



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

GOLD HILL \$18 \$26
 mozzarella / gorgonzola / asiago / fig preserves / prosciutto di Parma / balsamic glaze / shaved parmigiano Reggiano / no pizza sauce on this pizza

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

Sorry no substitutions on Specialty Pizzas

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.



NEW YORK STYLE PIZZA – 16"

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

16" – CUSTOM PIZZA, (SERVES 2-4) \$17

Additional Toppings \$2.75, Specialty \$3.75, Premium \$4.75

BOONE'S MEATY \$27
pepperoni / bacon (Tender Belly - Denver, CO) /
Genoa salami / meatball / hand pinched Italian
sausage

SUPREME \$29
pepperoni / hand pinched Italian sausage / white
button mushrooms / red onion / mixed bell
peppers

Veggie **GREEK** \$25
fresh spinach / fresh chopped garlic / mozzarella
and feta cheese / kalamata olives / Roma
tomatoes

Veggie **MARGHERITA DI NAPOLI** \$23
signature pizza sauce / fresh basil / fior di latte
fresh mozzarella cheese / sea salt / evoo

PESTO BOB \$24
1st place - International School of Pizza - 2010:
house-made basil pesto / feta, Gorgonzola and
Goat cheese / prosciutto di Parma / no pizza
sauce on this pizza

Veggie **VEGGIE** \$27
mixed bell peppers / white button mushrooms /
Italian green olives / red and green onions

NITA'S \$25
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 \$25
signature pizza sauce / spicy Calabrese salami /
fresh arugula / Calabrese chili peppers /
Calabrese chili oil / shaved Parmigiano Reggiano
/ side of honey for dipping

FINOCCHIO \$27
1st Place - Pizza World Championships - Parma,
Italy 2015: mozzarella cheese / fennel sausage /
fennel bulb / green and red onions / sweet
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)



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

APPETIZERS

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

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

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 / sweety 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)