



# APPETIZERS AND SALADS

<b>Garlic Bread</b> - Flat bread topped with fire roasted garlic oil, parsley and parmesan cheese	<b>\$5.75</b>
<b>Pane Pazzo</b> - Our version of cheesy bread; mozzarella cheese, fire roasted garlic, parsley	<b>\$8.50</b>
<b>Bruschetta</b> - Flat bread topped with balsamic marinated tomatoes, basil pesto, parmesan	<b>\$8.00</b>
<b>Pirelli</b> - Ring of bread stuffed with mozzarella cheese, served with a center of marinara sauce	<b>\$9.50</b>
<b>Meatballs</b> - House-made meatballs served with marinara, red onions, basil, parmesan cheese and toasted almonds	<b>\$11.00</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>\$9.25</b> 1/2 <b>\$4.75</b> Small <b>\$3.00</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>\$9.25</b> 1/2 <b>\$4.75</b> Small <b>\$3.00</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>\$9.50</b> 1/2 <b>\$5.00</b>
<b>Caprese</b> - Fresh mozzarella, sliced tomatoes and basil, dressed with balsamic glaze and olive oil	<b>\$9.75</b>
<b>Squash</b> - Fire roasted squash served with arugula, goat cheese, candied pecans and house-made maple sherry vinaigrette	<b>\$8.50</b>
<b>Extras:</b> Mista dressing, Caesar dressing, sherry vinaigrette, balsamic, parmesan, balsamic tomatoes	<b>\$1.00</b>

## ADDITIONAL TOPPINGS

<b>Cheese</b> - Mozzarella, Fontina, Goat, Provolone, Smoked Mozzarella, Ricotta, Gorgonzola, Parmesan	<b>\$2.00</b>
<b>Veggies</b> - Mushrooms, Green Peppers, Roasted Red Peppers, Scallions, Banana Peppers, Zucchini, Tomato, Arugula, Sundried tomatoes, Spinach, Garlic, Black Olives, Green Olives, Kalamata Olives, Roasted Red Onion, Jalapenos, Artichoke Hearts, Pineapple, Roasted Fennel, Avocado (\$2.00)	<b>\$1.75</b>
<b>Meats</b> - Pepperoni, Pulled Pork, Free-Range Chicken, Cotto Ham, Bacon, Sweet or Hot Sausage, Prosciutto, Egg (House <b>Vegan Sausage</b> , <b>Vegan Cheese</b> Additional \$1.75)	<b>\$2.00</b>
<b>Sides</b> - Marinara, Ranch, Barbecue, Garlic Oil, Olive Oil (Pesto \$1.50)	<b>\$1.00</b>

 **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

<b>Cheese-</b> Tomato sauce and mozzarella cheese	\$10.50
<b>Margherita-</b> Tomato sauce, mozzarella cheese, fresh basil, olive oil and fleur de sel	\$11.00
<b>Pomodoro-</b> Olive oil, grape tomato, garlic, chili flake, fresh basil, mozzarella and ricotta cheese	\$11.50
<b>Bianca-</b> White sauce, green olive, fresh basil, garlic, chili flake and mozzarella cheese	\$11.50
<b>Funghi-</b> Tomato sauce, fontina cheese, fire roasted shitake, crimini and white mushrooms with garlic oil and fresh thyme	\$12.50
<b>Quattro Formaggi-</b> Tomato sauce, mozzarella, fontina, provolone and gorgonzola cheese with fresh marjoram	\$13.75
<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	\$14.25
<b>Pepperoni-</b> Tomato sauce, mozzarella cheese, pepperoni and oregano	\$12.25
<b>Hawaiian-</b> Choice of BBQ or tomato sauce, mozzarella cheese, pineapple, roasted red onion and ham	\$12.25
<b>Salsiccia-</b> Tomato sauce, mozzarella cheese, sweet house-made Italian sausage, garlic, rosemary and olive oil	\$13.00
<b>Pulled Pork BBQ-</b> BBQ sauce, smoked mozzarella cheese, pulled pork, roasted red onion, scallion and fresh flat leaf parsley	\$13.25
<b>800° -</b> Tomato sauce, mozzarella cheese, ricotta, house-made hot sausage, roasted red pepper, fresh flat leaf parsley and chili oil	\$14.00
<b>Pollo BBQ-</b> BBQ sauce, mozzarella cheese, goat cheese, free-range chicken, roasted red onion fresh cilantro, scallion and chive oil	\$13.75
<b>Rocket-</b> Tomato sauce, fontina cheese, prosciutto, garlic topped with fresh arugula and olive oil	\$13.75
<b>Carne-</b> Tomato sauce, mozzarella cheese, pepperoni, house-made sweet Italian sausage, cotto ham, bacon and oregano	\$15.50
<b>Supremo-</b> Tomato sauce, mozzarella cheese, pepperoni, house-made hot Italian sausage, green pepper, roasted red onion, mushrooms and oregano	\$15.00
<b>Taco Pizza-</b> Black bean spread, colby jack cheese, house-made hot Italian sausage, tomato, onion, jalapenos, tortilla chips, sour cream and avocado	\$16.00
<b>Build Your Own-</b> You be the chef. You pick the sauce and cheese, then add toppings (\$1.75 veggies, \$2.00 meat and cheeses)	\$10.50

