

## APPETIZERS

### MUSSELS FRA DIAVOLO <sup>GS</sup>

PEI mussels, quick fired in house tomato sauce with red wine, garlic, crushed red pepper and basil. Served with crusty Italian bread. Also available - white wine, garlic, basil and fresh tomatoes. 12.00

### CLASSIC BRUSCHETTA

Grilled ciabatta topped with ripe tomatoes, opal basil & fresh mozzarella drizzled with balsamic vinegar. 9.00

### RUSTIC GARLIC BREAD

Loaded with fresh garlic, oregano, grana padano and fresh mozzarella, served with house red sauce. 6.00

### HUMMUS PLATE <sup>GS</sup>

Homemade hummus served with crisp vegetables & homemade pita bread. 9.00

### TUSCAN WINGS <sup>GS</sup>

Jumbo chicken wings marinated in Italian peppers, garlic & herbs, served with parmesan peppercorn dipping sauce. 10.00  
*Buffalo & whiskey glaze also available.*

### 900 MEATBALLS

Classic Italian meatballs in our house tomato sauce. A simple dish served with crusty Italian bread. 10.00  
*Add mozzarella 1.50*

### 900 ANTIPASTO <sup>GS</sup>

A selection of Italian cured meats, fresh cheeses and preserved vegetables. Great appetizer to share! 13.00

### CHEF'S CHEESE BOARD <sup>GS</sup>

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*

## DESSERTS

### FRESH CANNOLI

A mixture of sweetened ricotta cheese piped to order into crispy cannoli shells, your server will tell you today's flavor. 5.95

### TRADITIONAL TIRAMISU

Layers of coffee and liqueur, soaked ladyfingers and marscapone cheese filling topped with shaved dark chocolate. 5.95

### TOASTED ALMOND CREAM CAKE

Two layer sponge cake delicately soaked in amaretto syrup layered with imported marscapone cream and topped with Italian amarettini cookies and roasted almonds. Delizioso! 5.95

### MOULTON LAVA CAKE

Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle. Served wickedly warm, unleashing a rush of moulton lava chocolate. 6.95

### HOMEMADE PEANUT BUTTER CLOUD PIE

A whipped peanut butter filling mixed with fresh homemade whipped cream with an Oreo crumb crust. 5.95

### OUR FAMOUS DESSERT PIZZA

A handmade cinnamon sugar crust topped with chunks of white and dark chocolate, macadamia nuts, whipped cream, kiwi and strawberries.  
Small 9.95 | Large 11.95



## FRESH PASTA

### NEW! BOLOGNESE

Ground veal, angus beef and pork simmered with Italian herbs and spices and our own San Marzano red sauce, served over fresh pasta. 15.95

### MEATBALLS WITH FRESH SPAGHETTI

Our signature meatballs tossed in house tomato sauce over fresh spaghetti pasta and finished with grana padano cheese. Sprinkled with extra virgin olive oil, fresh Italian parsley and served with grilled crostini. 13.75

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

### MAC & CHEESE

Our award winning macaroni and cheese, topped lots of extra cheddar cheese and finished with our hand made bread crumbs.  
Sm. 6.99 | Lg. 13.00

### SAUSAGE PUTTANESCA

Sweet fennel sausage simmered with red onions, Kalamata olives, San Marzano tomatoes, red wine, capers & served over penne. 14.95

ASK YOUR SERVER ABOUT THE  
DESSERT SPECIAL OF THE DAY!



<sup>GS</sup> 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.

## HOURS

SUNDAY - THURSDAY: 11:30 AM - 9:00 PM

FRIDAY - SATURDAY: 11:30 AM - 10:00 PM

[WWW.900DEGREES.COM](http://WWW.900DEGREES.COM)

## MANCHESTER

50 DOW STREET  
603.641.0900

## EPPING

24 BRICKYARD SQUARE  
603.734.2809

# SOUPS & SIGNATURE SALADS

## 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 and shaved imported grana padano cheese. Side 6.00 | Dinner 8.00

Add imported white anchovy 2.00

## 900 SIGNATURE SALAD <sup>GS</sup>

Organic greens, aged balsamic vinaigrette, dried cranberries, honey roasted walnuts and caramelized red onions. Side 6.00 | Dinner 9.00

## GARDEN SALAD

Crisp lettuce with house balsamic vinaigrette, ripe tomatoes, english cucumbers, bermuda onion, sliced radishes and grated carrots. Served with freshly baked pita bread. Side 6.00 | Dinner 9.00

## CAPRESE SALAD <sup>GS</sup>

Vine ripened tomatoes served layered with fresh mozzarella cheese and topped with fresh basil and drizzled with balsamic reduction. Side 6.00 | Dinner 9.00

## TOSCANA SALAD <sup>GS</sup>

Hearts of romaine with a light garlic & oregano vinaigrette with cucumbers, tomatoes, kalamata olives, feta cheese, bermuda onions & pepperoncini served with freshly baked pita bread. Side 6.00 | Dinner 9.00

