

Hand Crafted Pizzas

Detroit Style

Gas Deck Oven, baked at 650 degrees. Pendleton High Gluten Flour - Pendleton, OR.

Small Square, 4 pieces (serves 1-2), Large Square, 8 pieces (serves 2-4)

Additional Toppings: Small \$1.50, \$2.50, \$3.50. Large \$2.50, \$3.50, \$4.50
\$10 / \$19

Brooklyn Bridge \$16 / 27

1st Place - International Pizza Challenge 2014 (Traditional Division):
mozzarella and brick cheeses / signature pizza sauce / creamy NY ricotta / natural casing pepperoni / hand pinched Italian sausage / fresh chopped garlic / Sicilian oregano / pecorino Romano cheese

3-1-3 \$17 / 28

1st Place - International Pizza Challenge 2013 (Pan Division):
creamy NY ricotta / fresh garlic / Genoa salami / Calabria red chili peppers / sweet piquante peppers / fresh basil / fresh arugula / shaved parmigiano Reggiano / evoo / no pizza sauce on this pizza

Rocky Mountain \$16 / 27

pepperoni / Italian sausage / mixed bell peppers / red and green onions / Italian green olives

Johnny Primo \$12 / 22

double pepperoni (Regular cupping & Detroit) / signature pizza sauce (under the cheese) / mozzarella and brick cheeses

San Marzano Pesto Chicken \$15 / 25

homemade basil pesto with hand crushed San Marzano tomatoes / feta and mozzarella cheese / housemade grilled chicken / roasted cherry tomatoes

Sweetie Pie \$16 / 27

fresh pineapple rings / bacon (Tender Belly - Denver, CO) / jalapeno / creamy NY ricotta

Parma Italia \$19 / 30

1st Place - Pizza World Championships - Parma, Italy 2013:
prosciutto di Parma / sopressata / burrata and smoked scamorza cheese / vine ripened tomato sauce / fresh arugula / shaved parmigiano Reggiano / evoo

Southwestern BBQ Chicken \$16 / 27

spicy BBQ sauce / bacon (Tender Belly - Denver, CO) / grilled chicken / caramelized onions / chopped cilantro / corn

Prospector \$13 / 22

5th Place International Pizza Challenge 2012 (Pan Division):
roasted Anaheim green chilies / chopped garlic / fresh mushrooms / hand pinched Italian sausage /

Mountaintop \$13 / 22

2nd Place International Pizza Challenge 2011 (Traditional Division):
two styles of pepperoni natural casing (cupping) and Detroit) / sautéed white button mushrooms / Sicilian oregano

 KOTO \$15 / 25

creamy artichoke & spinach sauce / roasted garlic cloves / sun-dried and roasted cherry tomatoes / artichoke hearts / no pizza sauce on this pizza

 Tomato Pie \$13 / 22

sweet tomato sauce / parmigiano Reggiano, Romano cheese / Sicilian oregano / roasted garlic cloves / evoo

Classic Italian - 13"

Electric Oven, baked at 650 degrees. Tony Gemignani, Artisan Type "00" Flour - Petaluma, CA.

13" - Custom Pizza, (serves 1-2)

Additional Toppings \$1.50, Specialty \$2.50, Premium \$3.50
\$12

Diavola \$16

spicy Calabrese salami (imported Italy) / fresh arugula / calabria chili peppers / calabrese chili oil / shaved parmigiano Reggiano

Gold Hill \$19

prosciutto di Parma / fig preserves / mozzarella, gorgonzola, asiago, shaved parmigiano Reggiano / balsamic glaze / no pizza sauce on this pizza

Finocchio \$19

1st Place - Pizza World Championships - Parma, Italy 2015. dry and whole milk mozzarella / fennel sausage / fennel bulb / green and red onions / sweetie drops / Parmigiano Reggiano / fennel pollen / no pizza sauce on this pizza

Nita's \$16

fresh basil / fior di latte fresh mozzarella cheese / pepperoni / banana peppers / smoked scamorza cheese / served with a side of marinara for dipping / no pizza sauce on this pizza

 Pesto \$16

1st place - International School of Pizza - 2010. housemade basil pesto / mozzarella and feta cheeses / cherry tomatoes / no pizza sauce on this pizza

 Margherita di Napoli \$15

classic Italian pizza sauce / fresh basil / fior di latte fresh mozzarella cheese / sea salt / evoo

Chicago Cracker Thin - 16"

Electric Oven, baked at 650 degrees. Ceresota Flour - Chicago, IL.

