


APPETIZERS


- Arancini** 7.5
Golden fried risotto balls stuffed with fresh mozzarella and Nueske's applewood smoked bacon, finished with Parmesan and basil. Served with marinara.
- Herb & Cheese Flatbread** 9
Mozzarella and herbs served with warm marinara.
- Stuffed Mushrooms** 7.5
Ricotta and mascarpone filling with alfredo sauce, finished with oregano and Parmesan breadcrumbs. Add sausage..1.75
- Coal Oven Classic Wings** 9
Italian herb and garlic rubbed wings with carmelized onions, piquillo red peppers, Parmesan, rosemary and lemon.
- Buffalo-Style Wings** 9
Classic Buffalo-style wings served with bleu cheese dressing and celery.
- Bourbon Brown Sugar Wings** 9
Pair it with one of our 50+ bourbons. Served with ranch or bleu cheese.
- 2 Coals Meatballs** 8
House-made beef and sausage meatballs with your choice of marinara sauce or Coals alfredo sauce; finished with Parmesan breadcrumbs, basil and flatbread.
- Bourbon Meatballs** 8.5
 *Beef and bacon meatballs tossed in BBQ and a house-made bourbon sauce, finished with Parmesan breadcrumbs and mint.*

SOUPS

- Roasted Tomato Soup** 3.75 **Soup of the Week** 3.75
Roasted tomatoes finished with fresh basil, sour cream and house croutons. *Ask your server or refer to the specials menu.*

SALADS


Add chicken to any salad for \$2.5

- Gorgonzola Wedge** 7.5
 *Tomatoes, red onions, radishes, bleu cheese crumbles and Nuske's applewood smoked bacon with bleu cheese dressing.*
- Caesar** 7.5
Romaine leaves with shaved Parmesan, egg, lemon, tempura fried anchovy, house-made croutons and Caesar dressing.
- Chop Chop** 8
Chopped iceberg and romaine lettuce with pepperoni, chicken, fresh mozzarella, Parmesan cheese, tomatoes, fried chickpeas, fresh basil with flatbread and Italian vinaigrette.
- House** 4.75
Mixed greens, tomatoes, mozzarella, red onions with house croutons and balsamic vinaigrette.
- Seasonal Salad** Market Price
Ask your server or refer to the specials menu.

Dressings: Caesar, Balsalmic Vinaigrette, Italian Vinaigrette, Ranch and Seasonal salad dressing (ask your server).

1.5 will be added to all split salad orders.

HOUSE SPECIAL PIZZAS

 **2 St Matthews** 12.5
 Classic Margherita pizza with fior di latte cheese, crushed tomatoes and topped with fresh basil... Or dial back the clock with Mark's favorite and make it a breakfast pizza with 2 eggs over easy and Nueske's applewood smoked bacon....add \$2.5

Whiskey Row 18
 Bourbon brown sugar glazed pork belly, olive oil, and mozzarella, finished with arugula, diced tomatoes and garlic red onion aioli.



Waverly 15.5
 Prosciutto, mozzarella and gorgonzola cheese, finished with fig jam, Asiago, Parmesan cheese and balsamic reduction. A Louisville favorite!

Iroquois 15
 "Buffalo-style" pizza with roasted chicken, mozzarella, piquillo red peppers, banana peppers and ranch, finished with crispy fried onions, house-made wing sauce, oregano and Parmesan.


RED PIZZA

Middletown 14.5
All red pizzas feature a marinara base and mozzarella cheese
 Italian sausage, Margherita pepperoni, mushrooms, and fresh mozzarella, finished with oregano and romano.


Butchertown 16.5
 House-made meatballs, Margherita pepperoni, Italian sausage and Nueske's applewood smoked bacon, finished with romano cheese.

2 Crescent Hill 15
 Madeline's Favorite! Hawaiian-style pizza topped with Nueske's applewood smoked bacon, sliced ham, fresh mozzarella, pineapple and Parmesan cheese... Or mix it up with BBQ sauce and jalepenos.

Old Louisville 15
 The classic supreme pizza featuring Margherita pepperoni, Italian rope sausage, tri-colored peppers, red onions, mushrooms and fresh mozzarella, finished with romano cheese.

