**Garlic Bread**- Flat bread topped with fire roasted garlic oil, parsley and parmesan cheese **$7.00**

**Appetizers and Salads**

**Pane Pazzo-** Our version of cheesy bread; mozzarella cheese, fire roasted garlic, parsley **$1100**

**Bruschetta-** Flat bread topped with balsamic marinated tomatoes, basil pesto, parmesan **$9.00**

**Pirelli-** Ring of bread stuffed with mozzarella cheese, served with a center of marinara sauce **$12.00 Meatballs-** House-made meatballs served with marinara, red onions, basil, parmesan cheese **$14.00**

and toasted almonds

**Mista-** Our signature salad of mixed baby greens, carrots, shaved fennel, red onion, cucumber**, $10.00**

tomato, toasted pinenuts, parmesan cheese, lighted coated with our house-made rice wine **½ $5.50**

vinaigrette **Small $4.00**

**Caesar-** A unique take on the traditional salad, made with our house-made Caesar dressing **$10.00**

and romaine lettuce, parmesan cheese, house-made croutons and tomatoes **½ $5.50**

 **Small $4.00**

**Forno-** Italian for “oven”, the Forno salad is baby greens with roasted vegetables, red onions, **$11.50**

arugula, manchego cheese, croutons and house-made maple sherry vinaigrette **½ $6.00**

**Caprese-** Fresh mozzarella, sliced tomatoes and basil, dressed with balsamic glaze and olive oil **$13.00**

**Squash-** Fire roasted squash served with arugula, goat cheese, candied pecans and house **$11.00**

-made maple sherry vinaigrette

**Extras:** Mista dressing, Caesar dressing, sherry vinaigrette, balsamic, parmesan **$1.00**

**Additional Toppings**

**Herbs- 0.50**

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

**Toppings-2.00**

**Cheeses**-mozzarella, goat cheese, gorgonzola, Vegan Mozzarella

**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, House Made Vegan Sausage

**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 $**11.75**

**Margherita-** Tomato sauce, mozzarella cheese, fresh basil, olive oil and fleur de sel **$12.75**

**Pomodoro-** Olive oil, grape tomato, garlic, chili flake, fresh basil, mozzarella and ricotta cheese **$12.75**

**Bianca-** White sauce, green olive, fresh basil, garlic, chili flake and mozzarella cheese **$12.75**

**Funghi-** Tomato sauce, fontina cheese, fire roasted shitake, crimini and white mushrooms with **$13.42**

garlic oil and fresh thyme

**Quattro Formaggi-** Tomato sauce, mozzarella, fontina, provolone and gorgonzola cheese with **$14.75**

fresh marjoram

**Verdure-** White sauce, mozzarella cheese, roasted red pepper, zucchini, mushroom, red onion, **$15.75**

grape tomato, fennel, goat cheese, basil and finished with chive oil

**Pepperoni-** Tomato sauce, mozzarella cheese, pepperoni and oregano **$13.25**

**Hawaiian-** Choice of BBQ or tomato sauce, mozzarella cheese, pineapple, roasted red onion **$13.25**

and ham

**Salsiccia-** Tomato sauce, mozzarella cheese, sweet house-made Italian sausage, garlic, **$14.25**

rosemary and olive oil

**Pulled Pork BBQ-** BBQ sauce, smoked mozzarella cheese, pulled pork, roasted red onion, **$14.75**

scallion and fresh flat leaf parsley

**800˚-** Tomato sauce, mozzarella cheese, ricotta, house-made hot sausage, roasted red pepper, **$15.25**

fresh flat leaf parsley and chili oil

**Pollo BBQ-** BBQ sauce, mozzarella cheese, goat cheese, free-range chicken, roasted red onion **$14.75**

fresh cilantro, scallion and chive oil

**Rocket-** Tomato sauce, fontina cheese, prosciutto, garlic topped with fresh arugula and olive oil **$14.75**

**Carne-** Tomato sauce, mozzarella cheese, pepperoni, house-made sweet Italian sausage, cotto **$17.00**

ham, bacon and oregano

**Supremo-** Tomato sauce, mozzarella cheese, pepperoni, house-made hot Italian sausage, green **$17.00**

pepper, roasted red onion, mushrooms and oregano

**Taco Pizza-** Black bean spread mozzarella, house-made hot Italian sausage, tomato, onion, **$18.00**

tortillachips, avocado and house made adobe salsa

**Build Your Own-** You be the chef. You pick the sauce and cheese, then add toppings **$11.75** (see toppings for pricing)

**For the Bambino**

(Recommended for 12 and younger)

**Bambino Cheese-** Tomato sauce and mozzarella cheese **$6.00**

**Bambino Sausage-** Tomato sauce, mozzarella cheese and sweet sausage **$7.00**

**Bambino Pepperoni-** Tomato sauce, mozzarella cheese and pepperoni **$7.00**

**Bambino Butter Noodle-** Noodles, butter, salt **$6.00**

**Bambino Marinara Noodle-** Noodles, marinara **$7.00**

**Pastas and Calzones**

**Pasta con Salsiccia-** Our house-made sweet sausage, sliced garlic, marinara sauce, basil **$13.50**

 topped with parmesan cheese

**Pasta con Pesto-** Fresh basil pesto, tomatoes, topped with pine nuts and parmesan cheese **$13.50**

**Olio Pasta-** Pasta with olive oil, garlic, scallions, mushrooms and parmesan cheese **$13.50**

(add chicken for $3.00)

**Spaghetti and Meatballs-** Spaghetti with our famous Wood Fired meatballs, parmesan **$17.00**

**Build Your Own Calzone-** Oven baked bread wrapped around your choice of cheese, **$11.50**

two additional toppings and dipping sauce (see toppings for extra topping prices)

**Sandwiches**

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

**Formaggio-** Like a grilled cheese, only better! Provolone, smoked mozzarella and Swiss cheese. **$10.00**

**Ortaggio-** Like our Verdure pizza; stuffed with fresh mozzarella, roasted red pepper, zucchini, **$12.00**

red onion, sliced tomato, fennel, basil pesto and grilled.

**Cubano-** Lightly grilled bread stuffed with roasted pork, ham, Swiss cheese, pickles and jalapenos **$13.00**

with mustard black bean spread and aioli.

**Three Little Pigs-** Farmhouse bread with freshly made garlic aioli, salami, ham and bacon, **$11.00**

topped with fresh arugula.

**Desserts**

**Chocolate Banana Turnover-** Flat bread stuffed with banana and chocolate hazelnut spread, **$9.00** drizzled with more chocolate and served with vanilla gelato

**Bowl of Gelato-** Four scoops of your choice; Vanilla, chocolate, pistachio or strawberries & cream **$7.00**

**Beverages**

**Coca Cola Products-** Coke, Diet Coke, Caffeine-Free Diet Coke, Cherry Coke, Root Beer, **$3.00**

Mr. Pibb, Mellow Yellow, Sprite, Ginger ale

**Iced Tea, Lemonade, Hot Tea, Coffee** $**3.00**

**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 $11.00**

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

**Level Due-Pick an Entrée $12.00**

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 ½ $30.00 $55.00**

**Caesar Salad ½ $30.00 $55.00**

**\*Inquire about onsite catering\***

**Specials**

**Vegan Salsiccia-** Vegan sausage, vegan mozzarella, mushrooms, rosemary, garlic, olive oil **$14.50**

**Vegan Pasta Primavera-** Fire roasted mushrooms, zucchini, onion, garlic, marinara sauce, **$13.50**

 topped with fresh basil. (add vegan sausage $2.00)

**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 Sauvigon 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**