



Cornuto Pizzeria Menu

<https://menuweb.menu>

7404 Greenwood Ave N, Seattle, United States Of America
+12068120416 - <http://www.cornutopizzeria.com/>



The menu of Cornuto Pizzeria from Seattle contains about **115** different dishes and drinks. On average you pay about \$35.9 for a dish / drink. Cornuto by Via Tribunali is a pizzeria that specializes in authentic Neapolitan pizza, cooked in a wood-burning brick oven. The hand-kneaded dough and imported ingredients from Naples ensure an exceptional taste. Additionally, they offer a variety of Italian salads, vegan pizza options, and savory starters like homemade veal meatballs and gnocchi with over roasted tomatoes. The drink menu is carefully curated to complement their pizzas and flatbreads.

Cornuto Pizzeria Menu



Entrées

MARINATED OLIVES \$5.0

10 Most Popular

COOKED AND MUSHROOMS

Salad

CAESAR \$19.5

Spaghetti

VONGOLE \$17.0

Gnocchi

GNOCCHI

Sandwiches

PARMA \$17.0

Chicken

TRICOLOR \$19.5

Sauces

MARINARA \$11.0

Enchiladas

GREEN \$17.0

Piadina - Dünnes Italienisches Fladenbrot

PROSCIUTTO CRUDO

Spirits

PINOT GRIGIO \$7.0

Rigatoni

RIGATONI BOLOGNESE \$16.0

Main

CASTELVETRANO OLIVES

Appetizers

ROASTED TOMATO SOUP \$8.0

Focacce/ Pizza

SPICY SALAMI

Pizze Speciali

CALZONE AL SALAME

Bruschette

SMOKED

Crémant

ROSÉ BRUT \$9.0

Mittwochsangebote

INSALATA DI PARMA \$7.0

Nudelaufläufe

ROMANO \$15.0

Antipasti-Vorspeisen

POMODORI AL FORNO

Frische Baguettes

DANTE

Cornuto Pizzeria Menu



Rum

LEMON HART DEMERARA 151

Stuffed Pizza

CALZONE SALAMI

Calzone Ø 26Cm

CALZONE SALSICCIA

Aperitifs

CARPANO BIANCO

Calzone - Klein Ø28Cm

MEZZA LUNA \$8.0

Italy

AGLIANICO, TERRADORA DI PAOLO \$10.0

Baked

LASAGNE AL FORNO \$20.7

Snacks And Sides

COLESLAW

Small Classic Pizza

NAPOLITANA

Popular Items

DELLA CASA

Red

CHIANTI RUFINA

Signature Cocktails

CLASSIC NEGRONI

Bubbly

FERRARI BRUT \$46.0

Chardonnay

CHARDONNAY, PLANETA \$70.0

Wines By The Glass

LUNETTA PROSECCO \$36.0

aperitivi

COCCHI AMERICANO BIANCO

Soups & Side Salads

CAESAR SIDE SALAD

Cocktail

MARGARITA

Specialty Coffee

AMERICANO \$16.0

Zuppe E Insalate

PRIMAVERA SALAD

Les Salades

HEIRLOOM BEET CARPACCIO

Cocktail Menu

CORNUTO SPRITZ

Cornuto Pizzeria Menu



Pizze Classiche

BUFALA

Insalata

CAESAR SALAD

\$8.0

White Full Bottle

ROERO ARNEIS, VIETTI

\$48.0

Signature Panini

CIPOLLINA

\$17.0

Antipasti & Zuppe

BEETS CARPACCIO

Get Greened

GREEN

I Taglieri

MISTO SALUMI

Pizze Clasiche

COTTO E FUNGH

\$17.0

Pizze E Calzone

FRATELLI DI BUFALA

\$17.0

Cocktails!