16" - Custom Pizza, (serves 2-4)

Additional Toppings \$2.50, Specialty \$3.50, Premium \$4.50
\$16

Sausage & Pepper \$24

mixed bell peppers / fresh chopped garlic / green and red onions / hand pinched Italian Sausage / Giardiniera (hot peppers)

Louie Louie \$24

hand pinched Italian sausage / spinach mix / roasted garlic cloves / Giardiniera (hot peppers) / cherry tomatoes / chili oil / add side Honey (Paonia, CO) \$0.75

New York Style - 22"

Gas Deck Oven, baked at 525 degrees. All Trumps flour - New York.

small 10" (serves 1), medium 14" (serves 2), Extra large 22" (serves 3-6)

Additional Toppings for Extra Large - \$3.50, Specialty \$4.50, Premium \$5.00
\$9, \$13, \$24

Boone's Meaty \$35

pepperoni / bacon (Tender Belly - Denver, CO) / Genoa salami / meatball / hand pinched Italian sausage

 Veggie \$35

mixed bell peppers / white button mushrooms / Italian green olives / red and green onions

Supreme \$35

pepperoni / hand pinched Italian sausage / sautéed white button mushrooms / red onion / mixed bell peppers

 Greek \$35

fresh spinach / fresh chopped garlic / mozzarella and feta cheeses / kalamata olives / Roma tomatoes

Sorry, no substitutions on Specialty Pizzas

Apps

Good Dog !	\$8
House made garlic cheese bread served with a side of marinara for dipping. Gluten Free, add \$2.	
Caprese	\$12
fior di latte fresh mozzarella, vine ripened tomatoes, fresh basil, evoo, fresh arugula, balsamic glaze	
Charcuterie	\$16
prosciutto di Parma, sopressata, spicy salami (imported, Italy), Parmesan Reggiano (24 month), burrata, brick cheese, Italian green olives, peppadew, fig preserves, house made ciabatta bread	

Eggplant Parmesan	\$6 / \$10
housemade, layered with 3 styles of mozzarella (dry, part skim and fresh), served with house made garlic bread. Choose one or two stacks of eggplant.	
Meatballs	\$6
(2) Meatballs served with marinara and ciabatta bread	
Bruschetta	\$8
House made Ciabatta bread, grape tomatoes, fresh basil, fennel bulb, radicchio, evoo, sea salt, balsamic glaze	

Salads

Add grilled chicken to any salad, \$2, \$3

Arugula	\$7 / \$12
arugula tossed in our house made balsamic vinaigrette, cherry tomatoes, artichoke hearts, shaved parmesan Reggiano	
Greek Salad	\$7 / \$12
romaine lettuce, spinach, cucumbers, kalamata olives, roasted red peppers, feta cheese, red onion, tomatoes, house made greek dressing	

House	\$6 / \$10
mixed lettuce, radicchio, tomatoes, cucumbers, fennel bulb, roasted red peppers, red onion, house made oregano vinaigrette	
Caesar Salad	\$6 / \$10
romaine lettuce tossed in our Caesar dressing / house made croutons / shaved parmesan Reggiano	

Antipasto Salad

mixed lettuce / Genoa salami / Calabrese salami / sopressata / brick cheese / cucumbers / red onion / cherry tomatoes / banana peppers / chickpeas / Sicilian oregano / croutons / house made red wine vinaigrette
\$8 / 13

Wraps

Wraps are served with a side house salad

Revelation	\$12
grilled chicken / applewood smoke bacon / fresh avacado / lettuce / onion / tomato / basil peppercorn mayo / mozzarella and pepper jack cheese / in a freshly baked pizza dough wrap / gluten free add \$2	



Mediterranean	\$12
house made hummus / mozzarella and feta cheese / fresh spinach / cucumbers / red onion / cherry tomatoes / artichoke hearts / roasted red peppers / in a freshly baked pizza dough wrap / gluten free add \$2	

Sides

Gluten free breadsticks	\$6
Sautéed Spinach	\$4
parmesan Reggiano, fresh chopped garlic, evoo, sea salt, walnuts, fresh lemon	

Garlic Bread	\$3
House made Ciabatta bread and garlic butter	
Ranch	\$0.50
Traditional, Red Hot Mama or Roasted Garlic	

Pizza Toppings

Toppings
pepperoni, choose: cupping or reguar/ hand pinched Italian sausage / Italian sausage (natural casing) / bacon (Tender Belly - Denver, CO) / meatballs / Genoa salami / chicken breast / sautéed or fresh white button mushrooms / red or green onion / cherry tomatoes / green chilis / roasted garlic cloves / chopped garlic / mixed bell peppers / fresh basil / fennel bulb / arugula / sautéed or fresh spinach / spinach mix / jalapenos (house pickled) / banana peppers / sweet piquante peppers / sweetie drops / Giardiniera (hot peppers) / feta / gorgonzola / shaved Parmigiano Reggiano / NY ricotta (dollops) / scamorza cheese / caramelized onions / sun-dried tomatoes / kalamata olives / Italian green olives / artichoke hearts / Calabria chili peppers

Specialty Toppings

fresh pineapple rings / extra shreaded or fresh (fior di latte) mozzarella cheese / buratta cheese / sopressata / spicy Calabrese salami (imported Italy) / white anchovies

Premium Toppings

prosciutto di Parma / dairy free vegan cheese

Gluten Free Pizza

Electric Oven, baked at 600 degrees. Wild Flour Gluten Free Baking Co. - Boulder, CO.

