

Full pound of wood-fired jumbo chicken wings marinated in garlic & Italian seasoning, served with parmesan peppercorn dipping sauce 13.95 Buffalo, BBQ, whiskey glaze, & bees wings also available 1.00 ea

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, capicola, or salami 4.00 ea





Substitute: penne, spaghetti, macaroni Add any signature side salad 8.95

BOLOGNESE Ground beef & veal simmered with Italian herbs, spices & our own San Marzano red sauce over penne pasta 19.95

MEATBALLS WITH SPAGHETTI Our signature meatballs are tossed in house tomato sauce over spaghetti & served with shaved Grana Padano & Italian bread 18.95

Yew LASAGNA

Our homemade meat lasagna. We begin with 5 layers of lasagna noodles, a blend of Italian cheeses, fresh ricotta, shredded mozzarella & housemade meat sauce, garnished with fresh parsley & imported parmesan 18.95

PROSCIUTTO E PISELLI

Spaghetti cooked to perfection & tossed with Grana Padano in a cream-based sauce with cracked pepper, prosciutto & peas 19.95

MAC & CHEESE

Our award-winning macaroni & cheese, topped with lots of extra sharp cheddar cheese, finished with bread crumbs & served with broccoli on the side Sm. 12.95 Lg. 16.95

SAUSAGE PUTTANESCA

Sweet fennel sausage simmered with red onions, olives, San Marzano tomatoes, roasted red peppers, crushed red pepper, red wine & capers over penne pasta 18.95



CLASSIC BRUSCHETTA

Grilled ciabatta topped with ripe tomatoes, fresh basil & fresh mozzarella drizzled with balsamic glaze 12.95

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 guick-fired in house tomato sauce with red wine, garlic, crushed red pepper & fresh basil. Served with Italian bread. Also available in white wine sauce with garlic, fresh basil & fresh tomatoes Market Price

900 MEATBALLS Classic Italian meatballs in our house tomato sauce. A simple dish served with Italian bread. 13.00 Add mozzarella 2.50

RUSTIC GARLIC BREAD

Loaded with fresh garlic, oregano, EVOO, Grana Padano & fresh mozzarella, served with our marinara sauce 9.95

SAUSAGE, PEPPERS & ONIONS

Hot Italian sausage links roasted to perfection, covered with sautéed onions & peppers drizzled with homemade marinara & served with a slice of Italian bread 13.95

HUMMUS PLATE

Homemade hummus served with fresh vegetables & homemade pita bread 13.95

Saups & Signature Salads

Add marinated chicken breast 10.50 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, garlic croutons & shaved imported Grana Padano 10.95 Add imported white anchovy 4.50

900 SIGNATURE SALAD

Organic greens, aged balsamic vinaigrette, dried cranberries, candied walnuts & caramelized red onions 10.95

CHICKEN SALAD

Homemade served over organic greens served with warm pita 13.50

GARDEN SALAD

Organic greens with house balsamic vinaigrette, ripe tomatoes, English cucumbers, red onions, sliced radishes & grated carrots. Served with freshly baked pita bread 11.95

CAPRESE SALAD

Vine-ripened tomatoes layered with fresh mozzarella & topped with fresh basil & drizzled with balsamic reduction 11.95

TOSCANA SALAD

Hearts of romaine with a light garlic & oregano vinaigrette with cucumbers, tomatoes, olives, feta cheese, red onions & pepperoncini served with freshly baked pita bread 11.95

ARUGULA SALAD

Sliced cucumbers, thinly sliced red onions, cherry tomatoes & oven-roasted pine nuts blended in a bed of arugula topped with shaved Grana Padano & served with a side of our house lemon vinaigrette 12.95



Sandwichez & Panini

All sandwiches include a choice of Mediterranean pasta salad, kettle chips, or small Caesar or house salad. Add a cup of soup for \$5.00.

900 DEGREES MEATBALL SUB

Our signature meatballs in house red sauce on a freshly toasted sub roll with melted provolone 14.95

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 15.00

GROWN UP GRILLED CHEESE

Melted provolone & cheddar cheese, grilled tomato & rosemary ham & sprinkled with oregano on grilled Italian bread 12.50

THE CLASSIC ITALIAN SUB

A sub roll with ham, salami, capicola, pepperoni, provolone, topped with lettuce, tomato, and raw red onion & finished with a drizzle of EVO0 13.95

ROMA VEGETARIAN PANINI

Grilled marinated vegetables (including eggplant, tomatoes, zucchini, artichokes, onions & crushed garlic) pressed on ciabatta until crispy with creamy fontina cheese, then dressed fresh arugula & basil pesto 13.95



Signature Pizzaz

Pizzas are approximately 10" & 14" and are handcrafted so 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 and our signature mozzarella is Grande Fior di Latte mozzarella, meaning flower of milk.

