

FA

SEASONAL DOUGH EVERYTHING



APPETIZERS

ROASTED BRUSSELS SPROUTS

Roasted Brussels sprouts served hot and drizzled with a seasoned garlic butter and a side of creamy roasted red pepper dressing. **7.99**

JAMAICAN JERK WINGS

Ten hot wings smothered with Jamaican jerk sauce. Served with bleu cheese dressing. **10.99**

EVERYTHING BREADSTICKS

Our everything dough topped with cheese and baked. Served with a side of marinara. **6.99**

SANDWICHES

HOT ITALIAN SAUSAGE

A hot Italian sausage sub with sautéed peppers and onions on a Portland Pie roll. Served with a side of mustard. **9.99**

CLARY LAKE **VEGGIE BURGER**

A black bean and sweet potato veggie burger topped with pico de gallo, ranch guacamole and spinach. Served in a fresh pie pocket. **10.99**

SALADS

HARVEST SALAD

Spinach, roasted Brussels sprouts, julienne red bell peppers, topped with warm Italian sausage and marinated fresh mozzarella. Served with a creamy roasted red pepper dressing. **10.99**

PIZZAS

CARIBBEAN CHICKEN

A base of barbeque sauce topped with pineapple, red onion, jerk chicken and cilantro.

10" 11.99 • 14" THIN 16.99 • 16" 19.99

RUSTIC ITALIAN SAUSAGE

A garlic and oil base topped with garlic, fresh mozzarella, tomato, hot Italian sausage and fresh basil.

10" 11.99 • 14" THIN 16.99 • 16" 19.99

DESSERTS

CHOCOLATE CHIP COOKIE

A warm seven inch chocolate chip cookie topped with vanilla ice cream. **6.99**





MEET OUR LOCAL PARTNERS

Here at Portland Pie Co., we believe “locally grown” means better ingredients, tastier food, and a stronger community. Each seasonal menu is a chance for us to highlight the remarkable ingredients available through the local food community. We truly have a wealth of agricultural resources here in New England, from the more established family farms to our own employees, and we value reciprocating the support we felt from the community when we first started.

We’re excited to share a slice of New England with our customers. Whether or not you live locally, we hope you enjoy this chance to sample some of the best food around.

GIOVANNI’S HOT ITALIAN SAUSAGE

Giovanni’s Hot Italian Sausage is made using a third generation family recipe that includes the best pork available, and a unique blend of herbs and spices.

As President Giovanni “John” Colagiovanni observed; “our customers may have changed over time but we are still making our Italian sausages using the same 100+ year old recipe that my father Joseph brought to the US from my great grandmother in Italy.”



GIOVANNI'S IS BASED IN CRANSTON, RHODE ISLAND

HARVEST TIDE ORGANICS BRUSSELS SPROUTS UNITY FOOD HUB

Unity Food Hub works with over 40 Maine family farms and food producers by aggregating, marketing and distributing locally grown product throughout Northern New England. Colleen, manager of the Hub, works to connect farms and buyers to increase the market for local food. An example of these items are the brussels sprouts featured in this fall menu from Bethany and Eric (pictured left) of Harvest Tide Organics.

Harvest Tide Organics uses certified organic methods to grow the highest quality seasonal produce for its CSA members, wholesale purchasers, and the people of Maine. They are a family and friends-sized farm that utilizes deep rotations, intensive and efficient growing methods, and cover cropping to invest in the health of the vegetables that they produce and the soil and environment that they care for.



HARVEST TIDE ORGANICS IS LOCATED IN BOWDOINHAM, MAINE.