Detroit Style Pizza	\$14
small cheese pizza, 8"x10", 4 pieces. (Serves 1-2) Additional toppings \$1.50, \$2.50, \$3.50	
Traditonal	\$14
12" (round), custom pizza. (Serves 1-2) Additional toppings \$1.50, \$2.50, \$3.50	

Kid's Menu

Detroit Style Pizza (serves 1)	\$6
Toppings \$0.75, Specialty Toppings, \$1.25	
American Pizza - 7" (serves 1)	\$5
Toppings \$0.75, Specialty Toppings, \$1.25	
Meatball	\$3
comes with house made ciabatta bread	

Make your own Pizza - 7"	\$6
we toss the dough, you spread the pizza sauce, sprinkle the mozzarella cheese, and put one topping on your pizza, then we bake it to perfection. Toppings \$0.50, Specialty Toppings, \$0.75	
Chicken and Veggies	\$5

Red Wines

Montepulciano	\$9 / \$33
Illuminati - Abruzzo, Italy	
Pinot	\$10 / \$36
Folly of the Beast - Central Coast, CA	
Malbec	\$10 / \$36
Dona Paula - Argentina	
Cabernet Sauvignon	\$8 / \$29
Sea Glass - Paso Robles, CA	

White Wines

Sauvignon Blanc	\$10 / \$36
Justin - Central Coast	
Unoaked Chardonnay	\$9 / \$32
Toad Hollow - Sonoma, CA	
Pinot Grigio	\$8 / \$28
Torre di Luna - Delle Venezie, Italy	
Prosecco	\$7
Lamberti	

House Cocktails

GLR	\$9
gin / lemon-rosemary soda (Backyard Soda - Denver, CO) / served up with a fresh lemon twist over ice	
BP Manhattan or Martini	\$10
local spirits, served up or on the rocks	
Spiced Paloma	\$9
tequila / fresh slice jalapenos / pink grapefruit (Backyard Soda - Denver, CO) / on the rocks	
Backyard Mule	\$9
vodka, whiskey, tequila / ginger-lime (Backyard Soda - Denver, CO) / fresh lime / over ice in a copper mug	
Mimosa	\$8
187ml bottle of Prosecco / orange juice	
Bloody Mary	\$8
Michelada	\$7

Lunch Special - Dine In Only

Thurs - Sun 11:30am - 4pm
or while supplies last

The "Square Deal"	\$10
Detroit Style Pizza (6x6), up to 2 regular toppings / choose House or Caesar salad / 1 pop / Additional pizza toppings, \$0.75 - \$1.25 each / Add \$1 for a small chocolate yum yum or tiramisu / substitute Coors Light or Banquet for \$1	

Limit, 20 lunch specials per day

Pop

Vernors	\$2
12oz can	
Faygo	\$3
24oz. For Faygo flavors, please ask your sever	
Pepsi	\$1.50
12oz can: Pepsi, Diet Pepsi, Mist Twist	
Backyard Soda Company - Denver, CO	\$2.75
For Backyard Soda flavors, please ask your server	
Other Bevs	\$3
Nantucket Lemonade, Snapple Ice Tea	
Orange Juice \$2	
Bottled Water	\$1
5280 - Denver, CO. 16.9oz	

Dessert

Chocolate Yum Yum	\$7
Oreo cookie crust, vanilla ice cream (Sweet Cow - Louisville, CO), chocolate fudge (Sanders - Detroit, MI), whipped cream, maraschino cherries	
Tiramisu*	\$7
House made, served in a mason jar	

Happy Hour - Dine In Only

Tuesday - Friday 4pm - 6pm

50% off, small 2 topping Detroit Pizza.

\$2 off, selected draft beers
Please check with your server

Weekly Specials - Dine In Only

Monday -

2 for 1 Detroit Style Pizza. Dine in only, 4pm - Close.

Tuesday

50% off all bottles of wine. Craft Pitchers \$12. Dine in only, 4pm - Close.

Wednesday

Kids Eat Free, 12 and under, with the purchase of \$10 (before sales tax and gratuity) or greater of regular priced food and or drinks per adult. Maximum 2 kids per 1 adult. Dine in only, 4pm - Close.

Pizza Delivery, 7 nights a week
5pm - 9:30pm

*Our Tiramisu contains raw eggs. FYI, consumption of raw eggs may increase your risk of food-borne illness. Additionally wine and liquors are used in our recipe.