

Appetizers

TUSCAN WINGS

Full pound of wood-fired jumbo chicken wings marinated in garlic & Italian seasoning, served with parmesan peppercorn dipping sauce 13.00

Buffalo, whiskey glaze & bees wings also available

SHRIMP COCKTAIL

Jumbo white tiger claw shrimp (6) served in a martini glass over a bed of mixed greens with a dollop of cocktail sauce, garnished with a slice of lemon Market Price

CHEF'S CHEESEBOARD

A selection of artisan cheese with seasonal accompaniments hand selected by our chef daily. A perfect size for sharing! 16.00

Add prosciutto, ham or salami 4.00 ea



Fresh Pasta

Add any signature side salad 8.00

BOLOGNESE

Ground veal, angus beef & pork simmered with Italian herbs, spices & our own San Marzano red sauce over fresh pasta, served with French bread 19.00

MEATBALLS WITH FRESH PASTA

Our signature meatballs tossed in house tomato sauce over fresh pasta & finished with Grana Padano, sprinkled with extra virgin olive oil, fresh Italian parsley crostini, served with French bread 17.00

New LASAGNA

Our homemade meat lasagna. We begin with 4 layers of lasagna noodles, a blend of Italian cheeses, fresh ricotta, shredded mozzarella & housemade meat sauce, garnished with fresh parsley & imported parmesan, served with francese bread 18.00

PROSCIUTTO E PISELLI

Fresh pasta cooked to perfection & tossed with Grana Padano, cracked pepper, prosciutto & peas 18.00

MAC & CHEESE

Our award-winning macaroni & cheese, topped with lots of extra cheddar cheese, finished with bread crumbs & served with broccoli on the side Sm. 10.50 Lg. 15.00

SAUSAGE PUTTANESCA

Sweet fennel sausage simmered with red onions, olives, San Marzano tomatoes, red wine & capers over fresh pasta, served with French bread 17.00



CLASSIC BRUSCHETTA

Grilled ciabatta topped with ripe tomatoes, fresh basil & fresh mozzarella drizzled with balsamic vinegar 11.50

900 ANTIPASTO

A selection of Italian cured meats, fresh cheeses & roasted vegetables. Great appetizer to share! 16.00

MUSSELS FRA DIAVOLO

These PEI mussels are quick-fired in house tomato sauce with red wine, garlic, crushed red pepper & fresh basil. Served with crusty Italian bread. Also available in white wine sauce with garlic, fresh basil & fresh tomatoes Market Price

Soups & Signature Salads

Add marinated chicken breast 9.95

Add wood-roasted jumbo white tiger claw shrimp Market Price

CHEF'S SOUP OF THE DAY

Ask your server about today's soup – always made from the freshest seasonal ingredients. Priced daily

CAESAR SALAD

Crisp romaine lettuce, homemade Caesar dressing, warm garlic croutons & shaved imported Grana Padano 10.00
Add imported white anchovy 3.00

900 SIGNATURE SALAD

Organic greens, aged balsamic vinaigrette, dried cranberries, candied walnuts & caramelized red onions 10.00

CHICKEN SALAD

Homemade served over microgreens served with warm pita 13.00

GARDEN SALAD

Crisp lettuce with house balsamic vinaigrette, ripe tomatoes, English cucumbers, Bermuda onions, sliced radishes & grated carrots. Served with freshly baked pita bread 10.00

CAPRESE SALAD

Vine-ripened tomatoes layered with fresh mozzarella & topped with fresh basil & drizzled with balsamic reduction 11.00

900 MEATBALLS Classic Italian meatballs in our house tomato sauce. A simple dish served with crusty Italian bread. 12.00
Add mozzarella 2.00

RUSTIC GARLIC BREAD

Loaded with fresh garlic, oregano, olive oil, Grana Padano & fresh mozzarella, served with house red sauce 9.00

SAUSAGE, PEPPERS & ONIONS

Italian sausage links roasted to perfection, covered with sautéed onions & peppers drizzled with homemade marinara, and served with a slice of toasted French bread 13.00

HUMMUS PLATE

Homemade hummus served with fresh vegetables & homemade pita bread 12.50

TOSCANA SALAD

Hearts of romaine with a light garlic & oregano vinaigrette with cucumbers, tomatoes, olives, feta cheese, Bermuda onions & pepperoncini served with freshly baked pita bread 11.50

ARUGULA SALAD

Sliced cucumbers, thinly sliced red onions, cherry tomatoes & oven-roasted pine nuts blended in a bed of arugula topped with sliced Grana Padano & served with a side of our house lemon vinaigrette 11.50



Sandwiches & Panini

All sandwiches include a choice of Mediterranean pasta salad, kettle chips, or small Caesar or house salad

900 DEGREES MEATBALL SUB

Our signature meatballs in house red sauce on a freshly toasted roll with melted provolone 13.00

CHICKEN CAPRESE PANINI

After marinating in lemon & fresh herbs, this tender chicken breast is pressed on ciabatta until crispy, then topped with vine-ripened tomatoes, basil pesto, fresh mozzarella & a drizzle of balsamic vinaigrette 14.00

GROWN UP GRILLED CHEESE

Melted provolone & cheddar cheese, grilled tomato & rosemary ham & sprinkled with oregano on grilled French bread 11.00

THE CLASSIC ITALIAN SUB

Salami, pepperoni, capicola, provolone & marinated Italian vegetables pressed on ciabatta until crispy 13.00

ROMA VEGETARIAN PANINI

Grilled marinated vegetables (including eggplant, tomatoes, zucchini, artichokes, onions & crushed garlic) pressed on ciabatta til crispy with creamy fontina cheese, then dressed fresh arugula & basil pesto 12.50



Signature Pizzas

Pizzas are approximately 8" & 14".

