



MENU

ABOUT US

CONTACT US

B SIDE PIZZA &

PIZZAS GREENS & THINGS DESSERTS

PIZZAS

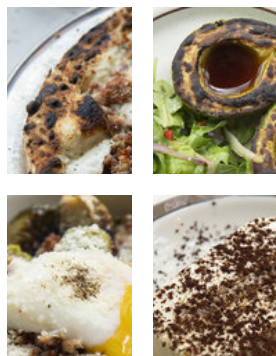
Marge

\$18

tomato, mozzarella, basil, oregano, sea salt
add pepperoni, prosciutto or sopressata \$4

WINE BAR

MENU



Oscar the Grouch	\$20
spinach, black kale, garlic, mozzarella fonduta	
Carbonara	\$22
fontina, mozzarella, pancetta, panna, parmesan, black pepper, egg	
Meat Packing	\$23
tomato, sopressata, pancetta, taleggio, speck, bacon, sausage, mozzarella, vincotto	
Killer Bee	\$21
tomato, mozzarella, sopressata, garlic puree, chili oil, honey	
You Got a Lot a' Balls	\$22
tomato, meatballs, mozzarella, taleggio, oregano, peppers	
Specoli	\$19
tomato, mozzarella, roasted mushrooms, caramelized onions, parmesan	
Don Ho	\$20
tomato, roasted pineapple, prosciutto, burrata, pickled fresno chiles	
El Puerco Loco	\$22
tomato, mozzarella, pancetta, taleggio, parmesan, pork sausage, chilis	
D.F.	\$21
tomato, garlic, chorizo sausage, fontina, mozzarella, oregano, chilis, cilantro	

CERVEZA WINES

Reds

Cepas de Familia \$14

Malbec

bottle \$45

M.Chapoutier&Anne Sophie-Pic \$16

Cotes du Rhone-Syrah-Grenache

bottle \$54

Saveurs du Temps \$12

Merlot

bottle \$38

Hinman \$15

Pinot Noir

bottle \$50

Bovio Il Ciotto \$16

Barbera d'Alba

bottle \$54

La Battagliola \$16

Lambrusco

bottle \$54

JB Neufeld \$80

Cabernet Sauvignon

Rose

Mabilia \$13

Rose

bottle \$42

Whites

Southern Lines	\$14
Sauvignon Blanc	
<i>bottle \$47</i>	
Lara (Sunset Scent)	\$16
Chardonnay	
<i>bottle \$54</i>	
Cazas Novas	\$12
Vinho Verde	
<i>bottle \$40</i>	
Andre Dezat	\$18
Sancerre	
<i>bottle \$60</i>	
Amos Baneros	\$17
Xarel-lo & Macabeo - Orange	
<i>bottle \$57</i>	
Hareter	\$75
Chardonnay	

Prosecco

Isotta Manzoni	bottle \$40
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ABOUT US

**TUES -
THURS 4PM
-11PM**

**FRI 4PM -
12AM**

**SAT 4PM -
12AM**

Tucked beside 'ritas on West 51st Street, **B Side Pizza and Wine Bar** has become a treasured neighborhood sanctuary - with our rustic minimalist interior, familiar retro music and relaxed, friendly atmosphere.

At B Side, our acclaimed executive chef, Jason Neroni, has created an inspired menu of artisanal pizzas and sharable small plates. His imaginative combinations of seasonal ingredients effortlessly fuse New York innovation and Italian flair to achieve "crave-able" results. Jason's crave-able pizzas and hot appetizers are baked to perfection - right before your eyes - in our authentic Pavesi wood-burning oven.

To complement our seasonal menu items, we offer an eclectic selection of **wine** and craft beer, cocktails and

**SUN 4PM -
11PM**

aperitifs - available by the bottle or on tap via our innovative tap system.

We look forward to seeing you!

CONTACT US

Name *

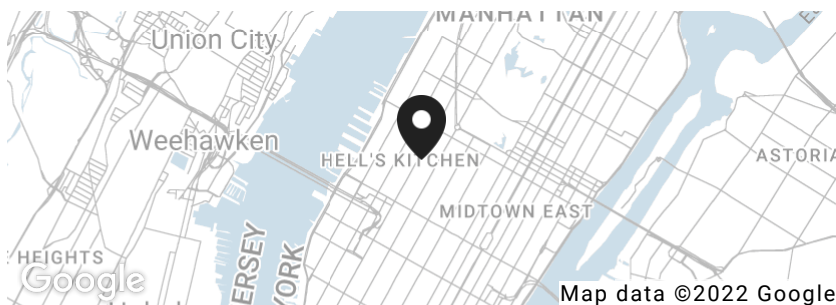
First Name Last Name

Email Address *

Message *

SUBMIT

**(646) 679-7225 • 370 W 51ST ST,
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JOIN OUR TEAM!

Bring your talent to the Chow Down Group of Hell's Kitchen, NYC. Please email position seeking with resume to: maren@chowdowninc.com

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| Designed by [Natalia Ballester](#)

