

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 5.5)
Split plate fee 2

Roast Turkey Club 15.5

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

The Highway 15.5

Roast beef, roasted red onion, Vermont white cheddar, tangy horseradish sauce

The Gino (named after my dad) 15.5

Genoa salami, capicola, provolone, lettuce, tomato, banana peppers, red wine vinaigrette

Apple Pecan Chicken Salad Sandwich 15.5

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

Chicken Rustico Panini 15.5

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

The Incredible Hot Tuna 16.5

Our classic albacore tuna salad on toasted focaccia, provolone, crispy fried onions, tomato, honey dill mayo

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 3.5)

Turkey Piadina 16.5

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

Tuscan Bean Piadina 16.5

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

Lamb Piadina 18.75

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

Parma Piadina 18.75

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

Pasta

From traditional to modern, our pastas are crafted by our cooks using the freshest ingredients in every dish, every day. All pastas are served with garlic bread except gluten free.
Split plate fee 2

Pappardelle Bolognese 23

Slow-cooked Bolognese made with beef & pork, cream, Parmesan Romano

Mama Josephine's Spaghetti and Meatballs (named after my mom) 20

Meatballs made with beef & pork, marinara, Parmesan Romano

Penne alla Pesto 22

Penne, chicken breast, sun-dried tomatoes, pesto, white wine cream sauce, Grana Padano, pine nuts

Spaghetti Carbonara 22

Spaghetti, bacon, onion, cream, Parmesan, Romano

Fettuccine Alfredo

House-made Alfredo sauce 16.50

Add Chicken 5.50

Add Shrimp 5.50

Gluten-free pasta is available Add 3

Lunch Specials

11 AM — 4:00 PM - Dine-In Only

Pizzetta with Soup or Salad 18.75

Your choice of any specialty pizzetta or up to 3 toppings, paired with a cup of our homemade soup or small Micanopy salad

Soup & Salad 16.50

A bowl of our homemade soup, a small Micanopy salad and focaccia toast

Sandwich with Soup or Salad 16.50

Half of a sandwich paired with a cup of our homemade soup or a small Micanopy salad

Prices are subject to change without notice.



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



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Small Plates

Herbed Tuscan Fries 8.5
Parmesan and herb seasoned crispy fries, served with house-made Peppadew tomato jam & lemon aioli

Highway Parmesan Cheese Bread 12.75
Fresh from the oven flatbread, rosemary, garlic, Parmesan, Asiago, Romano, served with marinara

Bruschetta 12.75
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" 5

Antipasti Plate 17.75
Assortment of meats, cheeses, olives, seasonal vegetables, Tuscan hummus, toasted focaccia

Fried Calamari 16
Crispy fried US caught Calamari, marinara sauce

Brie & Spinach Flatbread 15.5
Spinach, Brie, bacon, roasted red onion, balsamic glaze on a crispy flatbread
Can be made GF for an additional 5.5

Blue Highway Wings
6 for 13.5, 10 for 20, 20 for 35
Crispy jumbo 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.

Bomba Shrimp 15
Crispy fried shrimp tossed in sweet and spicy Calabrian pepper sauce on bed of arugula

Tuscan Hummus 12.25
Tuscan white beans pureed with tahini, garlic, lemon and spices
Served with warm flatbread & fresh cut vegetables

Soups & Salads

We make our soups from scratch. Please ask your Server for our soup of the day. Bowl 8

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 11.5 Small 8.25
Fresh garden greens, carrots, grape tomatoes, cucumbers, red onions

Classic Caesar Large 13.75 Small 9.5
Crisp romaine hearts, shaved Grana Padano, house-made croutons, Caesar dressing
Add anchovies: Large 3 Small 2

Blue Highway Salad Large 13.75 Small 9.5
Fresh garden greens, feta, grape tomatoes, red onions, Kalamata olives, toasted pecans

Tuscan Bean Salad Large 13.75 Small 9.5
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 peppercorn chicken breast, chicken nuggets, shrimp, tuna salad, apple pecan chicken salad, ham, turkey, tempeh
Large 6 Small 4

