

APPETIZERS AND SALADS

Garlic Bread- Flat bread topped with fire roasted garlic oil, parsley and parmesan cheese	\$6.00
Pane Pazzo- Our version of cheesy bread; mozzarella cheese, fire roasted garlic, parsley	\$10.00
Bruschetta- Flat bread topped with balsamic marinated tomatoes, basil pesto, parmesan	\$8.50
Pirelli- Ring of bread stuffed with mozzarella cheese, served with a center of marinara sauce	\$11.00
Meatballs- House-made meatballs served with marinara, red onions, basil, parmesan cheese and toasted almonds	\$13.00
Mista- Our signature salad of mixed baby greens, carrots, shaved fennel, red onion, cucumber, tomato, toasted pinenuts, parmesan cheese, lighted coated with our house-made rice wine vinaigrette	\$9.50 1/2 \$5.00 Small \$4.00
Caesar- A unique take on the traditional salad, made with our house-made Caesar dressing and romaine lettuce, parmesan cheese, house-made croutons and tomatoes	\$9.50 1/2 \$5.00 Small \$4.00
Forno- Italian for "oven", the Forno salad is baby greens with roasted vegetables, red onions, arugula, manchego cheese, croutons and house-made maple sherry vinaigrette	\$10.50 1/2 \$5.50
Caprese- Fresh mozzarella, sliced tomatoes and basil, dressed with balsamic glaze and olive oil	\$11.00
Squash- Fire roasted squash served with arugula, goat cheese, candied pecans and house-made maple sherry vinaigrette	\$10.00
Extras: Mista dressing, Caesar dressing, sherry vinaigrette, balsamic, parmesan	\$1.00

ADDITIONAL TOPPING

Herbs- 0.50

basil, thyme, oregano, scallions, marjoram, parsley, sliced garlic, chili flake, fleur de sel

Toppings-2.00

Cheeses-mozzarella goat cheese, gorgonzola,

Meats-pepperoni, cotto ham,

Veggies-roasted red onion, roasted red pepper, green pepper, zucchini, sun dried tomatoes, grape tomatoes, black olives, green olives, kalamata olives, jalapeno, artichoke hearts, spinach, vegan cheese, vegan sausage

Premium Toppings-3.00



Cheeses-fontina, provolone, smoked mozzarella, ricotta

Meats-house made italian sweet or hot sausage, pulled pork, free range chicken, bacon, prosciutto,

