

Sandwiches

Our sandwiches are made on fresh baked focaccia
and served with house made pickles and chips
(Substitute side salad for chips 5.7)
Split plate fee 2

Roast Turkey Club 16.1

Roasted turkey breast, bacon,
provolone, lettuce, tomato, roasted
garlic aioli

The Gino (named after my dad) 16.1

Genoa salami, capicola, provolone,
lettuce, tomato, banana peppers, oil,
vinegar

Apple Pecan Chicken Salad Sandwich 16.1

Roasted chicken, apple, pecans,
sun-dried cherries, and onion, with
lettuce, tomato, dijonaise

The Highway 16.1

Roast beef, caramelized red onion,
Vermont white cheddar cheese,
tangy horseradish sauce

Roasted Vegetable Panini 16.1

Assorted roasted vegetables, fresh
mozzarella, roasted garlic aioli

Grilled Ham & Cheese Panini 16.1

Shaved black forest ham, tomato,
smoked gouda, dijonaise

Chicken Rustico Panini 16.1

Roast chicken breast, provolone,
spinach, sun-dried tomato aioli

Piadine

This tasty Italian treasure is one of our signature dishes. Pronounced
pee-uh-dee-nuh, many know it as an Italian flatbread sandwich from the
Romagna region in Italy. These flatbreads, straight from the oven, are topped
with cool salads and protein. Find your own way to eat them, but we suggest
folding the flatbread in half and eating it like a sandwich!
(Can be made GF for an additional 3.65)

Turkey Piadina 17.15

Roast turkey breast, pesto aioli, mixed greens, red onion, feta, Parmesan, red
wine vinaigrette

Tuscan Bean Piadina 17.15

Tuscan hummus, spinach, Parmesan, Tuscan bean salad mix, feta, lemon
vinaigrette

Lamb Piadina 19.5

Roasted lamb, mint pesto aioli, mixed greens, red onion, feta, Parmesan, red
wine vinaigrette

Parma Piadina 19.5

Prosciutto, arugula, extra virgin olive oil, balsamic glaze, fresh mozzarella,
Parmesan, bruschetta tomatoes

Please notify your server if you have special dietary needs or allergies.
In order to preserve the sanity of our cooks, modifications are limited
Prices subject to change without notice
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness
Olives may contain pits

Lunch Specials

11 AM — 4:00 PM - Dine-In Only

Pizzetta & Salad 19.5

Your choice of any specialty pizzettas or up to 3 toppings, paired with a
small Micanopy salad

Sandwich & Salad 17.5

Half of a sandwich paired with a small Micanopy salad

Family-owned & operated since 2004

Our Purpose

We enrich lives, nourish the soul and
make our community a better place;
every dish, every day

Our Values

We are Team-Oriented
We have Integrity
We use Intentional Communication
We have a Passion for Excellence

Prices are subject to change without notice.



All tips from take-out and dine-in are pooled with the team.



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www.bluehighwaypizza.com

Small Plates

HighwayParmesan Cheese Bread 13.25

Fresh from the oven flatbread, rosemary, garlic, Parmesan, Asiago, Romano, served with marinara

Brie & Spinach Flatbread 16.1

Spinach, brie, bacon, roasted red onion, balsamic glaze on a crispy flatbread

Can be made GF for an additional 5.7

Blue Highway Wings

6 for 14, 10 for 20.8, 20 for 36.4

Jumbo crispy chicken wings tossed in Buffalo, BBQ or Dragonfire sauce (Slightly sweet with a hint of spice). Served with house-made Gorgonzola or buttermilk ranch

Carrots and celery upon request.

Shrimp Bruschetta 16.1

Shrimp, garlic butter, plum tomatoes, white wine, sliced roasted garlic, Kalamata olives, capers, fresh herbs over focaccia toast

Salads

We use *local organic greens* when available and in season
Our dressings are all made in house. Take some home with you to enjoy.

Micanopy Salad Large 12 Small 8.5

Fresh garden greens, carrots, grape tomatoes, cucumbers, red onions

Classic Caesar Large 14.5 Small 10

Crisp romaine hearts, shaved Grana Padano, house-made croutons, Caesar dressing

Add anchovies: Large 3.1 Small 2.1

Your choice of our house-made dressings:

Balsamic vinaigrette, creamy Gorgonzola, buttermilk ranch, lemon vinaigrette, Caesar, red wine vinaigrette

Add: Roasted peppercorn chicken breast, shrimp, apple pecan chicken salad, ham, turkey, tempeh

Large 6.25 Small 4.15

Antipasti Plate 18.5

Assortment of meats, cheeses, olives, seasonal vegetables, Tuscan hummus, toasted focaccia

Bruschetta 13.25

Our house-made toasted focaccia, vine ripe plum tomatoes, garlic, basil, balsamic, extra virgin olive oil, topped with shaved Grana Padano

Add a side of hummus to make it a “Hummchetta” 5.2

Tuscan Hummus 12.75

Tuscan white beans pureed with tahini, garlic, lemon and spices. Served with warm flatbread & fresh cut vegetables

Specialty Pizzas

It all starts with our dough!

Our breads, pizzas and calzones all start the same way. A combination of flours, fresh yeast, sea salt, olive oil and water are mixed until a perfect dough is born. That living mixture is allowed to rest for 24 hours, growing and developing the rich flavor you will taste in the finished product. Then our Pizzaiolos hand toss each pizza to order.