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 12" (8 slices, serves 1-2)
Sicilian 12" X 12" thick-crust pan pizza. Requires longer cook time (12 slices, serves 3-4)
Pizzetta 8" hand tossed (8 slices, serves 1)
Gluten-Free 10" (8 slices, serves 1-2)
Cauliflower 10" GF, contains dairy (8 slices, serves 1-2)
Calzone 12" (serves 1)
Vegan & vegetarian sauce and vegan cheese available upon request
Individually priced below, **no substitutions**

Margherita Pizzetta 12.75 Hand Tossed 16 GF & Cauli 19.5
House-made pizza sauce, Parmesan, Romano, fresh mozzarella, fresh basil

Abruzzese Pizzetta 13.75 Hand Tossed 18.75 Sicilian 26.5 GF & Cauli 22.25
House-made pizza sauce, mozzarella, house-made meatballs, sliced roasted garlic, parsley, Parmesan, Romano

Carne Pizzetta 13.75 Hand Tossed 18.75 Sicilian 26.5 GF & Cauli 22.25
House-made pizza sauce, mozzarella, pepperoni, sweet fennel sausage, Genoa salami, Parmesan, Romano

Funghi Pizzetta 13.75 Hand Tossed 18.75 Sicilian 26.5 GF & Cauli 22.25
Portabella, shiitake, fancy white and oyster mushrooms in a white wine cream sauce, Fontina, Parmesan, Romano, parsley

Bianca Pizzetta 13.25 Hand Tossed 16.5 Sicilian 24.25 GF & Cauli 20
Ricotta, Fontina, Parmesan, Romano, mozzarella, plum tomatoes, sliced roasted garlic

Vedure Arrosto Pizzetta 13.75 Hand Tossed 18.75 Sicilian 26.5 GF & Cauli 22.25
House-made pizza sauce, mozzarella, Parmesan, Romano, roasted vegetables: eggplant, zucchini, yellow squash, red onion, red pepper

Scampi Pizzetta 15.5 Hand Tossed 19.25 GF & Cauli 22.75
Herbed garlic butter base, mozzarella, Parmesan, Romano, Fontina, shrimp, roasted shallots, parsley

BBQ Chicken or Tempeh Pizzetta 13.75 Hand Tossed 18.75 Sicilian 26.5 GF & Cauli 22.25
Sweet BBQ and house made pizza sauce, roasted peppercorn chicken breast or tempeh, red onion, mozzarella, smoked gouda, cilantro

Lombardo Hand Tossed 18.75 GF & Cauli 22.5
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 12" (8 slices, serves 1-2) 14.50

Sicilian 12" X 12" thick-crust pan pizza. Requires longer cook time (12 slices, serves 3-4) 18

Pizzetta 8" hand tossed (8 slices, serves 1) 10.5

Gluten-Free 10" (8 slices, serves 1-2) 18

Cauliflower 10" GF, contains dairy (8 slices, serves 1-2) 18

Calzone 12" (serves 1) 13.50

2. CHOOSE YOUR SAUCE

House-made Pizza Sauce (contains anchovies), Vegan Marinara, Pesto, Herbed Garlic Butter, Ricotta, BBQ, Buffalo

3. CHOOSE YOUR PREMIUM TOPPINGS

Pizzetta, Cauliflower & Gluten-Free 1 Hand-Tossed 1.50 Sicilian 2.00

Banana Pepper	Green Pepper	Plum Tomatoes
Basil	Jalapeños	Red Onion
Black Olives	Mushroom	Roasted Sliced Garlic
Broccoli	Onions	

Pizzetta, Cauliflower & Gluten-Free 1.50 Hand-Tossed 2.00 Sicilian 2.25

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

Pizzetta, Cauliflower & Gluten-Free 2.50 Hand-Tossed 3.00 Sicilian 4.00

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 & Gluten-Free 4.00 Hand-Tossed 5.00 Sicilian 7.00

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