NAUTI DOUGH CO.

Great Pies. Cold Beer. Good Vibes.
Menu | Downloaded November 29, 2026

Order online at **nautidoughco.com**. Prices shown are base menu prices. Add-ons and current availability are shown at online checkout.

Appetizers

Chicken Wings **$17.00**
A full pound of juicy wings, tossed in your choice of Buffalo, Jamaican Jerk, or BBQ sauce. Served hot and packed with flavor. Ask about our 666 challenge!

Meatballs **$13.00**
Three hearty meatballs topped with our fresh, house-made marinara and finished with shaved Parmesan and fresh basil.

Garlic Cheesy Bread **$12.00**
Our hand-tossed pizza dough is brushed with garlic butter, topped with a generous blend of melted mozzarella and parmesan, then baked until golden brown. Finished with a sprinkle of Italian herbs and served with warm marinara for dipping.

Salads

Small Italian Salad **$8.00**
Romaine & Iceberg mixed with cherry tomatoes, red onion, mozzarella cheese, pimentos, pepperoncini peppers and a house made vinaigrette.

Large Italian Salad **$13.00**
Romaine & Iceberg mixed with cherry tomatoes, red onion, mozzarella cheese, pimentos, pepperoncini peppers and a house made vinaigrette. If you'd like a different dressing please indicate in the notes.

Small Beet, Walnut & Goat Cheese **$9.00**
Roasted beets layered with creamy goat cheese, candied walnuts, and fresh mixed greens, finished with a drizzle of sweet balsamic glaze.

Large Beet, Walnut & Goat Cheese **$15.00**
Roasted beets layered with creamy goat cheese, candied walnuts, and fresh mixed greens, finished with a drizzle of sweet balsamic glaze.

Small Caprese Salad **$9.00**
Diced Caprese salad with fresh basil, ripe tomatoes, and creamy mozzarella served over seasonal mixed greens finished with a rich balsamic glaze.

Large Caprese Salad **$15.00**
Diced Caprese salad with fresh basil, ripe tomatoes, and creamy mozzarella served over seasonal mixed greens finished with a rich balsamic glaze.

Pastas

Lobster Cannelloni **$17.00**
Tender pasta rolls filled with a rich blend of sweet lobster, creamy ricotta, and fresh herbs. Baked in our San Marzano sauce topped with a touch of parmesan.

Pastas

Cheese Manicotti **$13.00**
Classic pasta tubes stuffed with a creamy blend of ricotta, mozzarella and parmesan. Baked to perfection in our house-made marinara sauce finished with melted Grande Mozzarella Cheese.

Sauces & Dressings

$$$ Ranch	**$0.75**
$$$ Italian Dressing	**$0.75**
$$$ BBQ	**$0.75**
$$$ Garlic Parmesan	**$0.75**
$$$ Hot Honey	**$1.00**
$$$ Pizza Sauce	**$1.00**
$$$ Jamaican Jerk	**$0.75**
$$$ Caesar Dressing	**$0.75**
blue cheese	**$0.75**
buffalo sauce	**$0.75**

Calzones

The Nauti Classic	**$17.00**
Chicken Bacon Ranch	**$17.00**
Buffalo Chicken	**$17.00**
Ultimate Meatball	**$17.00**
Tony's Sicilian	**$17.00**

BYO Calzone **$15.00**
Craft your perfect calzone with your choice of fresh toppings, premium meats, cheeses, and vegetables, all folded into our hand-stretched dough with mozzarella and baked until perfectly golden. Served with a side of our house-made Neapolitan sauce for dipping.

Neopolitan Pizzas

Neapolitan Hot Honey Pepperoni **$18.00**
Classic pepperoni layered over our signature San Marzano tomato sauce and fresh mozzarella, then finished with a drizzle of Mike's Hot Honey for the perfect balance of savory, sweet, and subtle heat. Baked in our blazing hot oven for a light, airy crust with a delicate char that's authentically Neapolitan.

Neopolitan Pizzas

Neapolitan Margherita **$16.00**
Sometimes the simplest ingredients create the most unforgettable flavor. Our signature Neapolitan features vibrant San Marzano tomato sauce, fresh mozzarella, basil, extra virgin olive oil, and a touch of Pecorino Romano on our hand-stretched, brick oven fired crust. Light, fresh, and beautifully balanced, it's the pizza that showcases why authentic Neapolitan is world-renowned—and a must-try for every first-time guest.

