

APPETIZERS AND SALADS

Garlic Bread - Flat bread topped with fire roasted garlic oil, parsley and parmesan cheese	\$7.50
Pane Pazzo - Our version of cheesy bread; mozzarella cheese, fire roasted garlic, parsley	\$11.50
Bruschetta - Flat bread topped with balsamic marinated tomatoes, basil pesto, parmesan	\$10.00
Pirelli - Ring of bread stuffed with mozzarella cheese, served with a center of marinara sauce	\$13.00
Meatballs - House-made meatballs served with marinara, red onions, basil, parmesan cheese, and toasted almonds served with toast. (additional meatball 3.25)	\$15.00
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	\$11.00 ½ \$6.00 mini \$4.50
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	\$11.00 ½ \$6.00 mini \$4.50
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	\$12.00 ½ \$6.75
Caprese - Fresh mozzarella, sliced tomatoes and basil, dressed with balsamic glaze and olive oil	\$14.00
Squash - Fire roasted squash served with arugula, goat cheese, candied pecans and house-made maple sherry vinaigrette	\$11.75
Extras: Mista dressing, Caesar dressing, sherry vinaigrette, balsamic, parmesan	\$1.50

ADDITIONAL TOPPING

Herbs- 0.65

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

Toppings-2.10

Cheeses-mozzarella, goat cheese, gorgonzola, Vegan Mozzarella

Meats-pepperoni, cotto ham, anchovies

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-3.15



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-3.65

Egg, avocado

 **Gluten Free Crust**- Allow 20-30 minutes cook time in separate oven  **\$4.00**



Gluten Free



Vegan Options Available, please ask us for options and recommendations

SIGNATURE 11 INCH PIZZAS

Cheese- Tomato sauce and mozzarella cheese	\$12.25
Margherita- Tomato sauce, mozzarella cheese, fresh basil, olive oil and fleur de sel	\$13.50
Pomodoro- Olive oil, grape tomato, garlic, chili flake, fresh basil, mozzarella and ricotta cheese	\$13.50
Bianca- White sauce, green olive, fresh basil, garlic, chili flake and mozzarella cheese	\$13.25
Funghi- Tomato sauce, fontina cheese, fire roasted shitake, crimini and white mushrooms with garlic oil and fresh thyme	\$14.50
Quattro Formaggi- Tomato sauce, mozzarella, fontina, provolone and gorgonzola cheese with fresh marjoram	\$15.25
Verdure- White sauce, mozzarella cheese, roasted red pepper, zucchini, mushroom, red onion, grape tomato, fennel, goat cheese, basil and finished with chive oil	\$16.50
Pepperoni- Tomato sauce, mozzarella cheese, pepperoni and oregano	\$13.85
Hawaiian- Choice of BBQ or tomato sauce, mozzarella cheese, pineapple, roasted red onion and ham	\$14.00
Salsiccia- Tomato sauce, mozzarella cheese, sweet house-made Italian sausage, garlic, rosemary and olive oil	\$14.95
Pulled Pork BBQ- BBQ sauce, smoked mozzarella cheese, pulled pork, roasted red onion, scallion and fresh flat leaf parsley	\$15.50
800° - Tomato sauce, mozzarella cheese, ricotta, house-made hot sausage, roasted red pepper, fresh flat leaf parsley and chili oil	\$16.00
Pollo BBQ- BBQ sauce, mozzarella cheese, goat cheese, free-range chicken, roasted red onion fresh cilantro, scallion and chive oil	\$15.50
Rocket- Tomato sauce, fontina cheese, prosciutto, garlic topped with fresh arugula and olive oil	\$15.25
Carne- Tomato sauce, mozzarella cheese, pepperoni, house-made sweet Italian sausage, cotto ham, bacon and oregano	\$17.85
Supremo- Tomato sauce, mozzarella cheese, pepperoni, house-made hot Italian sausage, green pepper, roasted red onion, mushrooms and oregano	\$17.85
Taco Pizza- Black bean spread mozzarella, house-made hot Italian sausage, tomato, onion, tortilla chips, avocado and house made adobe salsa	\$18.75
Build Your Own- You be the chef. You pick the sauce and cheese, then add toppings (see toppings for pricing)	\$12.25

FOR THE BAMBINO

(Recommended for 12 and younger)

Bambino Cheese- Tomato sauce and mozzarella cheese	\$6.25
Bambino Sausage- Tomato sauce, mozzarella cheese and sweet sausage	\$7.35
Bambino Pepperoni- Tomato sauce, mozzarella cheese and pepperoni	\$7.25
Bambino Butter Noodle- Noodles, butter, salt	\$6.25
Bambino Marinara Noodle- Noodles, marinara	\$7.50

PASTAS AND CALZONES

- Pasta con Salsiccia-** Our house-made sweet sausage, sliced garlic, marinara sauce, basil topped with parmesan cheese **\$14.25**
- Pasta con Pesto-** Fresh basil pesto, tomatoes, topped with pine nuts and parmesan cheese **\$14.00**
- Olio Pasta-** Pasta with olive oil, garlic, scallions, mushrooms and parmesan cheese **\$14.00**
(add chicken for \$3.00)
- Spaghetti and Meatballs-** Spaghetti with our famous Wood Fired meatballs, parmesan **\$18.00**
- 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) **\$12.00**

