

LUNCH MENU

AT 900 DEGREES, MEALS ARE PREPARED BY AN OPEN WOOD BURNING FIRE. THIS ANCIENT AND ARTISANAL STYLE OF COOKING ENHANCES THE FLAVORS FOR A UNIQUE AND AUTHENTIC CULINARY EXPERIENCE!

APPETIZERS

MUSSELS FRA DIAVOLO **GS** CUSTOMERS' FAVORITE!
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 **GS**
Homemade hummus served with crisp vegetables & homemade pita bread. 9.00

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

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

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 or salami 4.00 each

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



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.

GS GLUTEN SENSITIVE

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 fresh toasted roll with melted provolone. 8.00

CHICKEN CAPRESE PANINI
Lemon and fresh herb marinated chicken breast on a grilled artisanal baguette with vine ripened tomatoes, fresh mozzarella cheese and a drizzle of balsamic vinaigrette. 9.00

ROMA VEGETARIAN PANINI
Grilled marinated vegetables (including eggplant, tomatoes, zucchini, artichokes, onion and crushed garlic) pressed on a local artisanal baguette with creamy fontina cheese, dressed fresh arugula and basil pesto. 8.00

THE CLASSIC ITALIAN SUB
Genoa salami, hot capicola ham, spicy pepperoni, provolone and marinated Italian vegetables on a crusty baguette brushed with olive oil and grilled till crispy. 9.00

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

SOUPS & SIGNATURE SALADS

CHEF'S SOUP OF THE DAY
Any of a variety of soups made from the freshest seasonal produce and ingredients. Ask your server about today's selections! Priced daily

CAESAR SALAD
Crisp romaine lettuce, homemade caesar dressing, garlic croutons and shaved imported grana padano cheese. Side 6.00 | Dinner 8.00 | Add imported white anchovy - 2.00

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

NEW! CHICKEN WALNUT CRANBERRY SALAD
Homemade served over microgreens served with warm pita 9.00

GARDEN SALAD **GS**
Crisp lettuces with house balsamic vinaigrette with 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 **GS**
Vine ripe 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 **GS**
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

SIGNATURE PIZZA'S

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. 8.00 | 16.00

MARGHERITA

The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, fresh basil and EVOO. 7.25 | 14.50
Pairs well with Chianti

CINQUE FORMAGGI (FIVE CHEESE)

EVOO, garlic & oregano, grana padano, mozzarella, goat cheese, ricotta and gorgonzola. 8.00 | 16.00
Pairs well with Chardonnay or Cabernet Sauvignon

BBQ CHICKEN

House BBQ sauce, mozzarella, caramelized red onion, roasted chicken and fresh cilantro. 8.00 | 16.00
Pairs well with Pinot Grigio

RUSTIC

House tomato sauce, grana padano, mozzarella, sweet sausage, roasted peppers and arugula. 8.00 | 16.00
Pairs well with Pinot Noir

VESUVIO

EVOO, garlic & oregano, grana padano, mozzarella, ricotta, roasted peppers, tomato, prosciutto and fresh basil. 8.00 | 16.00
Pairs well with Shiraz

CAPRICCIOSA

House tomato sauce, grana padano, mozzarella, artichoke hearts, mushrooms, olives and shaved prosciutto. 8.00 | 16.00
Pairs well with Malbec

FLORENTINE PESTO

Basil pesto, fresh tomatoes, mozzarella and EVOO. 8.00 | 16.00
Pairs well with Zinfandel

TUSCAN SUN

House tomato sauce, grana padano, mozzarella, artichokes, sun-dried tomatoes and fresh basil. 8.00 | 16.00
Pairs well with Malbec

DONATELLA

House tomato sauce, mozzarella, roasted garlic cloves, Kalamata olives, spinach, artichokes with fresh arugula and olive oil to finish. 8.00 | 16.00
Pairs well with Cabernet Sauvignon

GRANNY SMITH

EVOO, grana padano, fresh mozzarella, applewood bacon, marinated roasted chicken, granny smith apples, and caramelized walnuts. Finished with maple drizzle. 8.00 | 16.00
Pairs well with Sangria or Riesling

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. 8.00 | 16.25
Pairs well with Riesling or Tuscan White

MAC & CHEESE PIZZA

Our award winning macaroni and cheese, applewood smoked bacon, lots of extra cheddar and provolone and bread crumbs. 8.00 | 16.00
Pairs well with Riesling

BELLA COSA

OUR MOST POPULAR PIE

Roasted garlic cream sauce, grana padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto, and EVOO. 8.00 | 16.50
Pairs well with Chardonnay

BASA NOVA

Roasted garlic cream, Grana Padano, mozzarella, tomato, red onion, sausage, jalapenos with fresh lime juice and cilantro. 8.00 | 16.00



PEPE'S

EVOO, garlic & oregano, grana padano, mozzarella, red onion, mushrooms, Kalamata olives, artichokes, feta, tomato and fresh basil. 8.00 | 16.00
Pairs well with Merlot

PAISANO

House tomato sauce, oregano, grana padano, mozzarella, salami, pepperoni, sweet sausage and bacon. 8.00 | 16.25
Pairs well with Chianti

CHEESE PIZZA "AMERICANA"

House tomato sauce, oregano, fresh mozzarella cheese, provolone and grana padano. 14.50
Pairs well with draft beer

NEWTON'S REVENGE

Red pepper pesto, mozzarella, goat cheese, caramelized onions, roasted chicken and figs. Finished with basil and a balsamic reduction drizzle. 8.00 | 16.95
Pairs well with Chardonnay

POMPEII

House tomato sauce, garlic, crushed red pepper, grana padano, mozzarella, hot sausage, diced jalapenos, pepperoni & salami, this one is spicy! 8.00 | 16.50
Pairs well with Red Sangria

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

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 Anchovie 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

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.