Neapolitan Sausage Ricotta **$19.00**
Italian sausage, creamy ricotta, fresh mozzarella, and our signature San Marzano tomato sauce, finished with fresh basil and baked in our blazing hot oven for a perfectly light, airy crust with a delicate char. We recommend enjoying our authentic Neapolitan pizzas with limited toppings to let the handcrafted dough and premium ingredients truly shine.

Neapolitan Mushroom Prosciutto **$21.00**
Mushroom & Prosciutto Neapolitan Earthy roasted mushrooms, delicate prosciutto, fresh mozzarella, and our signature San Marzano tomato sauce come together on our hand-stretched Neapolitan dough. Finished with fresh basil and baked at high heat for a light, airy crust with the perfect touch of char, creating a rich yet beautifully balanced pizza.

Neapolitan BYO **$18.00**
Create your perfect Neapolitan pizza with your choice of premium toppings. Due to the delicate nature of our hand-stretched dough and traditional baking style, we recommend keeping it simple with no more than two toppings to preserve the light, airy crust and allow each ingredient to shine. Sometimes less creates the most unforgettable flavor.

New York Style Pizzas

New York Cheese **$23.00**
Our classic New York crust topped with a robust, thick, and slightly sweet red sauce, finished with rich Grande mozzarella and a sprinkle of sharp Pecorino Romano cheese for the perfect balance of flavor. Feel free to add toppings to build your own!

New York Pepperoni **$26.00**
Our classic New York crust topped with a robust, thick, and slightly sweet red sauce, finished with rich Grande mozzarella and a sprinkle of sharp Pecorino Romano cheese for the perfect balance of flavor. Topped with Pepperoni.

New York Sausage **$26.00**
Our classic New York crust topped with a robust, thick, and slightly sweet red sauce, finished with rich Grande mozzarella and a sprinkle of sharp Pecorino Romano cheese for the perfect balance of flavor. Topped with Italian Sausage.

New York Supreme **$29.00**
New York Style crust with our housemade sauce topped with onions, peppers, olives, pepperoni, sausage, & canadian bacon

NY Ricotta Hot Honey Roni **$29.00**

New York BBQ Chicken **$29.00**

New York Meat Lovers **$31.00**

New York Hawaiian Special **$29.00**

New York Chicken Alfredo **$32.00**

New York Style Pizzas

New York Nick's Garden **$31.00**
A delicate olive oil base layered with fresh tomatoes, red onions, and creamy goat cheese, finished with fragrant basil, crisp spring mix, and a drizzle of balsamic glaze. Light, fresh, and beautifully balanced, this pizza brings together bright flavors and creamy richness in every bite. Get it without the cheese for an Alpha Gal friendly pizza.

New York Shrimp Alfredo **$33.00**
Rich alfredo sauce layered with tender shrimp, mushrooms, and red onions, then topped with fresh greens and a drizzle of balsamic glaze.

Hand Tossed Style Pizzas - 12 INCH

12in Hand Tossed Cheese **$15.00**
Our classic hand-tossed crust topped with a robust, thick, and slightly sweet red sauce, finished with rich Grande mozzarella and a sprinkle of sharp Pecorino Romano cheese for the perfect balance of flavor. Build your own for the perfect combination!

12in Hand Tossed Pepperoni **$16.00**
Our classic hand-tossed crust topped with a robust, thick, and slightly sweet red sauce, finished with rich Grande mozzarella and a sprinkle of sharp Pecorino Romano cheese for the perfect balance of flavor. Topped with Pepperoni.

12in Hand Tossed Sausage **$16.00**
Our classic hand-tossed crust topped with a robust, thick, and slightly sweet red sauce, finished with rich Grande mozzarella and a sprinkle of sharp Pecorino Romano cheese for the perfect balance of flavor. Topped with Sausage.

12in Hand Tossed Ricotta Hot Honey Roni **$18.00**
Two kinds of pepperoni, ricotta cheese & hot honey drizzle

12in Hand Tossed BBQ Chicken **$18.00**
Hand tossed crust with BBQ base, grilled chicken, bacon & red onions

12in Hand Tossed Meat Lovers **$19.00**
Hand Tossed Crust topped with pepperoni, bacon, sausage, & canadian bacon

12in Hand Tossed Hawaiian Special **$18.00**
Hand Tossed crust topped with canadian bacon, pineapple, fresh jalapenos and finished with hot honey drizzle.

12in Hand Tossed 5&7 Supreme **$18.00**
Our hand tossed crust with, onions, peppers, olives, pepperoni, sausage, & canadian bacon

12'' hand tossed Ck Alfredo **$20.00**
Creamy alfredo sauce topped with chicken, red onion, mushrooms and bacon. Topped with Pecorino Romano.

