



DETROIT STYLE PIZZA

BAKED IN A GAS DECK OVEN AT 600°F. PENDELTON HIGH GLUTEN FLOUR - BLACK FOOT, IDAHO

SMALL CHEESE SQUARE PIZZA, 4 PIECES (SERVES 1-2) \$11
LARGE CHEESE SQUARE PIZZA, 8 PIECES (SERVES 2-4) \$20
Additional Toppings: Small \$1.75, \$2.75, \$3.75. Large \$2.75, \$3.75, \$4.75

BROOKLYN BRIDGE \$17 \$28
1st Place - International Pizza Challenge 2014 (Traditional Division): signature pizza sauce / mozzarella and brick cheese / creamy NY ricotta / cupping pepperoni / hand pinched Italian sausage / fresh chopped garlic / Sicilian oregano / pecorino Romano cheese

PARMA ITALIA \$21 \$32
Inspired by the "Pizza Queen" Laura Meyer. 1st Place - Pizza World Championships - Parma, Italy 2013: signature pizza sauce / burrata and smoked scamorza cheese / prosciutto di Parma / sopressata / fresh arugula / shaved parmigiano Reggiano / evoo

3-1-3 \$18 \$30
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

SWEETY PIE \$16 \$28
signature pizza sauce / fresh pineapple / bacon (Tender Belly - Denver, CO) / house pickled jalapeno / creamy NY ricotta / Sicilian oregano / pecorino Romano cheese

SOUTHWESTERN BBQ CHICKEN \$17 \$29
spicy BBQ sauce / signature pizza sauce / bacon (Tender Belly - Denver, CO) / grilled chicken / caramelized onions / chopped cilantro / corn

ROCKY MOUNTAIN \$18 \$30
signature pizza sauce / pepperoni / hand pinched Italian sausage / mixed bell peppers / red and green onions / Italian green olives / Sicilian oregano / pecorino Romano cheese

PROSPECTOR \$15 \$26
5th Place - International Pizza Challenge 2012 (Pan Division): signature pizza sauce / roasted Anaheim green chilies / chopped garlic / fresh mushrooms / hand pinched Italian sausage

JOHNNY PRIMO \$14 \$24
signature pizza sauce (under the cheese) / double pepperoni (cupping & regular) / Sicilian oregano / pecorino Romano cheese

MOUNTAIN TOP \$14 \$24
2nd Place - International Pizza Challenge 2011 (Traditional Division): signature pizza sauce / two styles of pepperoni (cupping & regular) / sautéed white button mushrooms / Sicilian oregano / pecorino Romano cheese

SAN MARZANO PESTO CHICKEN \$16 \$28
homemade basil pesto / signature pizza sauce / feta and mozzarella cheese / housemade grilled chicken / roasted cherry tomatoes / Sicilian oregano / pecorino Romano cheese

Veggie KOTO TELLURIDE \$16 \$28
creamy artichoke & spinach sauce / roasted garlic cloves / sun-dried and roasted cherry tomatoes / artichoke hearts / no pizza sauce on this pizza

Veggie TOMATO PIE \$14 \$24
signature pizza sauce / roasted garlic cloves / parmigiano Reggiano / pecorino Romano cheese / Sicilian oregano / pecorino Romano cheese / evoo



GLUTEN FRIENDLY PIZZA

BAKED IN AN ELECTRIC OVEN AT 600°F. WILD FLOUR GLUTEN FREE BAKING CO. - BOULDER COLORADO

DETROIT STYLE PIZZA \$15
small cheese square pizza, 4 pieces (serves 1-2)
/ Additional toppings \$1.50, \$2.50, \$3.50. Please see topping list below. Allow extra time for preparation.

TRADITIONAL ROUND PIZZA \$15
12" round custom cheese pizza, 6 pieces (serves 1-2)
/ Additional toppings \$1.50, \$2.50, \$3.50

Sorry no substitutions on Specialty Pizzas



CLASSIC ITALIAN PIZZA – 13"

BAKED IN AN ELECTRIC OVEN AT 600°F. ALL TRUMPS FLOUR

- 13" – CUSTOM PIZZA, (SERVES 1-2) \$13
 Additional Toppings \$1.75, Specialty \$2.75, Premium \$3.75
- NITA'S** \$17
 fresh basil / fior di latte fresh mozzarella cheese / cupping pepperoni / banana peppers / smoked scamorza cheese / served with a side of marinara for dipping / no pizza sauce on this pizza
- DIAVOLA** \$17
 signature pizza sauce / spicy Calabrese salami / fresh arugula / Calabrese chili peppers / Calabrese chili oil / shaved Parmigiano Reggiano / side of honey for dipping
- Veggie** **PESTO** \$16
 1st place - International School of Pizza - 2010: housemade basil pesto / mozzarella and feta cheeses / cherry tomatoes / no pizza sauce on this pizza
- GOLD HILL** \$20
 mozzarella / gorgonzola / asiago / fig preserves / prosciutto di Parma / balsamic glaze / shaved parmigiano Reggiano / no pizza sauce on this pizza
- Veggie** **MARGHERITA DI NAPOLI** \$16
 signature pizza sauce / fresh basil / fior di latte fresh mozzarella cheese / sea salt / evoo
- FINOCCHIO** \$20
 1st Place - Pizza World Championships - Parma, Italy 2015: mozzarella cheese / fennel sausage / fennel bulb / green and red onions / sweetie drops / Parmigiano Reggiano / fennel pollen / no pizza sauce on this pizza



