Sandwiches -----

Our sandwiches are made on fresh baked focaccia and served with house made pickles and chips (Substitute Tuscan fries or side salad for chips for 5)

Split plate fee 2

Roast Turkey Club 14

Roasted turkey breast, bacon, provolone, lettuce, tomato, roasted garlic aioli

The Gino (named after my dad) 14

Genoa salami, capicola, provolone, lettuce, tomato, banana peppers, oil, vinegar

Apple Pecan Chicken Salad Sandwich 14

Roasted chicken, apple, pecans, sun-dried cherries, and onion, with lettuce, tomato, dijonnaise

The Highway 14

Roast beef, caramelized red onion, Vermont white chedder cheese, tangy horseradish sauce

Roasted Vegetable Panini 14

Assorted roasted vegetables, fresh mozzarella, roasted garlic aioli

Grilled Ham & Cheese Panini 14

Shaved black forest ham, tomato, smoked Gouda, dijonnaise

Chicken Rustico Panini 14

Roast chicken breast, provolone, spinach, sun-dried tomato aioli

Piadine :

This tasty Italian treasure is one of our signature dishes. Pronounced pee-uh-dee-nuh, many know it as an Italian flatbread sandwich from the Romagna region in Italy. These flatbreads, straight from the oven, are topped with cool salads and protein. Find your own way to eat them, but we suggest folding the flatbread in half and eating it like a sandwich!

(Can be made GF for an additional 3)

Turkey Piadina 15

Roast turkey breast, pesto aioli, mixed greens, red onion, feta, Parmesan, red wine vinaigrette

Tuscan Bean Piadina 15

Tuscan hummus, spinach, Parmesan, Tuscan bean salad mix, feta, lemon vinaigrette

Lamb Piadina 17

Roasted lamb, mint pesto aioli, mixed greens, red onion, feta, Parmesan, red wine vinaigrette

Parma Piadina 17

Prosciutto, arugula, extra virgin olive oil, balsamic glaze, fresh mozzarella, Parmesan, bruschetta tomatoes

Please notify your server if you have special dietary needs or allergies.
In order to preserve the sanity of our cooks, modifications are limited
Prices subject to change without notice
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness
Olives may contain pits

Lunch Specials =

11:30 AM — 4:00 PM - Dine-In Only

Pizzetta & Salad 17

Your choice of any specialty pizzettas or up to 3 toppings, paired with a small Micanopy salad

Sandwich & Salad 15

Half of a sandwich paired with a small Micanopy salad

Family-owned & operated since 2004

Our Purpose

We enrich lives, nourish the soul and make our community a better place; every dish, every day

Our Values

We are Team-Oriented
We have Integrity
We use Intentional Communication
We have a Passion for Excellence

Prices are subject to change without notice.



All tips from take-out and dine-in are pooled with the team.



204 US-441 N. Micanopy, FL 32667 (352) 466-0062

www.bluehighwaypizza.com

Small Plates -----

Highway Parmesan Cheese Bread 11

Fresh from the oven flatbread, rosemary, garlic, Parmesan, Asiago, Romano, served with marinara

Brie & Spinach Flatbread 14

Spinach, brie, bacon, roasted red onion, balsamic glaze on a crispy flatbread

Can be made GF for an additional 5

Blue Highway Wings

6 for 11, 10 for 18, 20 for 32

Crispy chicken wings or tempeh tossed in Buffalo, BBQ or Dragonfire sauce (Slightly sweet with a hint of spice). Served with house-made Gorgonzola or buttermilk ranch Carrots and celery upon request.

Antipasti Plate 16

Assortment of meats, cheeses, olives, seasonal vegetables, Tuscan hummus, toasted focaccia

Bruschetta 11

Our house-made toasted focaccia. vine ripe plum tomatoes, garlic, basil, balsamic, extra virgin olive oil, topped with shaved Grana Padano Add a side of hummus to make it a "Hummchetta" 4

Tuscan Hummus 11

Tuscan white beans pureed with tahini, garlic, lemon and spices. Served with warm flatbread & fresh cut vegetables

Shrimp Bruschetta 14

Shrimp, garlic butter, plum tomatoes, white wine, sliced roasted garlic, Kalamata olives, capers, fresh herbs over focaccia toast

We make our soups from scratch Please ask your server for the soup of the day

We use *local organic greens* when available and in season Our dressings are all made in house. Take some home with you to enjoy.

Micanopy Salad Large 10.5 Small 7.5 Fresh garden greens, carrots, grape tomatoes, cucumbers, red onions

Classic Caesar Large 12.5 Small 8.5 Crisp romaine hearts, shaved Grana Padano, house-made croutons. Caesar dressing

Add anchovies: Large 2 Small 1

Blue Highway Salad Large 12.5 Small 8.5 Fresh garden greens, feta, grape

tomatoes, red onions.

Kalamata olives, toasted pecans

Tuscan Bean Salad Large 12.5 Small 8.5 Fresh spinach, cannellini beans, sun-dried tomatoes, roasted red onions, olives, feta, lemon vinaigrette

Your choice of our house-made dressings:

Balsamic vinaigrette, creamy Gorgonzola, buttermilk ranch, lemon vinaigrette, Caesar, red wine vinaigrette

Add: Roasted Parmesan peppercorn chicken breast, chicken tenders, shrimp, tuna salad, apple pecan chicken salad, ham, turkey, tempeh Large 5 Small 3

Specialty Pizzas _______ It all starts with our dough!

