

Our mission is to serve delicious food and provide great service while treating and paying our employees with the utmost respect and fairness and engaging in sustainable business practices. We support local farmers, local producers and our regional economy by procuring our ingredients from local and sustainable sources as much as possible.

“Before placing your order, please inform your server if a person in your party has a food allergy.”

Consuming raw or undercooked eggs or meat can increase your risk for food-borne illness.

We offer **Gluten Free** items as a service to our customers with food allergies or dietary restrictions. We cannot guarantee against the possibility of cross-contamination by airborne wheat flour, and cannot guarantee that your order will be 100% safe for your needs. Customers must assume their own level of risk according to their needs as determined by themselves in consultation with a physician.

To our Vegetarian Customers: Our Parmesan cheese is the only cheese we use that contains animal-derived coagulants (rennet). Our crust is usually baked with added parmesan, so please inform us if you need your pizza made without parmesan.



WE SERVE

LOCAL CRAFT BEER

+

CIDER

DRAFTS AND CANS

+

**SUSTAINABLY
PRODUCED**

BIODYNAMIC WINES

Local. Sustainable. Fair.



www.thejustcrust.com

(617) 497-4111

49B Brattle Street
Harvard Square
Cambridge, MA

**WE CATER LARGE OR
SMALL ORDERS – LUNCH,
DINNER OR ANYTIME!**

WE DELIVER!

Hours, Delivery Info and
Catering Menu at
www.thejustcrust.com



Specialty Pizzas

Medium 14" | Large 18"

Classico (Vg) \$12 / \$17

Grated Mozzarella, Valicenti Organico Custom Blend Tomato Sauce, Grated Parmesan

Margherita (Vg) \$13 / \$18

Valicenti Organico Custom Blend Tomato Sauce, Fresh Narragansett Creamery Mozzarella, Fresh Basil

Sausage + Onion \$14 / \$21

Valicenti Organico Custom Blend Tomato Sauce, Savor's Sweet Italian Sausage, Grated Mozzarella, Caramelized Onions

Funghi (Vg) \$14 / \$20

House Blend Local Domestic + Wild Mushrooms, Our Fresh Mushroom Puree, Roasted Red Onions + Fontina

Prosciutto + Egg \$14 / \$21

White Pizza, Farm Eggs, Daniele Prosciutto, Fresh Spinach, Mozzarella + Parmigiano Reggiano

4 Formaggi (Vg) \$13 / \$18

White Pizza, Fresh Grated Mozzarella, Fontina, Parmesan, Ricotta

4 Verdure (Vg) \$14 / \$20

White Pizza, Chef's Choice of Four Seasonal Veggies, Grated Mozzarella

Insalata (Vg) \$14 / \$20

White Pizza, Grated Mozzarella, Caramelized Onions, Parmigiano Reggiano / Topped with Baby Arugula, Fresh Tomatoes + Balsamic Vinaigrette

Buffalo Chicken \$14 / \$21

Roasted Local Free Range Chicken, House Hot Sauce, Celery, Crumbled Gorgonzola, Grated Mozzarella

Pepperoni \$14 / \$21

Valicenti Organico Custom Blend Tomato Sauce, Grated Mozzarella + Pepperoni

EXTRA CHEESE OR EXTRA SAUCE: \$0.75 / \$1.50

Make Your Own Pizza

Medium 14" | Large 18"

We recommend no more than 4 toppings as pizzas get too soggy and heavy with more.

Cheeses \$1 / \$2

Parmigiano Reggiano, Farm Goat Cheese, Gorgonzola, Fontina, Grated Mozzarella, Feta, Provolone, Ricotta, Swiss

Veggies \$1 / \$2

Baby Arugula, Fresh Basil, Roasted Broccoli, Kalamata Olives, Kale, Roasted Mushrooms, Caramelized Onions, White Onions, Fresh Red Peppers, Roasted Red Peppers, Fresh Spinach, Tomatoes

Meats \$1.5 / \$3

Pepperoni, Daniele Prosciutto, Savor's Sweet Italian Sausage, Roasted Local Free Range Chicken

Salads

Beet Salad (Vg, GF) \$9

Roasted Golden + Red Beets, Mixed Greens, Farm Goat Cheese, Toasted Sunflower Seeds, Pistachio Vinaigrette

Our Caesar Salad \$9

Baby Romaine, Tomatoes, Cucumbers, House-made Croutons, Grated Parmesan, Caesar Dressing

The Healthy Bowl (V, GF) \$9

Organic Quinoa, Baby Greens, Za'atar Spiced Carrots, Cucumbers, Herbed Lemon Vinaigrette

House Salad (V, GF) \$8

House Blend of Greens, Cucumbers, Red Peppers, Balsamic Vinaigrette

Add To Your Salad:

Roasted Local Free Range Chicken (GF) \$4

Organic Tofu \$3

Fresh Narragansett Creamery Mozzarella \$3

Vg: Vegetarian V: Vegan GF: Gluten Free

Sandwiches, Etc

Chicken Pesto Panini \$9

Pressed Roasted Local Free Range Chicken Breast, Basil Pesto, Baby Arugula, Tomatoes, Grated Mozzarella on House made Focaccia

Pressed Turkey BLT \$9

Bacon, Swiss, Lettuce, Tomatoes, Avocado-Ranch Dressing on Whole Wheat

Pressed Vegetable Sandwich (Vg or V) \$8

House-made Hummus, Roasted Broccoli, Roasted Red Pepper, Swiss Cheese (Optional) on Whole Wheat

Calzone Della Casa \$11

Valicenti Organico Custom Blend Tomato Sauce, Grated Mozzarella, Pepperoni, Fresh Spinach, Roasted Local Free Range Chicken (with Red Sauce for dipping)

Also available vegetarian with a selection of fresh roasted vegetables

Soup of the Day \$5.75

Chef's Rotating Selection with Fresh, Seasonal Ingredients

Hummus + House Pita (V) \$8

House-made Hummus, Za'atar Crusted Pita Bread, Za'atar Roasted Carrots

Tagliatelle Bolognese \$11

Chef's Pork and Beef Ragu, finished with Parmesan

Macaroni and Cheese \$11

With Roasted Local Free Range Chicken and Chopped NH Bacon

Vg: Vegetarian V: Vegan GF: Gluten Free

Vg: Vegetarian V: Vegan GF: Gluten Free