## FOR THE BAMBINO

<b>Bambino Cheese-</b> Tomato sauce and mozzarella cheese	\$5.50
<b>Bambino Sausage-</b> Tomato sauce, mozzarella cheese and sweet sausage	\$6.25
<b>Bambino Pepperoni-</b> Tomato sauce, mozzarella cheese and pepperoni	\$6.25
<b>Bambino Butter Noodle-</b> Noodles, butter, salt and a little parmesan cheese	\$5.00
<b>Bambino Marinara Noodle-</b> Noodles, marinara and a little parmesan cheese	\$6.00

# PASTAS AND CALZONES

- Pasta con Salsiccia-** Our house-made sweet sausage, sliced garlic, marinara sauce, basil topped with parmesan cheese **\$10.75**
- Pasta con Pesto-** Fresh basil pesto, tomatoes, topped with pine nuts and parmesan cheese **\$10.75**
- Olio Pasta-** Pasta with olive oil, garlic, scallions, mushrooms and parmesan cheese **\$10.50**  
(add chicken for \$2.00)
- Spaghetti and Meatballs-** Spaghetti with our famous Wood Fired meatballs, parmesan **\$14.00**
- Build Your Own Calzone-** Oven baked bread wrapped around your choice of cheese, two additional toppings and dipping sauce (additional toppings \$1.75 veggies \$2.00 meat and cheeses) **\$9.00**

# SANDWICHES

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

# DESSERTS

- Chocolate Banana Turnover-** Flat bread stuffed with banana and chocolate hazelnut spread, drizzled with more chocolate and served with vanilla gelato **\$7.50**
- Bowl of Gelato-** Four scoops of your choice; Vanilla, chocolate, pistachio or strawberries & cream **\$5.50**

# BEVERAGES

- Coca Cola Products-** Coke, Diet Coke, Caffeine-Free Diet Coke, Cherry Coke, Root Beer, Mr. Pibb, Mellow Yellow, Sprite, Ginger ale **\$2.00**
- Iced Tea, Lemonade, Hot Tea, Coffee** **\$2.00**
- 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** **\$9.00**

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

**Level Due-Pick an Entrée** **\$10.00**

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

**Ragu Bolognese-** Ground pork and beef, simmered in white wine and whole milk, flavored with aromatic vegetables, fresh thyme and tomato. It is luxurious and homey all in one. **\$11.00**

**Pasta Carbonara-** Spaghetti, black pepper, parmesan romano, garlic egg sauce, pancetta **\$11.00**

**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) **\$12.00**

# 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**

## Red Wine

**Concannon Vineyard Petite Sirah- California- 2014**

8oz: \$8.00 Bottle \$22.00

**Dell Italia Pinot Noir- Italy- 2015**

8oz \$8.50 Bottle \$23.00

**Calina Carmenere- Chile- 2014**

8oz \$7.25 Bottle \$21.00

**Cono Sur Range Cabernet Sauvignon- Central Valley, Chile- 2015**

8oz \$8.00 Bottle \$22.00

## White Wine

**Fontana Candida Pinot Grigio- Italy- 2016**

8oz: \$7.75 Bottle: \$22.00

**Guenoc Chardonnay- California- 2016**

8oz: \$7.50 Bottle: \$21.00

**13 Celsius Sauvignon Blanc- New Zealand- 2016**

8oz: \$7.50 Bottle: \$21.00

**Umberto Fiore Moscato- Tuscany, Italy- 2016**

8oz: \$9.50 Bottle: \$25.00

**J Lohr Riesling- California- 2014**

8oz: \$7.25 Bottle: \$21.00

## Pink Wine

**Chateau de Campuget Rose- Nimes, France- 2016**

8oz: \$7.50 Bottle: \$21.00

## House Wine

**800° House Sangria- Fort Wayne, IN, 2018**

8oz: \$8.50

**Dell Italia House Red- Italy**

8oz: \$5.50

**Pacific Bay White Zinfandel- California- 2016**

8oz: \$5.75