

PASTAS & ENTREES

Serves 2-3

- CARBONARA

The classic Italian pasta with pork cheek, eggs & cheese over spaghetti noodles

28
- SPAGHETTI POMODORO

A slow roasted pomodoro sauce with minced onions, garlic & spaghetti noodles

28
- with Meatballs

– our spicy homemade meatballs made with fennel, beef & pork

8
- SMOKEY MAC \*Award Winning Recipe\*

Smoked gouda & Smokey Cheddar

28
- with Chicken or Sausage

6
- GNOCCHI

A classic Italian potato dumpling pasta made with your choice of two sauces

28
- Marsala Gorgonzola

– sweet Marsala wine with cream & gorgonzola cheese
- Roasted Pomodoro

– our pomodoro mother sauce makes this as authentic as you can find
- VODKA RIGATONI

Red pepper & pomodoro vodka sauce served with Italian sausage, mozzarella cheese & cream mixed with rigatoni noodles

28
- FETTUCCINE ALFREDO

Creamy scratch made Alfredo sauce tossed with fettuccine noodles

28
- with Chicken or Sausage

6

SANDWICHES 20

Our sandwiches are served on housemade sourdough focaccia bread.

- MEATBALL

Our homemade beef & pork meatballs served with red sauce, onions & mozzarella cheese
- ITALIAN STALLION

\*Award Winning Recipe\*
- Italian dressing, smoked cheddar with pepperoni, Canadian bacon, red onions, lettuce & tomato
- CAPRESE

Sliced mozzarella de bufala cheese, sliced roma tomatoes & basil covered with a drizzle of extra virgin olive oil, balsamic reduction sauce & pesto sauce
- MORTADELLA BURRATA

Pistachio infused mortadella with burrata cheese & pesto sauce
- PROSCIUTTO ARUGULA

Fresh cut prosciutto served with arugula greens & mozzarella cheese
- ARTICHOKE PEPPER

Artichoke hearts served with a red pepper sauce, red onions, feta cheese, lettuce & tomatoes
- SAUSAGE & PEPPER

Sausage & onions with a red pepper pomodoro sauce & mozzarella cheese

DESSERTS

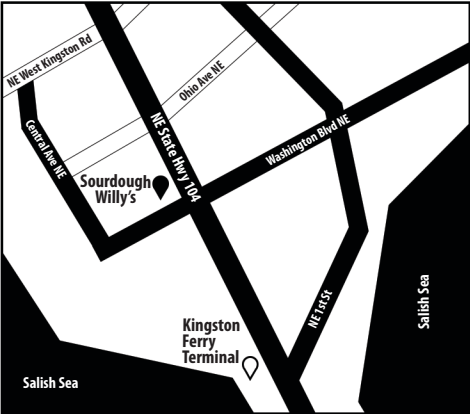
- CHOCOLATE MOUSSE

12

A fluffy mix of semi-sweet chocolate, Marsala wine & coffee
- TIRAMISU

12

The Italian classic made with egg yolks, Marsala wine, espresso, chocolate & lady finger cookies



Welcome to Sourdough Willy's Pizzeria!

Since 1984 Sourdough Willy and his family have been serving Kitsap County Sourdough Pizzas at their family pizzeria, That's A Some Pizza. From day one they have been using an ancient heirloom Sourdough Starter with origins in the Klondike Gold Rush of 1885.

132 years after the Klondike Gold Rush, Sourdough Willy and his Manager competed and won a National Pizza Competition in 2017, making Will and That's A Some Pizza the top rated Pizzeria in the United States! Will and his Manager were the only competitors to use a Sourdough Starter.



This national win with this ancient Sourdough was a first in the Pizza World. It was so unique that a representative from the Sourdough Library in Belgium came to take a sample back with him to the Library. Because of its importance, he made a documentary short film about his journey to collect the Sourdough!

When Sourdough Willy's was opened, by Willy and his Mother Marti, it was with the intention of elevating "pizza" by offering variety, authenticity, unique flavor and superior ingredients. Six various styles are available. Each style has been painstakingly studied to guarantee authenticity. All pizzas are made with the family's Heritage Sourdough Starter. Shepherd's Grain Flour has been chosen for exclusive use because their flour is farmed locally in the PNW using a "no till" technique that saves valuable soil.

Chef/Pizzaiolo Will Grant is one of four "American" Master Pizzaiolos allowed to train at the Oldest Pizza School in Italy and the World. He has opened the PNW School of Pizza. He is a member of The World Pizza Champions team, competes both nationally and internationally and offers Pizza Consulting. He has been tossing pizza since he was 6 and has a lifetime goal of making sourdough pizza known throughout the world as the Washington style of pizza!



