



NOMAD · ROMAN

FRESH · LOCAL · ORGANIC

Thin And Crispy Hand Rolled, Roman Style Pizza

(THE STARTERS)

Arugula Salad	10
Baby arugula tossed in a house made lemon-thyme dressing topped with wood-fire roasted pecans, local organic cherry tomatoes and Chevre	
Blue Cheese Salad	10
Mixed greens tossed in our house made balsamic vinaigrette topped with candied pecans, roasted pears, sundried cranberries, and Imperial crumbled bleu cheese	
Grilled Caesar Salad	10
Grilled Romaine heart drizzled with caesar dressing topped with garlic flat croutons, anchovies, and organic parmigiano	
Roasted Root	10
Local Organic wood fire roasted beets and carrots atop garlic sauteed peagreens, topped with Balsamic and Garlic Chive Chevre	
Fried Brussels Sprouts	7
Finished with Parmigiano, chili flakes, and lemon garlic aioli	
Grilled Cauliflower + Seasonal Mushrooms	10
Marinated tri-colored cauliflower and seasonal mushrooms with a sherry-orange vinaigrette and micro herbs.	
Trinity Meatballs and Broccoli Rabe	12
Trinity meatballs (beef, pork and veal) served over sauteed broccoli rabe and topped with our marinara sauce and organic parm	
Arancini	9
Fried risotto balls with peas, prosciutto, Taleggio cheese, and marinara sauce	

(THE PIZZA)

Margherita	13
Italian tomatoes, fresh mozzarella, basil, organic olive oil, organic parmigiano, sea salt and garlic	
Margherita di Bufala	15
Italian tomatoes, fresh mozzarella, basil, organic olive oil, organic parmigiano, and sea salt	
Arugula	17
Margherita di Bufala topped with fresh baby arugula, organic olive oil, organic parmigiano, and black pepper	
Arugula con Prosciutto	19
Arugula topped with Applegate Farms prosciutto	
Spicy Sausage	16
Italian tomatoes, fresh mozzarella, Renaissance Spicy Fennel Sausage, caramelized onions, basil, organic olive oil, organic parmigiano and sea salt	
Spicy Soppresata	16
Italian tomatoes, fresh mozzarella, basil, soppresata, oregano, organic garlic, red pepper flakes, organic parmigiano, honey, and sea salt	
N'duja	18
Italian tomatoes, organic basil, oregano, organic garlic, red pepper, N'duja sausage, topped with arugula and organic parmigiano	

Truffle Pecorino	19
Imported mozzarella di bufala, Cherry Grove Farm toma cheese, shiitake mushrooms, organic garlic, Double Brook Farm fresh egg, sea salt, and black pepper topped with Boschetto al Tartufo Bianchetto and black truffle oil	

Trenton Tomato Pie	13
Upside down pizza with mozzarella and Italian tomatoes with oregano, organic garlic, crushed red pepper, parmigiano, and basil	

(VEGAN PIZZA)

Marinara	11
Italian tomatoes, basil, oregano, organic garlic, red pepper flakes, organic olive oil, sea salt and black pepper	
Broccoli Rabe and Mushrooms	15
Italian tomatoes, broccoli rabe, organic garlic, grilled trumpet royale mushrooms, and mushroom duxelle	
Castelvetrano and Scalogno	15
Italian tomatoes, castelvetrano olives, shallots, basil, oregano, organic garlic, red pepper flakes, organic olive oil	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



WE CAN CATER YOUR NEXT EVENT IN OUR BEAUTIFULLY RESTORED 1949 REO SPEEDWAGON (COMPLETE WITH A WOOD-FIRED BRICK PIZZA OVEN) ASK FOR DETAILS.

13th St.

1305 Locust St. Philadelphia, PA 19107 215-644-9287 • nomadpizzaco.com

Mon- Weds: 4:30-10:30p, Thurs: Noon- 10:30p

Fri-Sat: Noon-12p, Sun: Noon-9p Reservations for 6 or more

*20% gratuity will be added to parties of 6 or more.

Locust St.

LOCALLY GROWN

We proudly feature locally grown organic produce and all natural meats when available to ensure our customers enjoy the freshest, most delectable wood-fired brick oven pizza.

Special thanks to: Plow Share Farms, Applegate Farms, Blue Moon Acres, Double Brook Farm, Cherry Grove Farm, North Slope, Pondini Organics, Reaissance Sausage, and Zone 7 for providing us with quality products.