Veggies-mushrooms, pineapple,

Premium Plus Toppings-3.50

Egg, avocado

 **Gluten Free Crust-** Allow 20-30 minutes cook time in separate oven  **\$3.75**



Gluten Free



Vegan Options Available, please ask us for options and recommendations

SIGNATURE 11 INCH PIZZAS

Cheese- Tomato sauce and mozzarella cheese	\$11.00
Margherita- Tomato sauce, mozzarella cheese, fresh basil, olive oil and fleur de sel	\$12.00
Pomodoro- Olive oil, grape tomato, garlic, chili flake, fresh basil, mozzarella and ricotta cheese	\$12.00
Bianca- White sauce, green olive, fresh basil, garlic, chili flake and mozzarella cheese	\$12.00
Funghi- Tomato sauce, fontina cheese, fire roasted shitake, crimini and white mushrooms with garlic oil and fresh thyme	\$13.00
Quattro Formaggi- Tomato sauce, mozzarella, fontina, provolone and gorgonzola cheese with fresh marjoram	\$14.00
Verdure- White sauce, mozzarella cheese, roasted red pepper, zucchini, mushroom, red onion, grape tomato, fennel, goat cheese, basil and finished with chive oil	\$15.00
Pepperoni- Tomato sauce, mozzarella cheese, pepperoni and oregano	\$12.50
Hawaiian- Choice of BBQ or tomato sauce, mozzarella cheese, pineapple, roasted red onion and ham	\$12.50
Salsiccia- Tomato sauce, mozzarella cheese, sweet house-made Italian sausage, garlic, rosemary and olive oil	\$13.50
Pulled Pork BBQ- BBQ sauce, smoked mozzarella cheese, pulled pork, roasted red onion, scallion and fresh flat leaf parsley	\$14.00
800° - Tomato sauce, mozzarella cheese, ricotta, house-made hot sausage, roasted red pepper, fresh flat leaf parsley and chili oil	\$14.50
Pollo BBQ- BBQ sauce, mozzarella cheese, goat cheese, free-range chicken, roasted red onion fresh cilantro, scallion and chive oil	\$14.00
Rocket- Tomato sauce, fontina cheese, prosciutto, garlic topped with fresh arugula and olive oil	\$14.00
Carne- Tomato sauce, mozzarella cheese, pepperoni, house-made sweet Italian sausage, cotto ham, bacon and oregano	\$16.00
Supremo- Tomato sauce, mozzarella cheese, pepperoni, house-made hot Italian sausage, green pepper, roasted red onion, mushrooms and oregano	\$16.00
Taco Pizza- Black bean spread mozzarella, house-made hot Italian sausage, tomato, onion, tortilla chips, avocado and house made adobe salsa	\$17.00
Build Your Own- You be the chef. You pick the sauce and cheese, then add toppings (see toppings for pricing)	\$11.00

FOR THE BAMBINO

(Recommended for 12 and younger)

Bambino Cheese- Tomato sauce and mozzarella cheese	\$5.50
Bambino Sausage- Tomato sauce, mozzarella cheese and sweet sausage	\$6.25
Bambino Pepperoni- Tomato sauce, mozzarella cheese and pepperoni	\$6.25
Bambino Butter Noodle- Noodles, butter, salt	\$5.00
Bambino Marinara Noodle- Noodles, marinara	\$6.00

PASTAS AND CALZONES

- Pasta con Salsiccia-** Our house-made sweet sausage, sliced garlic, marinara sauce, basil topped with parmesan cheese **\$12.50**
- Pasta con Pesto-** Fresh basil pesto, tomatoes, topped with pine nuts and parmesan cheese **\$12.50**
- Olio Pasta-** Pasta with olive oil, garlic, scallions, mushrooms and parmesan cheese **\$12.50**
(add chicken for \$2.00)
- Spaghetti and Meatballs-** Spaghetti with our famous Wood Fired meatballs, parmesan **\$16.00**
- Build Your Own Calzone-** Oven baked bread wrapped around your choice of cheese, two additional toppings and dipping sauce (see toppings for extra topping prices) **\$10.50**

SANDWICHES

(add a small Caesar or mista salad for \$3.00)

- Formaggio-** Like a grilled cheese, only better! Provolone, smoked mozzarella and Swiss cheese. **\$9.00**
- Ortaggio-** Like our Verdure pizza; stuffed with fresh mozzarella, roasted red pepper, zucchini, red onion, sliced tomato, fennel, basil pesto and grilled. **\$9.00**
- Cubano-** Lightly grilled bread stuffed with roasted pork, ham, Swiss cheese, pickles and jalapenos with mustard black bean spread and aioli. **\$10.00**
- Three Little Pigs-** Farmhouse bread with freshly made garlic aioli, salami, ham and bacon, topped with fresh arugula. **\$9.50**

DESSERTS

- Chocolate Banana Turnover-** Flat bread stuffed with banana and chocolate hazelnut spread, drizzled with more chocolate and served with vanilla gelato **\$8.00**
- Bowl of Gelato-** Four scoops of your choice; Vanilla, chocolate, pistachio or strawberries & cream **\$6.00**

BEVERAGES

- Coca Cola Products-** Coke, Diet Coke, Caffeine-Free Diet Coke, Cherry Coke, Root Beer, Mr. Pibb, Mellow Yellow, Sprite, Ginger ale **\$2.25**
- Iced Tea, Lemonade, Hot Tea, Coffee** **\$2.25**
- Bottle Water-** Acqua Panna (still water) or San Pelegrino (sparkling water) **\$3.75**

LUNCH SPECIAL

Your choice of a small 6 inch pizza plus choice of a small Mista or Caesar salad and free beverage. Dine in only.

