

Appetizers

CHARCUTERIE BOARD	
Traditional Board Chef's choice of imported and domestic meats and cheese, house-pickled vegetables, olives, and toasted baguette	25
Traditional Board (Meat or Cheese only) Chef's choice of imported and domestic meats or cheese, house-pickled vegetables, olives, and toasted baguette	15
BURRATA TOAST <i>(Signature Item)</i> Fresh, house-made mozzarella filled with cream and stracciatella <i>Served with toasted baguettes</i>	
Pistachio Pistachio infused olive oil and house-made spicy honey, finished with ground pistachios	11.50
Crispy Prosciutto Crispy prosciutto, cherry tomatoes, balsamic glaze, and fresh basil	11.50
Roasted Tomato Roasted tomatoes, olive oil and fresh basil	11.50
TRINITY MEATBALL <i>(Signature Item)</i> 13-ounce meatball made with Black Hawk Farms beef, fennel sausage and veal, finished in the wood-fired oven	
Basil House-made mozzarella, red sauce, parmesan, and fresh basil	14.75
Mushroom House-made mozzarella, red sauce, mushrooms, and parmesan finish	14.75
Roasted Eggplant* Stacked, roasted eggplant with seasoned ricotta mix, red sauce, house-made mozzarella, parmesan cheese and basil (vegetarian)	14.75
HOUSE-MADE BING BREAD (AKA PAJEON BREAD) Made with 00 Neapolitan flour with flavors of Southeast Asia. Bread is filled with diced and roasted carrots, butternut squash and scallions then brushed with sesame oil before baking <i>Served with Gochujang Butter</i>	
Whole loaf	11
Half loaf	6
CALABRIAN CHICKEN DRUMMIES (8)* Fried drummies drizzled with house-made Calabrian chili sauce and finished with fried shallots	11
GYOZA (6 PIECES)* Wonton stuffed with ground pork and cabbage, finished with chili oil and diced green onions	9.75
SPRING ROLL (1 LARGE ROLL / 2 PIECES)* With sauteed vegetables and Thai Basil sauce	4.25
NEAPOLITAN BREADSTICKS* 24-hour fermentation dough baked in wood-fired oven and finished with rosemary, oregano, parmesan cheese, and olive oil <i>Served with red sauce</i>	5.50

Handhelds

*Pick 1 + Side Salad + Fountain Drink \$13.00
Handheld Item Only \$9.50*

TACOS Styles vary weekly	9.50
ITALIAN SANDWICH Speck (smoked prosciutto), sweet soppressata, roasted tomatoes, arugula pesto, house-made mozzarella cheese, and fresh basil <i>Served on a French baguette with arugula</i>	9.50
CAPRESE SANDWICH* Roasted tomatoes, arugula pesto, mozzarella, and fresh basil <i>Served on a French baguette with arugula</i>	9.50
ROTISSERIE LEMONGRASS CHICKEN SANDWICH* With red curry sauce and arugula <i>Served on roti bread</i>	9.50

Thai Entrees

KAI SATAY - THAI SATAY CHICKEN* Chicken thighs marinated in coconut milk and turmeric and then roasted <i>Served with house-made mild peanut curry, cucumber relish, and flaky roti bread</i>	12.60
PAD KA PAO & RICE - THAI BASIL CHICKEN* With garlic, chili, green beans, basil <i>Served with steamed jasmine rice and your choice of chicken or tofu</i>	12.60

Thai Entrees (cont)

ROASTED VEGETABLES* <i>(Signature Item)</i> With sweet and savory sauce <i>Add your choice of protein for \$3.50</i>	8.45
PAD KE MAO - THAI DRUNKEN NOODLES* <i>(Signature Item)</i> House-made noodles with stir-fried bok choy, wild ginger, fresh peppercorns, and garlic <i>Add your choice of protein (tofu, pork, or chicken) for \$3.50</i>	9.50
KAO SOI - THAI CURRY NOODLES* House-made noodles with fresh yellow curry, pickled mustard greens, onion, egg, deep-fried wonton noodles, and your choice of braised pork or tofu	12.60

Salads

All salads made with locally sourced mixed Hydroponic greens. Add your choice of protein (tofu, pork, or chicken) for \$3.50

SESAME GINGER SALAD* Mixed hydroponic lettuce with julienned carrots, English cucumber, and tomatoes. Finished with Japanese dressing made with ginger, sesame oil and wasabi	7.50
KALE AND ARUGULA SALAD* Tossed hydroponic greens with house-made lemon parmesan vinaigrette, dried cherries, walnuts, and shaved parmesan	7.50
BIBB TOSSED SALAD* Hydroponic lettuce drizzled with house-made balsamic vinaigrette, cherry tomatoes, blue cheese, red onions, and candied pecans	7.50

Neapolitan Style Pizza (Red Pies)*

Experience the real taste of Naples, Italy with our Neapolitan style pizza. This delicious and simplistic pie is made with ingredients like san Marzano tomatoes imported from Naples, Italy and imported 00 flour. All of our ingredients are complemented by our house-made mozzarella and brought to life in our Acunto wood-burning oven from Naples. Pangea Kitchen respects the heritage of the Neapolitan it serves by maintaining VPN certification (Vera Pizza Napoletana) since the day Pangea Kitchen opened.