Hand Tossed 12" (8 slices, serves 1-2)

Sicilian 12" X 12" thick-crust pan pizza. Requires longer cook time (12 slices, serves 3-4)

Pizzetta 8" hand tossed (8 slices, serves 1)

Gluten-Free 10" (8 slices, serves 1-2)

Cauliflower 10" GF, contains dairy (8 slices, serves 1-2)

Calzone 12" (serves 1)

Vegan & vegetarian sauce and vegan cheese available upon request
Individually priced below, **no substitutions**

Margherita Pizzetta 13.25 Hand Tossed 16.65 GF & Cauli 20.3

House-made pizza sauce, Parmesan, Romano, fresh mozzarella, fresh basil

Abruzzese Pizzetta 14.3 Hand Tossed 19.5 Sicilian 27.55 GF & Cauli 23.15

House-made pizza sauce, mozzarella, house-made meatballs, sliced roasted garlic, parsley, Parmesan, Romano

Carne Pizzetta 14.3 Hand Tossed 19.5 Sicilian 27.55 GF & Cauli 23.15

House-made pizza sauce, mozzarella, pepperoni, sweet fennel sausage, Genoa salami, Parmesan, Romano

Funghi Pizzetta 14.3 Hand Tossed 19.5 Sicilian 27.55 GF & Cauli 23.15

Portabella, shiitake, fancy white and oyster mushrooms in a white wine cream sauce, Fontina, Parmesan, Romano, parsley

Bianca Pizzetta 13.8 Hand Tossed 17.15 Sicilian 25.2 GF & Cauli 20.8

Ricotta, Fontina, Parmesan, Romano, mozzarella, plum tomatoes, sliced roasted garlic

Vedure Arrosto Pizzetta 14.3 Hand Tossed 19.5 Sicilian 27.55 GF & Cauli 23.15

House-made pizza sauce, mozzarella, Parmesan, Romano, roasted vegetables: eggplant, zucchini, yellow squash, red onion, red pepper

Scampi Pizzetta 16.1 Hand Tossed 20 GF & Cauli 23.65

Herbed garlic butter base, mozzarella, Parmesan, Romano, Fontina, shrimp, roasted shallots, parsley

BBQChickenorTempeh Pizzetta 14.3 Hand Tossed 19.5 Sicilian 27.55 GF & Cauli 23.15

Sweet BBQ and house made pizza sauce, roasted peppercorn chicken breast or tempeh, red onion, mozzarella, smoked gouda, cilantro

Lombardo Hand Tossed 19.5 GF & Cauli 23.4

Fresh mozzarella, Parmesan, Romano, prosciutto, arugula, extra virgin olive oil, Grana Padano

Create Your Own Pizza

1. CHOOSE YOUR DOUGH

Start with our hand-tossed dough, 100% whole milk Grande mozzarella and one of our house-made sauces, then get creative.

(We recommend no more than 3-4 toppings to ensure proper cooking)

Hand Tossed 12" (8 slices, serves 1-2) 15.1

Sicilian 12" X 12" thick-crust pan pizza. Requires longer cook time (12 slices, serves 3-4) 18.7

Pizzetta 8" hand tossed (8 slices, serves 1) 10.9

Gluten-Free 10" (8 slices, serves 1-2) 18.7

Cauliflower 10" GF, contains dairy (8 slices, serves 1-2) 18.7

Calzone 12" (serves 1) 14.05

2. CHOOSE YOUR SAUCE

House-made Pizza Sauce (contains anchovies), Vegan Marinara, Pesto, Herbed Garlic Butter, Ricotta, BBQ, Buffalo

3. CHOOSE YOUR PREMIUM TOPPINGS

Pizzetta, Cauliflower & Gluten-Free 1 Hand-Tossed 1.50 Sicilian 2.00

Banana Pepper	Green Pepper	Plum Tomatoes
Basil	Jalapeños	Red Onion
Black Olives	Mushroom	Roasted Sliced Garlic
	Onions	

Pizzetta, Cauliflower & Gluten-Free 1.50 Hand-Tossed 2.00 Sicilian 2.25

Artichoke Hearts	Pineapple	Roasted Zucchini
Calabrian Pepper	Roasted Eggplant	Spinach
Green Olives	Roasted Red Onion	Sun-Dried Tomatoes
Kalamata Olives	Roasted Red Pepper	
(may contain pits)	Roasted Yellow Squash	

Pizzetta, Cauliflower & Gluten-Free 2.50 Hand-Tossed 3.00 Sicilian 4.00

Anchovies	Gouda	Roast Peppercorn Chicken
Bacon	Ham	Salami
Brie	Provolone	Shredded Mozzarella
Feta	Pepperoni	Sweet Fennel Sausage
Fontina	Pesto	Vegan Mozzarella
Fresh Mozzarella	Ricotta	
Gorgonzola		

Pizzetta, Cauliflower & Gluten-Free 4.00 Hand-Tossed 5.00 Sicilian 7.00

Funghi mix (Portabella, Shiitake, Fancy White, Oyster Mushrooms in a white wine cream sauce)	Meatballs Prosciutto (no Sicilians)	Shrimp (no Sicilians) Tempeh
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