

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 600 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 (spicy) / fresh arugula / Calabrese chili peppers / Calabrese chili oil / shaved Parmigiano Reggiano / side of honey for dipping

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

 White Pizza \$15

NYC ricotta / fresh garlic / mozzarella, asiago, Romano cheese / Sicilian oregano / 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 of honey, \$0.75

New York Style - 22"


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

Extra Large 22" (serves 3-6)

Additional Toppings - \$3.50, Specialty \$4.50, Premium \$5.00
\$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.	
Meatballs	\$6
(2) Meatballs served with marinara and ciabatta bread	
Caprese	\$12
fior di latte fresh mozzarella, vine ripened tomatoes, fresh basil, evoo, fresh arugula, balsamic glaze	
Arancini	\$8
(3) risotto balls, artichoke hearts, brick and mozzarella cheese, marinara for dipping	

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.	
Charcuterie	\$9 / 16
prosciutto di Parma, sopressata, Calabrese salami (spicy), Genoa salami, Parmesan Reggiano (24 month), burrata, brick cheese, Italian green olives, peppadew, fig preserves	
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	
Magnolia Salad	\$8 / 13
romaine lettuce tossed in our house made balsamic vinaigrette / Gorgonzola cheese / candied walnuts / granny smith apple slices * sub: Goat Cheese	

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

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 or Red Hot Mama	

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 (Detroit Style Pizza is not Dairy Free)

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	
Grilled Chicken and Veggies	\$5