11265 NE State Hwy 104  
Kingston, WA 98346

SCAN HERE TO  
ORDER ONLINE!



www.SOURDOUGHWILLYS.com

\*Due to current health concerns we do not accept cash. We accept most credit/debit cards except AMEX\* Please split checks when ordering\* If you have a particular food allergy, please let us know when ordering. Consuming raw or uncooked foods may increase your risk of foodborne illness. Prices & menu items subject to change without notice. Tax not included. All sales are final regardless of ferry waits.

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– The quest for –  
SOURDOUGH

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## APPETIZERS

<b>MEATBALLS</b>	<b>16</b>
Homemade spicy pork, beef & fennel meatballs in our rich marinara sauce, topped with a dollop of ricotta cheese & basil strips (5 per serving)	
<b>BRUSSELS SPROUTS</b>	<b>16</b>
Roasted brussels sprouts with spicy Italian sausage, olive oil & parmesan cheese	
<b>BREADSTICKS</b>	<b>16</b>
Our tasty sourdough bread cut into 12 slices & coated with oil & a mix of herbs	
<b>with Cheese</b>	
<b>GARLIC GORGONZOLA</b>	<b>16</b>
A mix of bacon, onions, garlic & cream cheese make this the best dip ever with our sourdough toast!	
<b>CHICKEN WINGS</b>	<b>16</b>
12 chicken wings or drumsticks served with your choice of side sauce:	
Frank's Red Hot, Gorgonzola Sauce, Jalapeño Bacon Ranch or Tomato Sauce	
<b>BONELESS CHICKEN WINGS</b>	<b>16</b>
12 pieces of seasoned breaded chicken served with your choice of side sauce:	
Frank's Red Hot, Gorgonzola Sauce, Jalapeño Bacon Ranch or Tomato Sauce	
<b>ROASTED GARLIC &amp; BURRATA</b>	<b>16</b>
Marsala roasted garlic & fresh burrata served with our toast rounds	
<b>SPINACH ARTICHOKE DIP</b>	<b>16</b>
A creamy, house made dip topped with mozzarella & served with our toast rounds	

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## SALADS 17

Serves 2-4

<b>PEAR ARUGULA</b>
Arugula lettuce, parmesan cheese, pears, walnuts, olive oil & a balsamic reduction
<b>GORGONZOLA SPINACH</b>
Baby spinach topped with our housemade gorgonzola dressing, roasted pine nuts, roasted mushrooms, bacon & parmesan cheese
<b>CLASSIC CAESAR</b>
Housemade Caesar dressing served with fresh romaine lettuce with croutons, Grana Padano cheese & a wedge of lemon
<b>HOUSE</b>
Salad mix, mushrooms, artichoke hearts, Kalamata olives, red onions, feta & Italian dressing
<b>BURRATA</b>
Burrata over arugula topped with prosciutto served with an olive oil balsamic dressing on the side
<b>CAPRESE</b>
Sliced mozzarella de bufala cheese, sliced roma tomatoes & basil covered with a drizzle of extra virgin olive oil & balsamic reduction sauce
<b>ROASTED BEETS</b>
Roasted beets tossed with a raspberry vinaigrette, served with feta cheese & walnuts

## ITALIAN STYLE PIZZAS

<b>ROMANA IN PALA STYLE 22</b>
<b>SERVES 3-4</b>
<b>(Limited quantities &amp; 5 day sourdough process, check with server if available)</b>
Romana in Pala translates to Roman on the shovel. These pizzas are hand stretched with a unique method in a long rectangle that produces a very crunchy, bubbly, airy crust. Then it is loaded in a specific Roman style oven with a pizza paddle “aka shovel” to make it crispy. Then it’s baked a second time with the toppings for an extra crunch! Feeds 3-4.

<b>ARTISAN STYLE 20</b>
<b>SERVES 1-2</b>
Thin, crispy, 12 inch pizzas baked in our custom Sourdough Willy’s oven. Served with scissors to cut the pizza yourself, like they do in Italy.