12" Gluten sensitive pizza crust* Available upon request Add 4.95 Add any signature side salad 8.95

900 DEGREES HOUSE PIE

House tomato sauce, roasted garlic, oregano, Grana Padano, fresh mozzarella, sweet sausage, pepperoni & provolone 14.95 // 20.95

POMPEII House tomato sauce, garlic, crushed red pepper, Grana Padano, fresh mozzarella, hot sausage, diced jalapeños, pepperoni & salami. This one is spicy! 14.95 // 19.95

MARGHERITA The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, Grana Padano, fresh basil & EVOO 12.95 // 17.00

BBQ CHICKEN House BBQ sauce, fresh mozzarella, caramelized red onion, roasted chicken & fresh cilantro 13.95 // 19.95

RUSTIC House tomato sauce, EV00, Grana Padano, mozzarella, sweet sausage, roasted peppers & arugula 13.95 // 19.95

CAPRICCIOSA House tomato sauce, Grana Padano, fresh mozzarella, artichoke, mushrooms, olives & prosciutto 13.95 // 18.95

BELLA COSA Roasted garlic cream sauce, Grana Padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto 14.95 // 20.95

View BUFFALO CHICKEN PIZZA Garlic cream sauce, diced chicken tossed in buffalo sauce, diced Roma tomatoes, red onion, and mozzarella cheese. Garnished with fresh cilantro and finished with a ranch drizzle. 14.95 // 20.95

DONATELLA House tomato sauce, fresh mozzarella, Grana Padano, roasted garlic cloves, olives, spinach & artichokes with fresh arugula & EVO0 14.95 // 20.95

PAISANO House tomato sauce, oregano, Grana Padano, fresh mozzarella, salami, pepperoni, sweet sausage & bacon 14.95 // 21.95

FLORENTINE PESTO Basil pesto, tomatoes, fresh mozzarella & EVOO 15.00 // 21.95

GRANNY SMITH EVOO, Grana Padano, fresh mozzarella, applewood-smoked bacon, roasted chicken, granny smith apples, cinnamon sugar & candied walnuts. Finished with maple drizzle. 13.95 // 20.95

PEPE'S EVOO, garlic & oregano, Grana Padano, fresh mozzarella, red onions, mushrooms, olives, artichokes, feta, tomatoes & fresh basil 14.95 // 19.95

CHEESE PIZZA "AMERICANA"

House tomato sauce, oregano, fresh mozzarella, provolone & Grana Padano 13.50 // 17.95

NEWTON'S REVENGE Red pepper pesto, mozzarella, goat cheese, caramelized red onions, roasted chicken & figs. Finished with basil & a balsamic reduction drizzle. 14.95 // 21.95

SALTIMBOCCA Roasted garlic cream sauce topped with fresh mozzarella, fontina, roasted chicken, tomatoes, caramelized red onions, prosciutto, torn sage 14.95 // 20.95

MAC & CHEESE PIZZA

Our award-winning macaroni & cheese, applewood-smoked bacon, parsley, lots of extra sharp cheddar & bread crumbs 13.95 // 20.95

BASA NOVA Roasted garlic cream, Grana Padano, fresh mozzarella, tomatoes, red onions, sausage & jalapeños with fresh lime & cilantro 14.95 // 20.95

*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. © Grande Cheese Company 11/2021 All Rights Reserved.

The Custom Pizza

All pizzas are 14" & include house red sar Grana Padano & mozzarella cheeses Base price 16.00

CUSTOMIZE YOUR SAUCE Add 2.50 per sauce

- BBQ
- Roasted garlic cream

• Extra mozzarella

Hot sausageSweet sausage

PepperonciniCaramelized red onions

Caramenzed red onio
Raw red onions
Roasted red peppers
Sage
Spinach
Squash
Tomatoes

Cherry tomatoes Sun-dried tomatoes

• Zucchini

Provolone

Ricotta

- Basil pesto
 EVO0 with fresh garlic & oregano
- Red pepper pesto

2 CUSTOMIZE YOUR CHEESE Add 2.50 per cheese

- Cheddar
- Feta
- Fontina

Goat

3 **CUSTOMIZE YOUR MEAT** Add 3.00 per meat

- Local applewood-smoked bacon
 Roasted chicken
 Sliced pepperoni
 Prosciutto
 Genoa salami
- Spicy capicola ham
 Rosemary ham
- Signature meatballs

CUSTOMIZE YOUR VEGGIES Add 2.25 per veggie

- Artichoke hearts
- Arugula
- Fresh basil
- Broccol
- Eggplant
- Roasted chopped garlic
 Roasted garlic cloves
 Minced garlic

 - Green pepper

 - Jalapeños Roasted mushrooms
 - Olives