Our breads, pizzas and calzones all start the same way. A combination of flours, fresh yeast, sea salt, olive oil and water are mixed until a perfect dough is born. That living mixture is allowed to rest for 24 hours, growing and developing the rich flavor you will taste in the finished product. Then our Pizzaiolos hand toss each pizza to order.

> **Hand Tossed** pizzas are 12" crispy and hand-crafted (8 slices, serves 1-2)

Sicilian pizzas are thick crust, pan pizzas and require a longer cooking time (12 slices, serves 3-4)

Pizzetta is an 8" hand tossed personal pizza

Udi's Gluten-Free 12", contains eggs (8 slices, serves 1-2)

Cauliflower 10" Gluten-free, contains dairy (8 slices, personal pizza)

Calzone 12"

Vegan & vegetarian sauce and vegan cheese available upon request Individually priced below, no substitutions

Margherita Pizzetta 11.5 Hand Tossed 14.5 GF & Cauli 17 House-made pizza sauce, Parmesan, Romano, fresh mozzarella, fresh basil

Abruzzese Pizzetta 12.5 Hand Tossed 17 Sicilian 24 GF & Cauli 20 House-made pizza sauce, mozzarella, house-made meatballs, sliced roasted garlic, parsley, Parmesan, Romano

Carne Pizzetta 12.5 Hand Tossed 17 Sicilian 24 GF & Cauli 20 House-made pizza sauce, mozzarella, pepperoni, sweet fennel sausage, Genoa salami, Parmesan, Romano

Funghi Pizzetta 12.5 Hand Tossed 17 Sicilian 24 GF & Cauli 20 Portabella, shiitake, fancy white and oyster mushrooms in a white wine cream sauce, Fontina, Parmesan, Romano, parsley

Bianca Pizzetta 12 Hand Tossed 15 Sicilian 22 GF & Cauli 18 Ricotta, Fontina, Parmesan, Romano, mozzarella, plum tomatoes, sliced roasted garlic

Vedure Arrosto Pizzetta 12.5 Hand Tossed 16 Sicilian 23 GF & Cauli 19 House-made pizza sauce, mozzarella, Parmesan, Romano, roasted vegetables: eggplant, zucchini, yellow squash, red onion, red pepper

Scampi Pizzetta 14 Hand Tossed 17.5 GF & Cauli 20.50 Herbed garlic butter base, mozzarella, Parmesan, Romano, Fontina, shrimp, roasted shallots, parsley

BBQ Chicken or Tempeh Pizzetta 12.5 Hand Tossed 17 Sicilian 24 GF & Cauli 20 Sweet BBQ and house made pizza sauce, roasted peppercorn chicken breast or tempeh, red onion, mozzarella, smoked gouda, cilantro

Lombardo Hand Tossed 17 GF & Cauli 20

Fresh mozzarella, Parmesan, Romano, prosciutto, arugula, extra virgin olive oil. Grana Padano

Create Your Own Pizza ==

1. CHOOSE YOUR DOUGH

Start with our hand-tossed dough, 100% whole milk Grande mozzarella and one of our house-made sauces, then get creative. (We recommend no more than 3-4 toppings to ensure proper cooking)

Hand Tossed pizzas are 12" crispy and hand-crafted (8 slices, serves 1-2) 13

Sicilian pizzas are thick crust, pan pizzas and require a longer cooking time (12 slices, serves 3-4) 16

Pizzetta in an 8" hand tossed personal pizza 9.5

Udi's Gluten-Free 12", contains eggs (8 slices, serves 1-2,) 16

Cauliflower 10" Gluten-free, contains dairy (8 slices, personal pizza) 16

Calzone 12" 12

2. CHOOSE YOUR SAUCE

House-made Pizza Sauce, Vegan & Vegetarian Marinara, Pesto, Herbed Garlic Butter, Ricotta, BBQ, Buffalo

3. CHOOSE YOUR PREMIUM TOPPINGS

Pizzetta & Cauliflower .75 Hand Tossed & Gluten-Free 1 Sicilian 1.5

| Banana Pepper | Green Pepper | Plum Tomatoes |
|---------------|--------------|------------------------|
| Basil | Jalapeños | Red Onion |
| Black Olives | Mushroom | Roasted Sliced Garlic |
| Diack Olives | | Roasteu Sticeu Gai tic |
| | Onions | |

Pizzetta & Cauliflower 1 Hand Tossed & Gluten-Free 1.5 Sicilian 2

| Artichoke Hearts | Pineapple | Roasted Zucchini | |
|--------------------|-----------------------|--------------------|--|
| Calabrian Pepper | Roasted Eggplant | Spinach | |
| Green Olives | Roasted Red Onion | Sun-Dried Tomatoes | |
| Kalamata Olives | Roasted Red Pepper | | |
| (may contain pits) | Roasted Yellow Squash | | |

Pizzetta & Cauliflower 2 Hand Tossed & Gluten-Free 2.5 Sicilian 3

| Anchovies | Gouda | Roast Peppercorn Chicken |
|------------------|-----------|--------------------------|
| Bacon | Ham | Salami |
| Brie | Provolone | Shredded Mozzarella |
| Feta | Peppadews | Sweet Fennel Sausage |
| Fontina | Pepperoni | Vegan Mozzarella |
| Fresh Mozzarella | Pesto | |
| Gorgonzola | Ricotta | |

Pizzetta & Cauliflower 3 Hand Tossed & Gluten-Free 4 Sicilian 6

| Funghi mix (Portabella, Shiitake, Fancy White, Oyster Mushrooms in a white wine cream sauce) | Meatballs Prosciutto (no Sicilians) | Shrimp (no Sicilians) Tempeh |
|---|---|---------------------------------|
|---|---|---------------------------------|