STAR DESTROYER

Coffees, Teas & Juices

ESPRESSO OR AMERICANO

\$3.0

I Panini (Served with Green Salad)

VIA TRIBUNALI

Les Originales

RINARA

Distillati - Vermouth e Digestivi

VECCHIO AMARO DEL CAPO

Lettuce Choices

ROMAINE

Pizza Crust & Sizes

NEAPOLITAN

Offers - Spanish Dishes

MEATBALLS WITH TOMATO

\$19.5

Small Pizza - Ø 24 Cm

BUFALINA

\$18.0

Sandwich Fare & Fixings

BAKED HAM

Fresh Greens And Things

VESUVIUS

Pizzas Delivered

APRICOSA

Cornuto Pizzeria Menu



Dolci Caffè Vita

MEZZA LUNA NUTELLA

Dolce Caffè Vita

MEZZALUNA NUTELLA

Uncategorized

VEGETARIANA

Secondi

SALSICCIA E RAPINI \$17.0

INGUINE VONGOLE \$17.0

Pizze

SPACCANAPOLI

LUPINO

Starters

BURRATA DI CAMPANIA \$13.0

DASTED TOMATO SOUP

Main Course

SPAGHETTI VONGOLE \$20.7

SAUTÉED CLAMS \$18.4

Calzone

CALZONE

SICILIAN CALZONE

Antipasto

ALICE MARINATE AL LIMONE \$20.7

RAPINI AL FORNO

Coffee

CAPPUCCINO \$4.0

MACCHIATO OR CAPPUCCINO

Entree

RICOTTA GNOCCHI \$13.0

ARIELLI \$18.4

Restaurant Category

DESSERT

VEGETARIAN

Alcoholic Drinks

HOUSE WINE \$6.0

PROSECCO \$7.0

RAMAZZOTTI

Appetizer

AMARO/DIGESTIO

FRATELLO HAZELNUT IRISH CREAM

MELETT

Dessert

TIRAMISU

AFFOGATO \$7.0

SORBET

Hamburguesas

OLPETTINE AL POMODORO

COTTAGNOCCHI

SALSICCIA CORNUTO

Cornuto Pizzeria Menu



Frizzante

TENUTA S.ANNA CUVÉE ROSÈ	\$40.0
GROTTA DEL SOLE GRAGNANO ROSSO	\$36.0
LODALI MOSCATO D’ASTI 375ML	\$18.0

These Types Of Dishes Are Being Served

PIZZA	
PASTA	
SALAD	
FOUR CHEESES	\$16.0

Antipasti

OVEN ROASTED CLAMS	\$14.0
PROSCIUTTO E RADICCHIO	\$8.0
SALSICCIA LOCALLY	\$9.0
ALICI MARINATE AL LIMONE	
FUNGHI RICOTTA	

Vino Bianco

PINOT BIANCO, ERSTE NEUE	\$34.0
ROSE, LA SPINETTA	\$11.0
FALANGHINA, TERRADORA DI PAOLO	\$9.0
VERMENTINO CASAMATTA, BIBI GRAETZ	\$8.0
GRECO DI TUFO, TERRADORA DI PAOLO	\$35.0

Salads

NEAPOLITAN CALZONE	
INSALATA AMERICANO	
PACCA NAPOLI	

PINO

TUNA SALAD	
AMERICAN SALAD	

Pasta

PASTA PRIMAVERA	\$16.0
TONNO	\$16.0
CARBONARA	
TOMATO AND BASIL	
POLPINA	
FUNGUI	

Pizza

PROSCIUTTO DI PARMA	\$14.0
PIZZA MARGHERITA	\$14.0
FOUR SEASONS	\$17.0
CAPRICCIOSA	\$16.0
DIAVOLA	\$16.0
BUFALINA DOC	

Pizzas

MARGHERITA GRANA PADANO	
BURRATTA DI CAMPANIA	
ALINA D.O.C	
AMERICANA	
BUFALINA D.O.C	
CORNUTO CALZONE SALAME	

Ingredients Used

NUTELLA	
MUSHROOMS	\$15.0
TUNA	\$16.0
MUSHROOMS	

Cornuto Pizzeria Menu



TUNA
SAUSAGE

Cocktails

CAMILLO BIANCO
THE BELLINI
TEQUILA DIMMI MILANO
COCCHI VERMOUTH DETORINO
GIN, CAMPARLCINZANO ROSSO
RYE, NARDINI AMARO, SOLERNO
SCRAPPY'S CHOCOLATE BITTERS
BOURBON SIREGA COCCHI TORINO

