramel and nutty flavors to shine through.

SWEETWATER IPA

Atlanta, GA – unfiltered and unpasteurized, this award-winning IPA goes through an extensive dry-hopping process that leaves the natural flavors intact and a distinctive, intense hop character.

BLUE MOON BELGIAN WHITE

Golden, CO – unfiltered Belgian-styled wheat ale made with white wheat, oats, coriander and orange peel. Smooth and refreshing on a summer day. Served with an orange slice to bring out the flavors.

YAZOO DOS PERROS

Nashville, TN - a dark, Mexican-styled beer with a bready malt aroma and a noble hop finish. Flaked maize adds sweetness and a distinctive, delicious flavor.

YAZOO PALE ALE

Nashville, TN – balanced with a toasty malt body and generously hopped with Amarillo, Perle, and Cascade hops, this Nashville classic is a spicy, citrusy spin on the American pale ale.

JACKALOPE ROMPO RED RYE

Nashville, TN - the caramel malt flavor in this beer makes it surprisingly sweet and cuts through the bitterness of the hops without overpowering them. Light on the tongue and better in the belly.

FRENCH BROAD RYE HOPPER

Asheville, NC – loads of hops in this North Carolina ale. Strong rye malt flavors and an extra dry finish make this beer an excellent choice with pizza.

NEW BELGIUM SOMERSAULT

Fort Collins, CO - a delicious summer beer with citrus aroma from Centennial hops, a soft apricot fruitiness tucked into the flavor, and a crisp dry finish from the subtle addition of ginger.

HAP & HARRY'S LYNCHBURG LAGER

Nashville, TN – brewed by Yazoo, this lager is crisp and full-bodied with bready malt sweetness and just enough hop bitterness to cleanse the palette.

BOTTLED BEER

Newcastle Brown Ale	Red Stripe	Miller High Life	Coors Light
Stella Artois Lager	Yeungling Lager	Miller Light	Strongbow Cider
Abita Strawberry	Shiner Ruby Redbird	Michelob Ultra	

CANS

PBR Tallboys	Schlitz Tallboys	Budweiser Tallboys	Tecate
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DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Sweet Tea, Unsweet Tea, Soda Water

We have applied for our wine license and should have wine available soon!

Check us out on Facebook and Twitter for updates and specials.