12" pie (serves 1-2 people)	
<i>Cooked in our wood-fired oven at 900 degrees. Crust will have charred edges and a wet center. (Approximate 80 second bake time). All Neapolitan Style pizzas can be prepared vegan or vegetarian upon request All Neapolitan pizzas can be prepared with gluten-free, vegan crust with a \$3.50 upcharge. All Neapolitan pizzas can be prepared as a 9" lunch portion until 3pm for \$3 less than the listed price.</i>	
MUMBAI CHEESE <i>(Signature Item)</i> San Marzano tomato Indian curry sauce, house-made mozzarella, and julienned kaffir lime leaves	12
MUMBAI CHICKEN CHEESE San Marzano tomato Indian curry sauce, roasted chicken and cauliflower, house-made mozzarella, and julienned kaffir lime leaves	14.50
NAPLES PEPPERONI Marinara sauce, fresh garlic, pepperoni, provolone, fresh basil, and oregano	14.50
MARINARA Milled San Marzano tomato, garlic, oregano, fresh basil, and extra virgin olive oil (no cheese)	9.50
MARGHERITA Milled San Marzano tomato, fresh basil, house-made mozzarella cheese, and extra virgin olive oil	11.50
CAFONA Milled San Marzano tomato, Italian sausage, soppressata, house-made mozzarella, fresh basil, and extra virgin olive oil	14.20
CAPRICCIOSA Milled San Marzano tomato, prosciutto cotto, artichoke, kalamata olives, mushroom, fresh basil, house-made mozzarella, and extra virgin olive oil	15.25
VEGETALE Milled San Marzano tomato, mushroom, artichoke, caramelized onion, kalamata olive, cherry tomato, house-made mozzarella, fresh basil, parmigiana, and extra virgin olive oil	14
HOT DON Milled San Marzano tomato, Italian sausage, spicy soppressata, sambal, Calabrian chilis, house-made mozzarella, and extra virgin olive oil	15.75
KNUCKLE BALL Sliced Trinity meatballs, fresh garlic, and provolone cheese finished with "Trinity" meatball sauce, fresh basil, parmesan Reggiano, and Mike's Hot Honey	15.75

We use shrimp, nuts, soy, wheat, and eggs in preparations. Items with an () can be prepared vegan or vegetarian. Please let us know of any allergies or dietary restrictions.*



New Item

Neapolitan Style Pizza (White Pies)*

MUSHROOM PESTO Wild mushrooms, house-made mozzarella, and house-made pesto sauce	14.50
THAI CHICKEN SATAY Marinated chicken, house-made mozzarella, house-made peanut curry, and cucumber relish	16
QUATTRO FORMAGGI House-made mozzarella, ricotta, parmigiana, provolone, fresh basil, extra virgin olive oil, and fresh garlic	15
PANCETTA House-made mozzarella, pancetta, Brussel sprouts, fresh basil, ricotta, parmigiana, and topped with balsamic vinaigrette glaze	16
PISTACHIO <i>(Signature Item)</i> House-made mozzarella, sausage, pistachio puree, fresh basil, and Mike's Hot Honey	16
RUCOLA House-made mozzarella, prosciutto crudo, parmigiano, fresh basil, and arugula	16
BUILD YOUR OWN	
Base Price For Neapolitan Style Pizza Limit of 4 toppings	10.50
Meat Sausage, pepperoni, soppressata, Trinity meatball, prosciutto cotto, and rotisserie lemongrass chicken	2
Vegetables (Price Per Topping) Wild mushroom blend, caramelized onions, arugula, Calabrian chilis, fresh basil, sambal, pineapple, and roasted vegetables	1
Add fresh stracciatella cheese to any Neapolitan pizza	4
Add Mike's Hot Honey to any Neapolitan pizza	1

Detroit Style Pizza*

Love deep dish? Enjoy a thick and crisp Detroit style pizza. This rectangular pie is hallmarked by a blend of brick and mozzarella cheeses beneath a layer of sauce, all framed by a caramelized, cheesy crust. Pizza baked in deck oven (approximate 15-18 minute bake time). All Detroit Style pizzas can be prepared vegan or vegetarian upon request. All Detroit Style pizzas can be prepared with gluten-free, vegan crust with a \$3.00 upcharge for small and \$4.00 upcharge for large.