SANDWICHES

(add a small Caesar or mista salad for \$4.50)

- Formaggio-** Like a grilled cheese, only better! Provolone, smoked mozzarella and Swiss cheese. **\$10.50**
- Ortaggio-** Like our Verdure pizza; stuffed with fresh mozzarella, roasted red pepper, zucchini, red onion, sliced tomato, fennel, basil pesto and grilled. **\$12.50**
- Cubano-** Lightly grilled bread stuffed with roasted pork, ham, Swiss cheese, pickles and jalapenos with mustard black bean spread and aioli. **\$14.50**
- Three Little Pigs-** Farmhouse bread with freshly made garlic aioli, salami, ham and bacon, topped with fresh arugula. **\$11.50**

DESSERTS

- Chocolate Banana Turnover-** Flat bread stuffed with banana and chocolate hazelnut spread, drizzled with more chocolate and served with vanilla gelato **\$9.50**
- Bowl of Gelato-** Four scoops of your choice; Vanilla, chocolate, pistachio or strawberries & cream **\$7.25**

BEVERAGES

- Coca Cola Products-** Coke, Diet Coke, Caffeine-Free Diet Coke, Cherry Coke, Root Beer, Mr. Pibb, Mellow Yellow, Sprite, Ginger ale **\$3.15**
- Iced Tea, Lemonade, Hot Tea, Coffee** **\$3.15**
- Bottle Water-** Acqua Panna (still water) or San Pelegrino (sparkling water) **\$4.25**

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	
Level Due-Pick an Entrée	\$12.00
Salsiccia, Funghi, Quattro Formaggi, Pulled Pork BBQ, Rocket, Pollo BBQ	
Level Tre-Pick an Entrée	\$13.00
Verdure, 800°, Carne, Supremo	

BULK CARRYOUT

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

Pasta con Salsicca- Sweet sausage, garlic, tomato sauce, basil, parmesan	\$95.00
Pasta con Pesto- Basil pesto, parmesan, tomato, pine nuts	\$90.00
Olio Pasta- Mushroom, scallion, garlic, parmesan	\$90.00
Mac & Cheese- Four cheese mac (add bacon \$10.00)	\$100.00
Meatball- Wood fired meatballs with marinara and parmesan. (1/2 pan \$95.00)	\$180.00

Allow two hours' notice on Pasta Pans

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

Mista Salad	1/2 \$35.00 \$60.00
Caesar Salad	1/2 \$35.00 \$60.00

Inquire about onsite catering

SPECIALS

Vegan Salsiccia- Vegan sausage, vegan mozzarella, mushrooms, rosemary, garlic, olive oil	\$14.95
Vegan Pasta Primavera- Fire roasted mushrooms, zucchini, onion, garlic, marinara sauce, topped with fresh basil. (add vegan sausage \$2.00)	\$13.95

BEER AND WINE

Beer Bottles

12oz. Domestic

*Miller Light, Coors Light, Bud Light,
Michelob Ultra, Yuengling Lager*

\$4.00

Fat Tire

\$5.00

Bells Two Hearted (16oz Can)

Metazoa Hoppopotamus IPA

\$6.00

12oz. Imports

Stella Artois, Peroni

\$5.00

Lindeman Framboise

\$9.50

Hard Seltzers

Topo Chico Strawberry Guava

\$6.00

Hard Ciders

Kekionga Crisp (Apple)

\$6.00

Kekionga Honeymoon Baby (Pineapple)

\$6.00

Blakes Triple Jam (19.2oz)

\$7.00

Gluten Free Beer

Glutenberg 16oz Can (Blonde)

\$6.00

Non Alcoholic

Sierra Nevada Trail Pass IPA \$4.00

Short's Thirst Mutilator Hopy Water

\$4.50

Liquid Death Sparkling Water

Berry it Alive, Severed Lime

\$4.50

Armless Palmer (Non Sparkling Tea)\$5.00

Wine Selections

White Wine

DE Loach Chardonnay Res. - Cali - 2021

8 oz. pour: \$12.50 Bottle: \$35.00

Umberto Fiore Moscato D'asti - 2020

8 oz. pour: \$9.50 Bottle: \$26.00

13 Celsius Sauvignon Blanc - New Zealand - 2021

8 oz. pour: \$11.50 Bottle: \$32.00

Due Torri Pinot Grigio - Italy - 2021

8 oz. pour: \$10.50 Bottle: \$29.00

J Lohr Riesling - California - 2021

8 oz. pour: \$10.00 Bottle: \$28.00

Red Wine

The Pinot Project Pinot Noir - California - 2021

8 oz. pour \$11.50 Bottle \$ 32.00

Grayson Cab Sauv. - Napa- California - 2020

8 oz. pour: \$10.50 Bottle: \$30.00

Famiglia Morgano Sangiovese - Italy - 2020

8 oz. pour: \$12.50 Bottle: \$35.00

Pink Wine

Campuget Rose, France - 2022

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

House Wine

800 Degrees House Sangria - Fort Wayne - 2021

8 oz. pour: \$10.00 Bottle: N/A

Dell Italia House Pinot Noir - Italy - 2020

8 oz. pour: \$7.00 Bottle: \$20.00

La Nevera Blanco, White Wine Viura - Spain

8 oz. pour: \$6.00