CHICAGO CRACKER THIN PIZZA – 16"

BAKED IN AN ELECTRIC OVEN AT 650°F. CERESOTA FLOUR – CHICAGO ILLINOIS

- 16" – CUSTOM PIZZA, (SERVES 2-4) \$17
 Additional Toppings \$2.75, Specialty \$3.75, Premium \$4.75
- LOUIE LOUIE** \$25
 signature pizza sauce / hand pinched Italian sausage / spinach mix / roasted garlic cloves / cherry tomatoes / side of Giardiniera (hot peppers)
 / add side of honey, \$0.50
- SAUSAGE AND PEPPER** \$25
 signature pizza sauce / mixed bell peppers / fresh chopped garlic / green and red onions / hand pinched Italian Sausage / side of Giardiniera (hot peppers)



NEW YORK STYLE PIZZA – 22"

BAKED IN A GAS DECK OVEN AT 525°F. ALL TRUMPS FLOUR

- 22" EXTRA LARGE – CUSTOM PIZZA (SERVES 3-6) \$25
 Additional Toppings – \$3.75, Specialty \$4.75, Premium \$5.75
- BOONE'S MEATY** \$36
 pepperoni / bacon (Tender Belly - Denver, CO) / Genoa salami / meatball / hand pinched Italian sausage
- SUPREME** \$36
 pepperoni / hand pinched Italian sausage / white button mushrooms / red onion / mixed bell peppers
- Veggie** **VEGGIE** \$36
 mixed bell peppers / white button mushrooms / Italian green olives / red and green onions
- Veggie** **GREEK** \$36
 fresh spinach / fresh chopped garlic / mozzarella and feta cheese / kalamata olives / Roma tomatoes

Menu items may contain or come in contact with WHEAT, EGGS, PEANUTS, WALNUTS, TREE NUTS and MILK. While we offer Gluten Free products, we do not have a Gluten Free kitchen. Cross contamination is possible. For more information, please speak with a manager.

APPETIZERS

GOOD DOG! \$12
house made garlic cheese bread served with a side of marinara for dipping.
/ Gluten Free, add \$2

EGGPLANT FRIES \$10
crispy, tender sticks of fried eggplant topped with freshly grated Romano cheese comes with a side of garlic aioli and marinara for dipping

CHARCUTERIE \$10 \$18
prosciutto di Parma / sopressata / Calabrese salami (spicy) / Genoa salami / Parmesan Reggiano (24 month) / burrata / brick cheese / Italian green olives / peppadew / fig preserves

MEATBALLS (2) \$8
served with marinara and ciabatta bread

ARANCINI \$9
3 risotto balls, artichoke hearts, brick and mozzarella cheese, housemade basil pesto and marinara for dipping

EGGPLANT PARMESAN \$8 \$13
housemade breaded eggplant, layered with marinara, mozzarella and pecorino Romano cheese, served with house made garlic bread.
/ Choose one or two stacks of eggplant.

BRUSCHETTA \$12
house made Ciabatta bread, grape tomatoes, fresh basil, fennel bulb, radicchio, evoo, sea salt, balsamic glaze

CAPRESE \$14
fior di latte fresh mozzarella / vine ripened tomatoes / fresh basil / evoo / fresh arugula / balsamic glaze.

SALADS

ADD GRILLED CHICKEN TO ANY SALAD - \$2 OR \$4

ARUGULA \$9 \$14
arugula tossed in our house made balsamic vinaigrette / cherry tomatoes / artichoke hearts / shaved parmesan Reggiano

GREEK \$10 \$15
romaine lettuce / spinach / cucumbers / kalamata olives / roasted red peppers / feta cheese / red onion / tomatoes / house made greek dressing

MAGNOLIA SALAD \$9 \$14
romaine lettuce tossed in our house made balsamic vinaigrette / Gorgonzola cheese / candied walnuts / granny smith apple slices
/ option to sub Goat Cheese

HOUSE \$8 \$13
mixed lettuce / radicchio, tomatoes / cucumbers / fennel bulb / roasted red peppers / red onion / house made oregano vinaigrette

CAESAR SALAD \$8 \$13
romaine lettuce tossed in our Caesar dressing / house made croutons / shaved parmesan Reggiano

ANTIPASTO \$11 \$16
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 FRIENDLY BREADSTICKS \$7
served with a side of marinara for dipping

SAUTÉED SPINACH \$5
parmesan Reggiano / fresh chopped garlic / ecoo / sea salt / candied walnuts / fresh lemon

GARLIC BREAD \$4
house made Ciabatta bread and garlic butter

RANCH \$1
Traditional / Roasted Garlic / Red Hot Mama

PIZZA TOPPINGS

REGULAR TOPPINGS

pepperoni: cupping or regular / hand pinched Italian sausage / 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 / house pickled jalapenos / banana peppers / sweet piquante peppers / sweetie drops / Giardiniera (hot peppers) / feta / gorgonzola / shaved Parmigiano Reggiano / NY ricotta (dollops) / Goat cheese
/ sun-dried tomatoes / kalamata olives / Italian green olives / artichoke hearts / Calabria chili peppers / scamorza cheese / caramelized onions

SPECIALTY TOPPINGS

fresh pineapple / extra mozzarella cheese / fresh mozzarella cheese (fior di latte) / 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)