Sandwiches

Our sandwiches are made on fresh baked focaccia
and served with house made pickles and chips
(Subsitute side salad for chips 5.75)
Split plate fee 2

Roast Turkey Club 16
Roasted turkey breast, bacon, provolone, lettuce, tomato, roasted garlic aioli

The Gino (named after my dad) 16
Genoa salami, capicola, provolone, lettuce, tomato, banana peppers, oil, vinegar

Apple Pecan Chicken Salad Sandwich 16
Roasted chicken, apple, pecans, sun-dried cherries, and onion, with lettuce, tomato, dijonnaise

The Highway 16
Roast beef, caramelized red onion, Vermont white chedder cheese, tangy horseradish sauce

Roasted Vegetable Panini 16
Assorted roasted vegetables, fresh mozzarella, roasted garlic aioli

Grilled Ham & Cheese Panini 16
Shaved black forest ham, tomato, smoked gouda, dijonnaise

Chicken Rustico Panini 16
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 3.75)

Turkey Piadina 17.25
Roast turkey breast, pesto aioli, mixed greens, red onion, feta, Parmesan, red wine vinaigrette

Tuscan Bean Piadina 17.25
Tuscan hummus, spinach, Parmesan, Tuscan bean salad mix, feta, lemon vinaigrette

Lamb Piadina 19.50
Roasted lamb, mint pesto aioli, mixed greens, red onion, feta, Parmesan, red wine vinaigrette

Parma Piadina 19.50
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 19.50
Your choice of any specialty pizzettas or up to 3 toppings, paired with a small Micanopy salad

Sandwich & Salad 17.75
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.

Blue Highway a pizzeria

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

Blue Highway a pizzeria MICANOPY

204 US-441 N.
Micanopy, FL 32667
(352) 466-0062

www.bluehighwaypizza.com

Small Plates

Highway Parmesan Cheese Bread 13.25
Fresh from the oven flatbread, rosemary, garlic, Parmesan, Asiago, Romano, served with marinara

Brie & Spinach Flatbread 16
Spinach, brie, bacon, roasted red onion, balsamic glaze on a crispy flatbread
Can be made GF for an additional 5.75

Blue Highway Wings
6 for 14, 10 for 20.75, 20 for 36.50
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.

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" 5.25

Tuscan Hummus 12.75
Tuscan white beans pureed with tahini, garlic, lemon and spices. Served with warm flatbread & fresh cut vegetables

Shrimp Bruschetta 16
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 14.50 Small 10
Crisp romaine hearts, shaved Grana Padano, house-made croutons, Caesar dressing
Add anchovies: Large 3 Small 2

Blue Highway Salad Large 14.50 Small 10
Fresh garden greens, feta, grape tomatoes, red onions, Kalamata olives, toasted pecans

Tuscan Bean Salad Large 14.50 Small 10
Fresh spinach, cannellini beans, sun-dried tomatoes, roasted red onions, olives, feta, lemon vinaigrette

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 4.25

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 16.75 GF & Cauli 20.25
House-made pizza sauce, Parmesan, Romano, fresh mozzarella, fresh basil

Abruzzese Pizzetta 14.25 Hand Tossed 19.50 Sicilian 27.55 GF & Cauli 23.25
House-made pizza sauce, mozzarella, house-made meatballs, sliced roasted garlic, parsley, Parmesan, Romano

Carne Pizzetta 14.25 Hand Tossed 19.50 Sicilian 27.55 GF & Cauli 23.25
House-made pizza sauce, mozzarella, pepperoni, sweet fennel sausage, Genoa salami, Parmesan, Romano

Funghi Pizzetta 14.25 Hand Tossed 19.50 Sicilian 27.55 GF & Cauli 23.25
Portabella, shiitake, fancy white and oyster mushrooms in a white wine cream sauce, Fontina, Parmesan, Romano, parsley

Bianca Pizzetta 13.75 Hand Tossed 17.25 Sicilian 25.25 GF & Cauli 20.75
Ricotta, Fontina, Parmesan, Romano, mozzarella, plum tomatoes, sliced roasted garlic

Vedure Arrosto Pizzetta 14.25 Hand Tossed 19.50 Sicilian 27.50 GF & Cauli 23.25
House-made pizza sauce, mozzarella, Parmesan, Romano, roasted vegetables: eggplant, zucchini, yellow squash, red onion, red pepper

Scampi Pizzetta 16 Hand Tossed 20 GF & Cauli 23.75
Herbed garlic butter base, mozzarella, Parmesan, Romano, Fontina, shrimp, roasted shallots, parsley

BBQ Chicken or Tempeh Pizzetta 14.25 Hand Tossed 19.50 Sicilian 27.50 GF & Cauli 23.25
Sweet BBQ and house made pizza sauce, roasted peppercorn chicken breast or tempeh, red onion, mozzarella, smoked gouda, cilantro

Lombardo Hand Tossed 19.50 GF & Cauli 23.50
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
Sicilian 12" X 12" thick-crust pan pizza. Requires longer cook time (12 slices, serves 3-4) 18.75
Pizzetta 8" hand tossed (8 slices, serves 1) 11
Gluten-Free 10" (8 slices, serves 1-2) 18.75
Cauliflower 10" GF, contains dairy (8 slices, serves 1-2) 18.75
Calzone 12" (serves 1) 15

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

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

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

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

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

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