### Choose any of the following pizzas in Romana OR Artisan style:

<b>MARGHERITA</b>	<b>TRUFFLE SHUFFLE</b>
Plum tomato sauce with	Mushrooms & gorgonzola crumbles
Grana Padano parmesan & fresh basil,	finished with dollops of
fresh mozzarella, topped with extra	ricotta & truffle honey
virgin olive oil	<b>HESTIA</b>
<b>PESTO VEGGIE</b>	Gorgonzola sauce, bacon,
Pesto sauce, fresh mozzarella, artichoke	red onions & feta
hearts, roasted	<b>PROSCIUTTO ARUGULA</b>
mushrooms & finished with feta	Fresh mozzarella, Grana Padana
<b>CUP &amp; CHAR</b>	parmesan finished with fresh
Plum tomato sauce, cup & char	arugula & prosciutto ham
pepperoni, fresh mozzarella & finished	<b>THE NEW YORKER</b>
with shaved parmesan	Pepperoni, Italian sausage, plum
<b>MORTADELLA BURRATA</b>	tomato sauce finished with ricotta,
Fresh sliced mortadella, cooked over	Mike’s Hot Honey & basil
a marinara & mozzarella base topped	
with fresh burrata cheese	

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All of our in-house doughs are made with a 138 year old starter & with locally farmed, milled & sustainably grown flour by Shepherd’s Grain Flour.
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Sourdough Willy’s is a unique pizzeria. We do not offer different sizes, half & half or “build your own” pizzas. We pride ourselves in our style of pizzas. We have many specialty pies which you can remove any toppings, but not add toppings.
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## AMERICAN STYLE PIZZAS

<b>NEW YORK STYLE 25</b>
<b>SERVES 3-4</b>
Our traditional 16 inch round pizza was the first true American style pizza that is thin in the middle with a thick end crust, perfect for folding in half!

<b>DETROIT STYLE 26</b>
<b>SERVES 3-4</b>
<b>(Limited quantities &amp; 5 day sourdough process, check with server if available)</b>
This rectangular pizza is a unique take on the Sicilian pizza. Made with the same five day process except in a narrower 10x14 pan, so everyone gets a piece of its amazing caramelized white cheddar cheese crust! Sauce served hot on top! This is the most popular style of pizza in the United States right now!

<b>SICILIAN STYLE 29</b>
<b>SERVES 4-6</b>
<b>(Limited quantities &amp; 5 day sourdough process, check with server if available)</b>
It’s Italian in name, but we Americans have made it our own by making it a thicker pizza! These 16 inch square pan pizzas are made with a three day cold bulk fermentation, followed by an 18 hour warm fermentation in rectangular pans. Then it’s baked & left to cool for one more day! Lastly, they are topped & cooked again for a thicker crunchier pizza. This is a very popular style of Pizza on the East Coast.

<b>GLUTEN-FREE STYLE 27</b>
<b>SERVES 3-4</b>
A 16 inch round Gluten-Free friendly crust made off site to limit exposure to glens in our restaurant.

### Choose any of the following pizzas in New York, Detroit, Sicilian OR Gluten-Free Style:

<b>RED TOP</b>	<b>HOUSE</b>
Mozzarella cheese pizza finished with fresh grated parmesan cheese	Canadian bacon, pepperoni, sausage, mushrooms & onion
<b>CUP &amp; CHAR</b>	<b>TRUFFLE SHUFFLE</b>
“Good ole” pepperoni pizza with our signature “cup & char” pepperoni	Mushrooms & gorgonzola crumbles, dollops of ricotta & truffle honey
<b>QUEEN OF PESTO</b>	<b>ROASTED GARLIC CHICKEN</b>
Pesto sauce, spinach, pine nuts, mozzarella finished with feta cheese & sweet agave nectar	Pesto sauce, roasted chicken, garlic & pizza sauce
<i>Created by Marti Lawrence-Grant in 2004, hence the “Queen.”</i>	<b>CARNIVORE</b>
<b>GORGONZOLA VEGETARIAN</b>	Canadian bacon, pepperoni, sausage & bacon, finished with parmesan cheese
<b>*Award Winning Recipe*</b>	<b>SPICY HAWAIIAN</b>
Gorgonzola sauce, mushrooms, garlic, red onion, pine nuts & feta	Canadian bacon, pepperoni, pineapple, jalapeños, bacon & pizza sauce
<b>BBQ CHICKEN</b>	<b>CAL-TONY</b>
Chicken, bacon, garlic, gorgonzola crumbles & red onion with feta crumbles & BBQ Sauce	Gorgonzola cheese finished with fig compote, thin prosciutto & balsamic reduction sauce. This is an Award winning pizza originally called the Cal-Italia, created by Tony Gemignani from California. We loved it so much we make it here & re-named it
<b>THE NEW YORKER</b>	
Pepperoni, Italian sausage, ricotta dollops, pizza sauce, Mike’s Hot Honey & fresh basil strips	