

# APPETIZERS AND SALADS

<b>Garlic Bread</b> - Flat bread topped with fire roasted garlic oil, parsley and parmesan cheese	<b>\$7.00</b>
<b>Pane Pazzo</b> - Our version of cheesy bread; mozzarella cheese, fire roasted garlic, parsley	<b>\$11.00</b>
<b>Bruschetta</b> - Flat bread topped with balsamic marinated tomatoes, basil pesto, parmesan	<b>\$9.00</b>
<b>Pirelli</b> - Ring of bread stuffed with mozzarella cheese, served with a center of marinara sauce	<b>\$12.00</b>
<b>Meatballs</b> - House-made meatballs served with marinara, red onions, basil, parmesan cheese and toasted almonds	<b>\$14.00</b>
<b>Mista</b> - 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	 <b>\$10.00</b> 1/2 <b>\$5.50</b> Small <b>\$4.00</b>
<b>Caesar</b> - A unique take on the traditional salad, made with our house-made Caesar dressing and romaine lettuce, parmesan cheese, house-made croutons and tomatoes	<b>\$10.00</b> 1/2 <b>\$5.50</b> Small <b>\$4.00</b>
<b>Forno</b> - Italian for "oven", the Forno salad is baby greens with roasted vegetables, red onions, arugula, manchego cheese, croutons and house-made maple sherry vinaigrette	<b>\$11.50</b> 1/2 <b>\$6.00</b>
<b>Caprese</b> - Fresh mozzarella, sliced tomatoes and basil, dressed with balsamic glaze and olive oil	 <b>\$13.00</b>
<b>Squash</b> - Fire roasted squash served with arugula, goat cheese, candied pecans and house-made maple sherry vinaigrette	 <b>\$11.00</b>
<b>Extras:</b> Mista dressing, Caesar dressing, sherry vinaigrette, balsamic, parmesan	<b>\$1.00</b>

## 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, 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

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<b>Cheese-</b> Tomato sauce and mozzarella cheese	\$11.75
<b>Margherita-</b> Tomato sauce, mozzarella cheese, fresh basil, olive oil and fleur de sel	\$12.75
<b>Pomodoro-</b> Olive oil, grape tomato, garlic, chili flake, fresh basil, mozzarella and ricotta cheese	\$12.75
<b>Bianca-</b> White sauce, green olive, fresh basil, garlic, chili flake and mozzarella cheese	\$12.75
<b>Funghi-</b> Tomato sauce, fontina cheese, fire roasted shitake, crimini and white mushrooms with garlic oil and fresh thyme	\$13.42
<b>Quattro Formaggi-</b> Tomato sauce, mozzarella, fontina, provolone and gorgonzola cheese with fresh marjoram	\$14.75
<b>Verdure-</b> White sauce, mozzarella cheese, roasted red pepper, zucchini, mushroom, red onion, grape tomato, fennel, goat cheese, basil and finished with chive oil	\$15.75
<b>Pepperoni-</b> Tomato sauce, mozzarella cheese, pepperoni and oregano	\$13.25
<b>Hawaiian-</b> Choice of BBQ or tomato sauce, mozzarella cheese, pineapple, roasted red onion and ham	\$13.25
<b>Salsiccia-</b> Tomato sauce, mozzarella cheese, sweet house-made Italian sausage, garlic, rosemary and olive oil	\$14.25
<b>Pulled Pork BBQ-</b> BBQ sauce, smoked mozzarella cheese, pulled pork, roasted red onion, scallion and fresh flat leaf parsley	\$14.75
<b>800° -</b> Tomato sauce, mozzarella cheese, ricotta, house-made hot sausage, roasted red pepper, fresh flat leaf parsley and chili oil	\$15.25
<b>Pollo BBQ-</b> BBQ sauce, mozzarella cheese, goat cheese, free-range chicken, roasted red onion fresh cilantro, scallion and chive oil	\$14.75
<b>Rocket-</b> Tomato sauce, fontina cheese, prosciutto, garlic topped with fresh arugula and olive oil	\$14.75
<b>Carne-</b> Tomato sauce, mozzarella cheese, pepperoni, house-made sweet Italian sausage, cotto ham, bacon and oregano	\$17.00
<b>Supremo-</b> Tomato sauce, mozzarella cheese, pepperoni, house-made hot Italian sausage, green pepper, roasted red onion, mushrooms and oregano	\$17.00
<b>Taco Pizza-</b> Black bean spread mozzarella, house-made hot Italian sausage, tomato, onion, tortilla chips, avocado and house made adobe salsa	\$18.00
<b>Build Your Own-</b> You be the chef. You pick the sauce and cheese, then add toppings (see toppings for pricing)	\$11.75

## FOR THE BAMBINO

(Recommended for 12 and younger)

<b>Bambino Cheese-</b> Tomato sauce and mozzarella cheese	\$6.00
<b>Bambino Sausage-</b> Tomato sauce, mozzarella cheese and sweet sausage	\$7.00
<b>Bambino Pepperoni-</b> Tomato sauce, mozzarella cheese and pepperoni	\$7.00
<b>Bambino Butter Noodle-</b> Noodles, butter, salt	\$6.00
<b>Bambino Marinara Noodle-</b> Noodles, marinara	\$7.00

# PASTAS AND CALZONI

- Pasta con Salsiccia-** Our house-made sweet sausage, sliced garlic, marinara sauce, basil topped with parmesan cheese **\$13.50**
- 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, two additional toppings and dipping sauce (see toppings for extra topping prices) **\$11.50**

## SANDWICHES

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

- Formaggio-** Like a grilled cheese, only better! Provolone, smoked mozzarella and Swiss cheese. **\$10.00**
- Ortaggio-** Like our Verdure pizza; stuffed with fresh mozzarella, roasted red pepper, zucchini, red onion, sliced tomato, fennel, basil pesto and grilled. **\$12.00**
- Cubano-** Lightly grilled bread stuffed with roasted pork, ham, Swiss cheese, pickles and jalapenos with mustard black bean spread and aioli. **\$13.00**
- Three Little Pigs-** Farmhouse bread with freshly made garlic aioli, salami, ham and bacon, topped with fresh arugula. **\$11.00**

## DESSERTS

- Chocolate Banana Turnover-** Flat bread stuffed with banana and chocolate hazelnut spread, drizzled with more chocolate and served with vanilla gelato **\$9.00**
- 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, Mr. Pibb, Mellow Yellow, Sprite, Ginger ale **\$3.00**
- 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** **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 **\$14.50**

**Vegan Pasta Primavera-** Fire roasted mushrooms, zucchini, onion, garlic, marinara sauce, topped with fresh basil. (add vegan sausage \$2.00) **\$13.50**

## BEER AND WINE

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

<b>Imports-</b> Stella Artois, Peroni, Fat Tire	\$4.00
<b>Specialty Bottles-</b> 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