### Add To Any Salad:

Marinated Chicken Breast 4.00  
Wood Roasted Tiger Shrimp 6.00

<sup>GS</sup> GLUTEN SENSITIVE

# THE CUSTOM PIZZA

Choose house red sauce, roasted garlic cream sauce (not gluten sensitive), basil pesto or extra virgin olive oil with fresh garlic and oregano. Then choose from the list of toppings to create your perfect combination of flavors and textures. All pizzas include grana padano and mozzarella cheeses. 13.50

## CHEESES

Ricotta • Goat Cheese • Gorgonzola • Mozzarella  
Provolone • Greek Feta • Fontina

# SIGNATURE PIZZAS

Gluten Sensitive Pizza Shell (11" available upon request) - add 3.00  
*See disclaimer regarding gluten sensitivity*

*Grana Padano is certified by the consortium as an authentic imported Italian hard cow's milk cheese that is far superior to domestic parmesan.*

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

## 900 DEGREES HOUSE PIE

House tomato sauce, fresh garlic, oregano, grana padano, fresh mozzarella, sweet Italian fennel sausage, pepperoni and provolone. 16.00

## MARGHERITA

The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, fresh basil and EVOO. 14.50

## CINQUE FORMAGGI (FIVE CHEESE)

EVOO, garlic & oregano, grana padano, mozzarella, goat cheese, ricotta and gorgonzola. 16.00

## BBQ CHICKEN

House BBQ sauce, mozzarella, caramelized red onion, roasted chicken and fresh cilantro. 16.00

## RUSTIC

House tomato sauce, grana padano, mozzarella, sweet sausage, roasted peppers and arugula. 16.00

## VESUVIO

EVOO, garlic & oregano, grana padano, mozzarella, ricotta, roasted peppers, tomato, prosciutto and fresh basil. 16.00

## CAPRICCIOSA

House tomato sauce, grana padano, mozzarella, artichoke hearts, mushrooms, olives and shaved prosciutto. 16.00

## FLORENTINE PESTO

Basil pesto, fresh tomatoes, mozzarella and EVOO. 16.00

## TUSCAN SUN

House tomato sauce, grana padano, mozzarella, artichokes, sun-dried tomatoes and fresh basil. 16.00

## DONATELLA

House tomato sauce, mozzarella, roasted garlic cloves, Kalamata olives, spinach, artichokes with fresh arugula and olive oil to finish. 16.00

## GRANNY SMITH

EVOO, grana padano, fresh mozzarella, applewood bacon, marinated roasted chicken, granny smith apples, and caramelized walnuts. Finished with maple drizzle. 16.00

## SALTIMBOCCA

Roasted garlic cream sauce topped with fresh mozzarella, fontina, roasted chicken, fresh ripe tomatoes, caramelized onion, shaved prosciutto, torn sage and laced with EVOO. 16.25

## MAC & CHEESE PIZZA

Our award winning macaroni and cheese, applewood smoked bacon, lots of extra cheddar and provolone and bread crumbs. 16.00

## BELLA COSA

*OUR MOST POPULAR PIE*

Roasted garlic cream sauce, grana padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto, and EVOO. 16.50

## PAISANO

House tomato sauce, oregano, grana padano, mozzarella, salami, pepperoni, sweet sausage and bacon. 16.25

## PEPE'S

EVOO, garlic & oregano, grana padano, mozzarella, red onion, mushrooms, Kalamata olives, artichokes, feta, tomato and fresh basil. 16.00

## CHEESE PIZZA "AMERICANA"

House tomato sauce, oregano, fresh mozzarella cheese, provolone and grana padano. 14.50

## NEWTON'S REVENGE

Red pepper pesto, mozzarella, goat cheese, caramelized onions, roasted chicken and figs. Finished with basil and a balsamic reduction drizzle. 16.95

## POMPEII

House tomato sauce, garlic, crushed red pepper, grana padano, mozzarella, hot sausage, diced jalapenos, pepperoni & salami, this one is spicy! 16.50

## BASA NOVA

Roasted garlic cream, Grana Padano, mozzarella, tomato, red onion, sausage, jalapenos with fresh lime juice and cilantro. 16.00

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## MEATS 2.00

Imported Rosemary Ham • Genoa Salami • Roasted Chicken  
Thickly Sliced Pepperoni • Sweet Fennel Sausage • Hot Fennel Sausage  
Signature Meatballs • Spicy Capicola Ham • Local Applewood Smoked Bacon  
Freshly Shaved Prosciutto • White Anchovy Fillets

## VEGETABLES 1.50

Roasted Mushrooms • Caramlized Red Onion • Roasted Garlic Cloves  
Chopped Garlic • Fresh Basil • Crushed Italian Cherry Tomato  
Arugula • Roasted Red Peppers • Spinach • Tomato • Artichoke Hearts  
Kalamata Olives • Jalapeños • Sun-dried Tomatoes • Eggplant  
Red Raw Onion • Pepperocini