Weekdays until 3:30 pm

Level Uno-Pick an Entrée **\$10.00**

Cheese, Margherita, Pomodoro, Bianca, Hawaiian, Pepperoni, Salsiccia, Funghi

Level Due-Pick an Entrée **\$11.00**

Verdure, Quattro Formaggi, 800°, Pulled Pork BBQ, Rocket, Carne, Supremo, Pollo BBQ

BULK CARRYOUT

Pasta-Ordered by the pan, full pan serves 20-25 people

Pasta con Salsicca- Sweet sausage, garlic, tomato sauce, basil, parmesan **\$80.00**

Pasta con Pesto- Basil pesto, parmesan, tomato, pine nuts **\$85.00**

Olio Pasta- Mushroom, scallion, garlic, parmesan **\$80.00**

Mac & Cheese- Four cheese mac (add bacon \$10.00) **\$80.00**

Meatball- Wood fired meatballs with marinara and parmesan. (1/2 pan \$80.00) **\$150.00**

Allow two hours' notice on Pasta Pans

Salads-Ordered by the pan, full pan serves 20-25 people

Mista Salad **1/2 \$30.00 \$55.00**

Caesar Salad **1/2 \$30.00 \$55.00**

Inquire about onsite catering

SPECIALS

Vegan Salsiccia- Vegan sausage, vegan mozzarella, mushrooms, rosemary, garlic, olive oil **\$13.75**

Vegan Pasta Primavera- Fire roasted mushrooms, zucchini, onion, garlic, marinara sauce, topped with fresh basil. (add vegan sausage \$2.00) **\$12.50**

BEER AND WINE

Domestic- Miller light, Coors Light, Bud Light, Michelob Ultra, Yuengling Lager \$3.00

Imports- Stella Artois, Peroni, Fat Tire \$4.00

Specialty Bottles- Framboise \$7.50

Bell's Two Hearted (16oz can) \$5.00

 **Gluten Free Options-** Glutenberg (Rotating), Blake's (Rotating)  \$5.00

Rotating Draft Available Upon Request

White Wine

Dell Italia Chardonnay - Italy - 2020

8 oz. pour: \$7.50 Bottle: \$21.00

Umberto Fiore Moscato - Tuscany, Italy - 2019

8 oz. pour: \$9.50 Bottle: \$25.00

13 Celsius Sauvignon Blanc - New Zealand - 2019

8 oz. pour: \$7.50 Bottle: \$21.00

Fontana Candida Pinot Grigio - Italy - 2019

8 oz. pour: \$7.75 Bottle: \$22.00

J Lohr Riesling - California - 2019

8 oz. pour: \$7.25 Bottle: \$21.00

Red Wine

Cono Sur Range Cabernet Sauvignon - Central Valley,
Chile - 2017

8 oz. pour: \$8.00 Bottle: \$22.00

Villa Valentina Sangiovese - Italy - 2018

8 oz. pour: \$9.00 Bottle: \$25.00

Dell Italia Pinot Noir - Italy - 2020

8 oz. pour: \$8.50 Bottle: \$23.00

Stone Cap Merlot - Washington State - 2018

8 oz. pour: \$7.25 Bottle: \$21.00

Dell Italia Cabernet - Italy - 2020

8 oz. pour: \$5.50 Bottle: \$15.00

Pink Wine

Chateau de Campuget Rose - Nimes, France - 2020

8 oz. pour: \$7.50 Bottle: \$21.00

House Wine

Pacific Bay White Zinfandel - California - 2018

8 oz. pour: \$5.75 Bottle: N/A

800 Degrees House Sangria - Fort Wayne - 2021

8 oz. pour: \$8.50 Bottle: N/A