12" hand tossed Nick's Garden Goat Cheese **$20.00**
A delicate olive oil base layered with fresh tomatoes, red onions, and creamy goat cheese, finished with fragrant basil, crisp spring mix, and a drizzle of balsamic glaze. Light, fresh, and beautifully balanced, this pizza brings together bright flavors and creamy richness in every bite. Get it without the cheese for an Alpha Gal friendly pizza.

12" hand tossed Shrimp Alfredo **$22.00**
Rich alfredo sauce layered with tender shrimp, mushrooms, and red onions, then topped with fresh greens and a drizzle of balsamic glaze.

Thin Crust - 12 INCH

Thin Crust 12 INCH Cheese	**$15.00**
Thin Crust 12 INCH Pepperoni	**$16.00**
Thin Crust 12 INCH Sausage	**$16.00**
Thin Crust 12 INCH Supreme	**$18.00**
Thin Crust 12 INCH Ricotta Hot Honey Roni	**$18.00**
Thin Crust 12 INCH BBQ Chicken	**$18.00**
Thin Crust 12 INCH Meat Lovers	**$19.00**
Thin Crust 12 INCH Hawaiian Special	**$18.00**
Thin Crust 12 INCH Chicken Alfredo	**$20.00**
Thin Crust 12 INCH Nick's Garden Goat Cheese A delicate olive oil base layered with fresh tomatoes, red onions, and creamy goat cheese, finished with fragrant basil, crisp spring mix, and a drizzle of balsamic glaze. Light, fresh, and beautifully balanced, this pizza brings together bright flavors and creamy richness in every bite. Get it without the cheese for an Alpha Gal friendly pizza.	**$20.00**
Thin Crust 12 INCH Shrimp Alfredo Rich alfredo sauce layered with tender shrimp, mushrooms, and red onions, then topped with fresh greens and a drizzle of balsamic glaze.	**$22.00**

Detroit Style

Detroit Style BYO	**$26.00**
Detroit Pepperoni Crispy, caramelized Detroit-style crust topped with premium pepperoni and our signature blend of mozzarella, using Bacio Buffalo and Grande. Finished after baking with our famous San Marzano pizza sauce for a rich, vibrant tomato flavor in every bite.	**$29.00**
Detroit Sausage Crispy, caramelized Detroit-style crust topped with premium Italian sausage and our signature blend of mozzarella. Finished after baking with our famous San Marzano pizza sauce for a rich, vibrant tomato flavor in every bite.	**$29.00**
Detroit 5&7 Supreme	**$31.00**
Detroit Ricotta Hot Honey Roni	**$31.00**
Detroit BBQ Chicken	**$31.00**
Detroit Meat Lovers	**$34.00**
Detroit Hawaiian Special	**$31.00**
Detroit Chicken Alfredo	**$35.00**

Detroit Style

Detroit Garden Goat Cheese **$34.00**
A delicate olive oil base layered with fresh tomatoes, red onions, and creamy goat cheese, finished with fragrant basil, crisp spring mix, and a drizzle of balsamic glaze. Light, fresh, and beautifully balanced, this pizza brings together bright flavors and creamy richness in every bite. Get it without the cheese for an Alpha Gal friendly pizza.

Detroit Shrimp Alfredo **$36.00**
Rich alfredo sauce layered with tender shrimp, mushrooms, and red onions, then topped with fresh greens and a drizzle of balsamic glaze.

Gluten Free (BYOP)

12" Gluten Free- Hand Tossed BYO **$17.00**

12" Gluten Free Pepperoni **$18.00**

12" Gluten Free Sausage **$18.00**

12" Gluten Free 5&7 Garage Supreme **$20.00**

12" Gluten Free Ricotta Hot Honey Roni **$20.00**

12" Gluten Free BBQ Chicken **$20.00**

12" Gluten Free Meat Lovers **$21.00**

12" Gluten Free Hawaiian Special **$22.00**

12" Gluten Free Nick's Garden Goat Cheese **$22.00**
A delicate olive oil base layered with fresh tomatoes, red onions, and creamy goat cheese, finished with fragrant basil, crisp spring mix, and a drizzle of balsamic glaze. Light, fresh, and beautifully balanced, this pizza brings together bright flavors and creamy richness in every bite. Get it without the cheese for an Alpha Gal friendly pizza.

12" Gluten Free Shrimp Alfredo **$24.00**
Rich alfredo sauce layered with tender shrimp, mushrooms, and red onions, then topped with fresh greens and a drizzle of balsamic glaze.