

APPETIZERS

TUSCAN WINGS ^{GS}

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 ^{GS}

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 CHEESE BOARD ^{GS}

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

HUMMUS PLATE ^{GS}

Homemade hummus served with fresh vegetables & homemade pita bread. 13.95

PASTA

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

BOLOGNESE

Ground beef & veal simmered with Italian herbs, spices and 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

PROSCIUTTO E PISELLI

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

900 ANTIPASTO ^{GS}

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

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, EV00, Grana Padano and fresh mozzarella, served with our marinara sauce. 9.95

SAUSAGE, PEPPERS & ONIONS ^{GS}

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

CLASSIC BRUSCHETTA

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

NEW! 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

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

DESSERTS

Make any dessert a la mode 1.50

FRESH CANNOLI

A mixture of sweetened ricotta cheese piped to order into crispy cannoli shells. Ask for today's flavor. 8.95

TRADITIONAL TIRAMISU

Layers of coffee & liqueur, soaked ladyfingers & mascarpone cheese filling topped with shaved dark chocolate. 7.95

NY STYLE STRAWBERRY CHEESECAKE

A slice of NY-Style cheese cake garnished with homemade strawberry sauce. 9.50

TRIPLE LAYER CHOCOLATE CAKE

Our scrumptious triple-layered chocolate fudge cake, drizzled with chocolate sauce & delicately garnished with fruit. Don't pass on this mouthwatering delight! 8.95

MOLTEN LAVA CAKE

Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle. Served wickedly warm, unleashing a rush of molten lava chocolate. 8.95

HOMEMADE PEANUT BUTTER CLOUD PIE

A whipped peanut butter filling mixed with fresh homemade whipped cream & surrounded by an Oreo crumb crust. 9.95

NEW! HOMEMADE BROWNIE SUNDAE

A warm, home-baked chocolate brownie with chocolate chips, vanilla ice cream, & chocolate drizzle. 8.95

CONSUMER ADVISORY: If you have a particular food allergy please let us know when ordering. Consuming raw or under cooked foods may increase your risk of food borne illness.



*Prices & menu items subject to change without notice.
Tax not included.*

^{GS} GLUTEN SENSITIVE

Gluten Sensitivity Disclaimer: 900 Degrees Neapolitan Pizzeria is not a gluten free environment and our oven is used for all cooking including gluten free items. This menu and 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 and any resulting liability and consequential damages are denied. Our management team and service staffs are not trained on the intricacies of Celiac Disease or gluten intolerance and 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 and requirements.



TAKEOUT MENU

HOURS

SUNDAY - THURSDAY: 11:30 AM - 9:00 PM
FRIDAY - SATURDAY: 11:30 AM - 10:00 PM

WWW.900DEGREES.COM

LOCATION

50 DOW STREET • MANCHESTER, NH
603.641.0900

WE NOW DELIVER

OUR VERY OWN

Sauces, Dressings & Dough
Are Now Available For Sale!

SOUPS & 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 about today's soup- always made from the freshest seasonal ingredients. Priced daily.

CAESAR SALAD

Crisp romaine lettuce, homemade Caesar dressing, garlic croutons and shaved imported Grana Padano cheese. 10.95 *Add imported white anchovy 4.50*

900 SIGNATURE SALAD ^{GS}

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

GARDEN SALAD

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

CAPRESE SALAD ^{GS}

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

TOSCANA SALAD ^{GS}

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

CHICKEN SALAD

Homemade served over organic greens served with warm pita. 13.50

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

SIGNATURE PIZZAS

Pizzas are approximately 14" and 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 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 and provolone. 20.95

POMPEII

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

MARGHERITA

The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, Grana Padano, fresh basil and EV00. 17.00

BBQ CHICKEN

House BBQ sauce, fresh mozzarella, caramelized red onion, roasted chicken and fresh cilantro. 19.95

CAPRICCIOSA

House tomato sauce, Grana Padano, fresh mozzarella, artichoke, mushrooms, olives and prosciutto. 18.95

BELLA COSA

Roasted garlic cream sauce, Grana Padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto. 20.95

RUSTIC

House tomato sauce, EV00, Grana Padano, mozzarella, sweet sausage, roasted peppers and arugula. 19.95

NEW! BUFFALO CHICKEN PIZZA

Garlic cream sauce, diced chicken tossed in buffalo sauce, diced Roma tomatoes, red onion, and mozzarella cheese. Garnished with fresh cilantro & finished with a ranch drizzle. 20.95

DONATELLA

House tomato sauce, fresh mozzarella, Grana Padano, roasted garlic cloves, olives, spinach & artichokes with fresh arugula & EV00. 20.95

PAISANO

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

FLORENTINE PESTO

Basil pesto, tomatoes, fresh mozzarella and EV00. 21.95

GRANNY SMITH

EV00, Grana Padano, fresh mozzarella, applewood-smoked bacon, roasted chicken, granny smith apples, cinnamon sugar & candied walnuts. Finished with maple drizzle. 20.95

PEPE'S

EV00, garlic & oregano, Grana Padano, fresh mozzarella, red onions, mushrooms, olives, artichokes, feta, tomatoes and fresh basil. 19.95

CHEESE PIZZA "AMERICANA"

House tomato sauce, oregano, fresh mozzarella, provolone and Grana Padano. 17.95

TIRRENIA FARM EGG PIZZA

Inspired by a recent trip to Tuscany, this farmers pizza begins with our own San Marzano red sauce, fresh mozzarella & Grana Padano. Topped with fresh baby spinach, prosciutto & 2 farm-fresh eggs. This is a true authentic style pizza. 19.95

NEWTON'S REVENGE

Red pepper pesto, mozzarella, goat cheese, caramelized red onions, roasted chicken and figs. Finished with basil and a balsamic reduction drizzle. 21.95

SALTIMBOCCA

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

MAC & CHEESE PIZZA

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

BASA NOVA

Roasted garlic cream, Grana Padano, fresh mozzarella, tomatoes, red onions, sausage & jalapenos with fresh lime and cilantro. 20.95

THE CUSTOM PIZZA

All pizzas are 14" & include house red sauce, Grana Padano & mozzarella cheeses. **Base Price 16.00**

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1. CUSTOMIZE YOUR SAUCES

Add 2.50 Per Sauce

BBQ • Basil Pesto • EV00 with fresh garlic & oregano
Roasted garlic cream • Red pepper pesto

2. CUSTOMIZE YOUR CHEESE

Add 2.50 Per Cheese

Cheddar • Feta • Fontina • Goat
Extra mozzarella • Provolone • Ricotta

3. CUSTOMIZE YOUR MEATS

Add 3.00 Per Meat

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

4. CUSTOMIZE YOUR VEGGIES

Add 2.25 Per Veggie

Artichoke hearts • Arugula • Fresh basil • Broccoli • Eggplant • Roasted chopped garlic • Roasted garlic cloves • Minced garlic • Green pepper
Jalapeños • Roasted mushrooms • Olives • Pepperoncini • Caramelized red onions • Raw red onions • Roasted red peppers • Sage • Spinach
Squash • Tomatoes • Cherry tomatoes • Sun-dried tomatoes • Zucchini