4 Square: 8 x 10 pie (serves 1-2 people)
8 Square: 10 x 14 pie (serves 3-4 people)

RED, WHITE, AND GREEN DELUXE Red, White, and Green pie finished with fresh stracciatella cheese	15 28
HOUSE PIE Sausage, pepperoni, and mushrooms with brick and mozzarella cheese, finished with garlic olive oil drizzle, parmesan, and julienned fresh basil	14 24
EGGPLANT PARM Provolone, roasted eggplant stuffed with ricotta cheese, wild mushrooms, red sauce, parmesan, garlic olive oil drizzle, shaved parmesan, and julienned fresh basil	14 24
RED, WHITE, AND GREEN Brick cheese, house-made mozzarella, red sauce, parmesan, garlic olive oil drizzle, and julienned fresh basil	11 22
DIAVOLA Brick cheese, spicy sausage, hot soppressata, sambal, Calabrian chilis, red sauce, parmesan, garlic olive oil drizzle, and julienned fresh basil	14 24
THE BALLER <i>(Signature Item)</i> Provolone, mozzarella, sliced Trinity meatball, roasted onions, red sauce, Mike's Hot Honey, parmesan, and julienned fresh basil	15 25
3 FUNGI Provolone, house-made mozzarella, ricotta, wild mushroom blend, finished with house-made pesto sauce and parmesan	13 23
DETROITER Pepperoni under layer of cheese, brick cheese, house-made mozzarella, pepperoni, red sauce, parmesan, garlic olive oil drizzle, and julienned fresh basil	12 22
THE BUTCHER Brick cheese, house-made mozzarella, sausage, pepperoni, sliced Trinity meatball, prosciutto cotto, red sauce, parmesan, garlic olive oil drizzle, and julienned fresh basil	15 25
PORCUPINE Brick cheese, house-made mozzarella, prosciutto, fresh cut pineapple, Calabrian chilis, red sauce, garlic olive oil drizzle, parmesan, and julienned fresh basil	14 24

Detroit Style Pizza (cont)

BUILD YOUR OWN	
Base Price For Detroit Style Pizza	11 21
Meat Sausage, pepperoni, soppressata, Trinity meatball, prosciutto cotto, and rotisserie lemongrass chicken	2 3
Vegetables (Price Per Topping) Wild mushroom blend, caramelized onions, arugula, Calabrian chilis, fresh basil, sambal, pineapple, and roasted vegetables	1 2
Add fresh stracciatella cheese to any Detroit pizza	4 6
Add Mike's Hot Honey to any Detroit pizza	1 2

At Pangea Kitchen, it is always our top priority to provide you with a great experience. We never want to leave you guessing when it comes to your health and dietary preferences, so we have compiled a list of our menu items that can be prepared to fit your specific needs. Please let us know if you have any questions about additional menu items and we will be glad to assist you!

Vegetarian

NEAPOLITAN & DETROIT STYLE PIZZA	BASE PRICE
No meat	
ROASTED EGGPLANT STACK	14.75
SPRING ROLL	4.25
NEAPOLITAN BREADSTICKS	5.50
CAPRESE SANDWICH	9.55
PAD KA PAO & RICE - THAI BASIL CHICKEN With tofu	12.60
ROASTED VEGETABLES	8.45
PAD KE MAO - THAI DRUNKEN NOODLES	9.50
KAO SOI - THAI CURRY NOODLES With tofu	12.60
SESAME GINGER SALAD	7.50
KALE AND ARUGULA SALAD	7.50
BIBB TOSSED SALAD	7.50

Dairy-Free

NEAPOLITAN & DETROIT STYLE PIZZA	BASE PRICE
No cheese	
CALABRIAN CHICKEN DRUMMIES	11
GYOZA	9.75
SPRING ROLL	4.25
ROTISSERIE LEMONGRASS CHICKEN SANDWICH	9.55
KAI SATAY - THAI SATAY CHICKEN	12.60
PAD KA PAO & RICE - THAI BASIL CHICKEN	12.60
ROASTED VEGETABLES	8.45
PAD KE MAO - THAI DRUNKEN NOODLES	9.50
KAO SOI - THAI CURRY NOODLES	12.60
SESAME GINGER SALAD No cheese	7.50
KALE AND ARUGULA SALAD No cheese	7.50
BIBB TOSSED SALAD No cheese	7.50

Gluten-Free

NEAPOLITAN STYLE PIZZA Available with a gluten-free, vegan crust for an up charge	+ 3
DETROIT STYLE PIZZA Available with a gluten-free crust for an up charge	+ 3 + 4
CALABRIAN CHICKEN DRUMMIES	11
SPRING ROLL	4.25
KALE AND ARUGULA SALAD	7.50
BIBB TOSSED SALAD	7.50

Vegan

NEAPOLITAN STYLE PIZZA	BASE PRICE
No meat, no cheese	
KAO SOI - THAI CURRY NOODLES With tofu	12.60
SESAME GINGER SALAD No cheese	7.50

At Pangea Kitchen, old-world traditions meld with new-world adaptations, creating a destination for those who have a taste for the unexpected. Our global soul food market invites you to sit down and enjoy the view as your food is being crafted to order using the finest house-made and imported ingredients

We use shrimp, nuts, soy, wheat, and eggs in preparations. Items with an (*) can be prepared vegan or vegetarian. Please let us know of any allergies or dietary restrictions.