Washington Wines

PINOT NOIR, ABBEY PAIGE '08	\$42.0
CABERNET FRANC, KESTREL '10	\$60.0
MERLOT 'GRAVITY', ALEXANDRIA NICOLE '10	\$52.0
CABERNET SAUVIGNON, NXNW '11	\$48.0
SYRAH, COLUMBIA CREST 'GRAND ESTATES'	\$34.0
LEMBERGER, KIONA '10	\$32.0
PERIGEE, L'ECOLE NO.41 '10	\$90.0
'BSH', O.S. WINERY '09	\$60.0
MERLOT, WALLA WALLA VINTERS '11	\$58.0
'ARCTOS', BAER '10	\$90.0
'CONSTRUCTOR', BALBOA '09	\$11.0
SANGIOVESE, TRE NOVA '10	\$34.0
'URIAH', SPRING VALLEY '10	\$85.0
RED BLEND, COL SOLARE '09	\$108.0
TEMPRANILLO, IDILICO '10	\$36.0
MALBEC, SWIFTWATER CELLARS '10	\$73.0

CABERNET SAUVIGNON RESERVE, SNOQUALMIE '08	\$73.0
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Vino Rosso

BARBERA, REVERDITO	\$9.0
BARBERA D'ALBA, MONTARIBALDI	\$46.0
DOLCETTO D'ALBA, MONTARIBALDI	\$10.0
LANGHE ROSSO 'TRE STELLA' MONTARIBALDI '10	\$35.0
DOLCETTO D'ALBA, VIETTI '11	\$48.0
BARBARESCO TORRE, PRODUTTORI '08	\$65.0
BARBARESCO, LODALI '10	\$50.0
NEBBIOLO LANGHE, CIGLIUTI '11	\$65.0
NEBBIOLO LANGHE, VIETTI '09/1.5L	\$55.0
BAROLO, SEGHEISIO '09	\$75.0
BAROLO "CANNUBI" E.PIRA FIGLI '05	\$135.0
AGLIANICO, SASSI '08	\$34.0
TAURASI, FEUDI '04	\$80.0
BRUNELLO DI MONTALCINO, CAMPOGIOVANNI '08/3L'03	\$80.0
BRUNELLO DI MONTALCINO, LE GODE '04	\$95.0
ROSSO DI MONTALCINO, MOCALI	\$48.0
SANGIOVESE, LA SPINETTA '09	\$45.0
SANGIOVESE 'TOSCOFORTE', CASTELLO DI POPPIANO '10	\$50.0
SYRAH, ISOLE E OLENA '07	\$90.0
CHIANTI, GAGLIOLE RUBIOLO '10	\$38.0
CHIANTI CLASSICO, ROCCA DEI MONTEGROSSI '10	\$45.0
VALPOLACELLA	\$9.0

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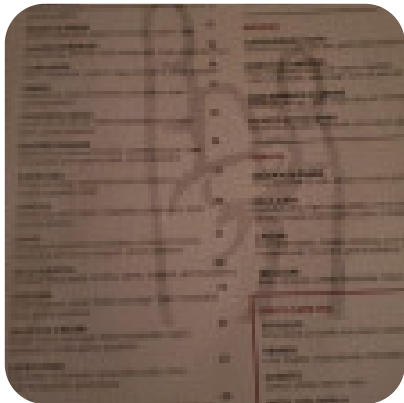


VALPOLACELLA RIPASSO, MARCHESI BISCARDO '10	\$48.0	PRIMATIVO, SCHOLA SARMENTI '10	\$42.0
GEMOLA, VIGNALTA /1.5L '07	\$78.0	CANNONAU RESERVE, SELLA MOSCA '09	\$32.0
ROSSO RESERVE, VIGNALTA '07	\$38.0	MONTEPULCIANO D'ABRUZZO, LA QUERCIA '11	\$8.0
PINOT NERO, VIGNALTA '09	\$96.0	VINO NOBILE DI MONTEPULCIANO, LA BRACCESCA '09	\$45.0
SYRAH, PLANETA '07	\$78.0	TIGNANELLO, ANTINORI '10	\$119.0
NEGROMARO, SCHOLA SARMENTI '10	\$38.0		
CERASULODO DI VITTORIA, PLANETA '10	\$46.0		

Cornuto Pizzeria

7404 Greenwood Ave N, Seattle,
United States Of America

Opening Hours:
Wednesday 04:00 -22:00
Thursday 04:00 -22:00
Friday 04:00 -22:00
Saturday 04:00 -22:00
Sunday 04:00 -22:00



Made with [Menu](#)