They are handcrafted so the pizza size can vary slightly.

Grana Padano is a certified & imported, authentic Italian hard cheese made from cows' milk that is far superior to domestic parmesan.

San Marzano tomatoes are used in all of our tomato sauces.

12" Gluten Sensitive Pizza Crust* Available Upon Request Add 4.50
Add any signature side salad 8.00

900 DEGREES HOUSE PIE

House tomato sauce, fresh garlic, oregano, Grana Padano, fresh mozzarella, sweet sausage, pepperoni & provolone 14.00 //20.00

POMPEII House tomato sauce, garlic, crushed red pepper, Grana Padano, fresh mozzarella, hot sausage, diced jalapeños, pepperoni & salami. This one is spicy! 13.00 //19.00

MARGHERITA The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, Grana Padano, fresh basil & EVOO 12.00 //17.00

BBQ CHICKEN House BBQ sauce, fresh mozzarella, caramelized red onion, roasted chicken & fresh cilantro 13.00 //19.00

RUSTIC House tomato sauce, Grana Padano, mozzarella, sweet sausage, roasted peppers & arugula 13.00 //19.00

CAPRICCIOSA House tomato sauce, Grana Padano, fresh mozzarella, artichoke, mushrooms, olives & prosciutto 13.00 //18.00

BELLA COSA Roasted garlic cream sauce, Grana Padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto & EVOO 14.00 //20.00

New BUFFALO CHICKEN PIZZA Garlic cream sauce, shredded chicken tossed in buffalo sauce, diced Roma tomatoes, red onion, and mozzarella cheese. Garnished with fresh cilantro and finished with a ranch drizzle. 13.00 //19.00

DONATELLA House tomato sauce, fresh mozzarella, Grana Padano, roasted garlic cloves, olives, spinach & artichokes with fresh arugula & olive oil 13.00 //19.00

PAISANO House tomato sauce, oregano, Grana Padano, fresh mozzarella, salami, pepperoni, sweet sausage & bacon 14.00 // 20.00

FLORENTINE PESTO Basil pesto, tomatoes, fresh mozzarella & EVOO 15.00 //21.00

GRANNY SMITH EVOO, Grana Padano, fresh mozzarella, applewood-smoked bacon, roasted chicken, granny smith apples, cinnamon sugar & caramelized walnuts. Finished with maple drizzle. 13.00 //19.00

PEPE'S EVOO, garlic & oregano, Grana Padano, fresh mozzarella, red onions, mushrooms, olives, artichokes, feta, tomatoes & fresh basil 13.00 //19.00

CHEESE PIZZA "AMERICANA" House tomato sauce, oregano, fresh mozzarella, provolone & Grana Padano 12.00 //17.00

NEWTON'S REVENGE Red pepper pesto, mozzarella, goat cheese, caramelized red onions, roasted chicken & figs. Finished with basil & a balsamic reduction drizzle. 14.00 //20.00

SALTIMBOCCA Roasted garlic cream sauce topped with fresh mozzarella, fontina, roasted chicken, tomatoes, caramelized red onions, prosciutto, torn sage & EVOO 13.00 //20.00

MAC & CHEESE PIZZA Our award-winning macaroni & cheese, applewood-smoked bacon, parsley, lots of extra cheddar & bread crumbs 12.00 //19.00

BASA NOVA Roasted garlic cream, Grana Padano, fresh mozzarella, tomatoes, red onions, sausage & jalapeños with fresh lime & cilantro 13.00 //19.00

The Custom Pizza

All pizzas are 14" & include house red sauce, Grana Padano & mozzarella cheeses

Base price 16.00

CUSTOMIZE YOUR SAUCE

1 Add 1.00 per sauce

- Roasted garlic cream (gluten free*)
- Basil pesto
- Extra virgin olive oil with fresh garlic & oregano

CUSTOMIZE YOUR CHEESE

Add 2.00 per cheese

- Ricotta
- Goat
- Provolone
- Feta
- Fontina

CUSTOMIZE YOUR MEAT

Add 2.00 per meat

- Genoa Salami
- Roasted Chicken
- Sliced Pepperoni
- Sweet Sausage
- Hot Sausage
- Signature Meatballs
- Spicy Capicola Ham

Add 3.00 per premium meat

- Imported Rosemary Ham
- White Anchovy Fillets
- Local Applewood-Smoked Bacon
- Freshly Shaved Prosciutto

CUSTOMIZE YOUR VEGGIES

Add 1.50 per veggie

- Roasted Mushrooms
- Caramelized Red Onions
- Roasted Garlic Clove
- Chopped Garlic
- Fresh Basil
- Olives
- Jalapeños
- Sun-Dried Tomatoes
- Crushed Italian Cherry Tomatoes
- Arugula
- Roasted Red Peppers
- Spinach
- Broccoli
- Artichoke Hearts
- Eggplant
- Raw Red Onions
- Pepperoncini
- Tomatoes



*Gluten Sensitivity Disclaimer: 900 Degrees Neapolitan Pizzeria is not a gluten-free environment & our oven is used for all cooking including gluten free items. This menu & the information on it are provided by 900 Degrees Neapolitan Pizzeria as a service to our customers. 900 Degrees Neapolitan Pizzeria assumes no responsibility for its use & any resulting liability & consequential damages are denied. Our management team & service staffs are not trained on the intricacies of Celiac Disease or gluten intolerance & cannot be expected to provide recommendations or other advice on this issue. Patrons are encouraged to consider the information provided to their own satisfaction in light of their individual needs & requirements.

If you have a particular food allergy, please let us know when ordering. Consuming raw or undercooked foods may increase your risk of foodborne illness. Prices & menu items subject to change without notice. Tax not included.

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