2 Brownsboro 14
 Margherita pepperoni and fresh mozzarella, finished with basil and shaved Parmesan... Or try our Chef's Favorite; add banana peppers, marscapone, ricotta and a house-made chili honey drizzle....add \$1


Clifton 14
 Italian sausage, caramelized onions, piquillo red peppers and fresh mozzarella, finished with oregano and romano.

 **Prospect** 14.5
 A Greek twist with spinach, roasted garlic, kalamata olives, sun-dried tomatoes, red onions and artichoke hearts, finished with feta and oregano.

2 Highlands 14.5
 Nueske's applewood smoked bacon, fresh mozzarella, cherry tomatoes and romano, finished with arugula... Or try as a white pizza with arugula pesto.

Seneca 14.5
 Artichoke hearts, ham, kalamata olives, wild mushrooms, cherry tomatoes and fresh mozzarella, finished with basil and Parmesan.

WHITE PIZZA

 **Bardstown** 14
All white pizzas feature an olive oil base and mozzarella cheese.
 Wild mushroom blend, caramelized onions, roasted garlic, mascarpone and ricotta cheese, finished with oregano and romano.

Portland 14.5
 Roasted chicken, Nueske's applewood smoked bacon, caramelized onions, mascarpone and ricotta cheese, finished with Parmesan and arugula.

Nulu 15
 Roasted garlic, prosciutto and goat cheese, finished with arugula, Parmesan and balsalmic reduction.

 = Vegetarian

All pizzas after 3PM are 12 inches

2 = 2 ways you can order

Gluten Free crust is available for an additional \$2

NOT PIZZA

- Sausage & Peppers Skillet** 13.5
Skillet Sweet Italian sausage with roasted red and yellow peppers, and sautéed onions served with red grape mustard and mayonaise.
- Brussels Sprout Salad** 12.5
Sautéed Brussels sprouts and red onions with Nueske's applewood smoked bacon and bleu cheese crumbles. Dressed with a house-made bourbon apple cider vinegarett.
- Coal Oven Hot Brown** 12
Classic open-faced sandwich featuring two home-made slices of thick-cut bread with a generous portion of turkey, Nueske's applewood smoked bacon, sliced tomato and Coal's alfredo sauce.

CREATE YOUR OWN 12 INCH

Red Pizza includes marinara, mozzarella, Pecorino Romano 10

White Pizza includes mozzarella, mascarpone, ricotta, Pecorino Romano, oregano 11

One topping.....2	Two topping.....4	Three topping....5
Four topping....6	Five topping.....7	Six or more topping..8

****Gluten Free crust is available for an additional \$2****

SAUCE: Marinara, ricotta/mascarpone/olive oil white sauce, BBQ, Buffalo Sauce, arugula pesto

CHEESE: Mozzarella, fresh mozzarella, fior di latte, feta, goat cheese, ricotta/mascarpone blend, gorgonzola, Asiago, pecorino romano, Parmesan

MEAT: Italian sausage, Italian rope sausage, chicken, Margherita pepperoni, Nueske's applewood smoked bacon, ham, prosciutto

PREMIUM MEATS (additional \$1): bourbon brown sugar glazed pork belly, meatball

VEGGIES: Artichokes, arugula, arugula pesto, banana peppers, caramelized onions, cherry tomatoes, green peppers, green olives, kalamata olives, mushrooms, pineapple, roasted garlic, piquillo red peppers, red onions, sun-dried tomatoes, spinach, jalapenos

OTHER: Chili honey sauce....0.75, roasted garlic olive oil....0.75,
cup of warm marinara....1.50, extra dressing small....0.50, extra dressing large....0.75

WEEKLY SPECIALS

Wine Down Mondays
Select \$10, \$20 & \$30
Bottles

Happy Hour
Monday - Friday 3-6 PM

Tap Tuesdays
Select drafts 3.5 all day

Late Night Happy Hour
Our regular happy hour
with the addition of \$10 pizzas
(begins 1 hour before close Monday - Sunday)

EVENT PLANNING

St. Matthews Party Room
Located on the second floor above the main dining room, the room features a private bathroom, private bar, 42 inch TV for presentations and seats up to 30 people.

Middletown Party Room
Attached but separate from the main dining room, the room features a private entrance, a huge 75 inch TV, and can accommodate up to 40 people.

Call to reserve your spot today! St. Matthews (502) 742-8200 Middletown (502) 253-0106

Pellegrino Coke Diet Coke Sprite Root beer Ginger Ale Lemonade Iced Tea Sweet Tea Coffee