

crust

ITALIAN KITCHEN + BAR

"CRUST is all about the pizza and pizza is all about the CRUST."

dinner

SIGNATURE PIZZAS

12.95 Individual - 8" 19.95 Large - 18"

Bianca Pizza (add bacon +\$1)

extra virgin olive oil, garlic, sautéed spinach, Parmigiano-Reggiano, fresh mozzarella

Garden Party

balsamic-roasted peppers, onions, mushrooms, eggplant, tomatoes, spinach, garlic, local goat cheese, fresh basil, balsamic glaze

Three Little Pigs

Capicola, Italian sausage, house-cured bacon, cheddar, mozzarella, parmesan

Roasted Garlic Shrimp

parmesan garlic cream, shrimp, caramelized onions, mozzarella, Parmigiano-Reggiano, Italian parsley

Thai One On

spicy peanut ginger sauce, chicken, mozzarella, green onions, carrots, Napa cabbage, red peppers, cilantro

Margherita

imported Italian tomatoes, buffalo mozzarella, fresh basil

Mean Green

artichoke garlic puree, fresh spinach, basil pesto, fire-roasted jalapeños, green onions, asiago, mozzarella, parmesan

Tequila Mockingbird

fresh tomato salsa, Southwest black beans, fire-roasted jalapeños, tequila lime marinated chicken, cheddar, mozzarella, lettuce, tortilla strips, sour cream, cilantro

Hand-tossed, thin crust, cooked in a brick oven.

Gluten-free crust available.



BUILD YOUR OWN PIZZA

9.95 Individual - 8" 15.95 Large - 18"

Customize your pizza from our list of fresh ingredients.

PIZZA & PASTA PICKS:

\$.50 vegetables/\$1 proteins

Onions

Garlic

Red or Green Peppers

Fresh Basil

Broccoli

Fresh Mushrooms

Fresh Spinach

Sun-Dried Tomatoes

Anchovies

Pepperoni

Green Olives

Black Olives

Onions

Extra Cheese

Artichokes

Roasted Red Peppers

House-Cured Bacon

Soy Cheese

Italian Sausage

Spicy Italian Sausage

Chicken

Goat Cheese

Balsamic Vegetables

Prosciutto de Parma

Canadian Bacon

Shrimp

Capicola

All Pastas and Crust Specialities accompanied by a house salad.

BUILD YOUR OWN PASTA

9.95 pasta + sauce

Choose any of our fresh ingredients, listed above, to customize your pasta dish. \$.50 vegetables/\$1 proteins

Pick A Pasta

Bucatini (long straw)

Orecchiette (little ear)

Spinach Fettuccine

Whole Grain Rotini (cork screw)

Gluten-Free Penne +\$1

Pick A Sauce

Basil Pesto

Marinara

Parmesan Garlic Cream

Diavolo (spicy red sauce)

Puttanesca (crushed tomatoes, onions, capers, olives)

Basil Pesto Cream

Tomato Vodka

Add A Protein

Pepperoni

Italian Sausage

Spicy Italian Sausage

Capicola

House Meatballs

Chicken

House-Cured Bacon

Prosciutto de Parma +\$1

Shrimp +\$1

CRUST SPECIALTIES

House-Made Lobster Ravioli

19.95

filled with a blend of ricotta, parmesan and fresh lobster meat, tossed with garlic parmesan cream, on a bed of house marinara, with a touch of basil pesto

Tuscan Brick Chicken

15.95

Italian seasoned free-range half chicken, prepared between 2 terra cotta bricks, lemon garlic white wine au jus, oven-roasted potatoes

Angry Noodles

15.95

bucatini pasta, sweet-spicy red sauce, spicy Italian sausage, melted parmesan, mozzarella cheese

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"My doctor told me to stop having intimate dinners for four.
Unless there are three other people." - Orson Welles

dinner

CRUST STARTERS

Ideal for one or order several for sharing

Spicy Giardiniera Dip 4.95

traditional spicy olive salad,
Italian cheeses, served cold

Baked Goat Cheese 5.95

local Wisconsin goat cheese,
house marinara

House Mussels 8.95

chopped tomatoes, garlic white
wine cream, house baguette

Fried Calamari 8.95

fried, hand-cut, cornmeal encrusted,
garlic aioli, house marinara

Stuffed Mushrooms 5.95

Italian sausage, herb cheese pate,
gratine of parmesan cheese

Baked Artichoke Asiago Dip 8.95

Bruschetta 5.95

mozzarella, tomatoes, basil,
garlic, balsamic glaze

House-Made Soups 4.95

Tuscan Minestrone (vegan)
Tomato Basil Cream (vegetarian)
Italian Chicken & Dumpling

LITE ON THE CRUST

All salads are served on an 8"
parmesan pizza crust

Crust Chopped Salad 11.95

chopped Romaine, chicken, cucumber,
crumbled gorgonzola, beets, tomatoes,
bacon, red onions, sweet Italian
vinaigrette

Garlic Chicken Salad 10.95

fresh greens, chicken, crisp bacon,
cucumber, tomatoes, red onions,
cheddar cheese, roasted garlic
herb dressing

Beet and Goat Cheese Salad 10.95 (add chicken +\$2)

fresh greens, beets, local goat cheese,
candied walnuts, honey balsamic
vinaigrette

Italian Caesar 9.95 (add chicken +\$2)

Romaine lettuce, our signature
gorgonzola Caesar dressing, shaved
Parmigiano-Reggiano

Lite Italian Salad 8.95 (add chicken +\$2)

fresh greens, tomatoes, red onions,
cucumbers, red pepper, pepperoncinis,
fat free sun-dried tomato vinaigrette

BETWEEN THE CRUST

Served on fresh made Italian bread,
with house kettle chips.

Chicago-Style Italian Beef 10.95

Dipped or not dipped? That is the
question. Top with mozzarella or
provolone cheese +\$.50

Meatball Sandwich 9.95

house meatballs, house marinara,
parmesan, mozzarella

Italian Sausage Sandwich 9.95

spicy or mild Italian sausage,
house marinara, onions
and peppers, mozzarella

Chicken Parmesan Sandwich 10.95

house marinara, grated
parmesan, mozzarella

Balsamic-Roasted Vegetable & Goat Cheese Sandwich 9.95

balsamic-roasted peppers, onions,
mushrooms, eggplant, tomatoes,
spinach, fresh basil, local goat cheese

Add Our Side Salad 1.95

with any pasta, pizza or sandwich,
fresh greens, sweet Italian vinaigrette,
cucumber, red onion, chopped tomato

18% gratuity for parties of 6 or more

No checks please. Cash is king. Plastic is okay too.

Crust caters to vegetarian,
vegan and gluten-free diets.



We believe a great menu begins with quality, fresh, naturally produced ingredients.
We bake and cook exclusively from scratch and try to source local products as often as possible.
We strive to satisfy every customer and hope to bring a truly unique menu to Dubuque.

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CrustDubuque.com