APPETIZERS

MUSSELS FRA DIAVOLO  ●
PEI mussels, quick fried in house tomato sauce with red wine, garlic, crushed red pepper and fresh basil. Served with crusty Italian bread. Also available – white wine, garlic, fresh basil and fresh tomatoes. 12.00

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

RUSTIC GARLIC BREAD
Loaded with fresh garlic, oregano, olive oil, Grana Padano and fresh mozzarella, served with house red sauce. 8.00

HUMMUS PLATE  ●
Homemade hummus served with crisp vegetables & homemade pita bread. 10.00

NEW! CRAB CAKES
Super lump crab meat seared in our wood fired oven, served with red pepper aioli, cocktail sauce, mixed greens, capers & fresh lemon. 10.00

TUSCAN WINGS  ●
Full Pound – jumbo chicken wings marinated in Italian peppers, garlic & herbs, served with parmesan peppercorn dipping sauce. 10.00 Buffalo, whiskey glaze and bees wing 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  ●
A selection of Italian cured meats, fresh cheeses and roasted vegetables. Great appetizer to share! 14.00

CHEF’S CHEESE BOARD  ●
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
All served with frence bread Add any signature side salad 6.95

NEW! BOLOGNESE
Ground veal, Angus beef and pork simmered with Italian herbs, 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 pasta and finished with Grana Padano. Sprinkled with extra virgin olive oil, fresh Italian parsley croutins. 13.95

NEW! CACIO E PEPE
Fresh pasta cooked to perfection and tossed with Grana Padano, cracked pepper, prosciutto and peas. 13.95

MAC & CHEESE
Our award winning macaroni and cheese, topped lots of extra cheddar cheese and finished with bread crumbs. Sm. 6.95 | Lg. 13.00

SAUSAGE PUTTANESCA
Sweet fennel sausage simmered with red onions, olives, San Marzano tomatoes, red wine, capers & served over fresh pasta. 15.95

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 liquor 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. Delicious! 5.95

MOLLEN LAVA CAKE
Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle. Served wickedly warm, unleashing a rush of molten 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 11.95 | Large 15.95

ASK YOUR SERVER ABOUT THE DESSERT SPECIAL OF THE DAY!

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

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

MANCHESTER
50 DOW STREET
603.641.0900
### SOUPS & SIGNATURE SALADS

**CHEF’S SOUP OF THE DAY**
Ask us 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. 9.00  Add imported white anchovy 2.00

**900 SIGNATURE SALAD**
Organic greens, aged balsamic vinaigrette, dried cranberries, caramelized walnuts and caramelized red onion. 9.00

**GARDEN SALAD**
Crisp lettuces with house balsamic vinaigrette with ripe tomatoes, English cucumbers, Bermuda onions, sliced radishes and grated carrots. Served with freshly baked pita bread. 9.00

**CAPRESE SALAD**
Vine ripe tomatoes layered with fresh mozzarella and topped with fresh basil and drizzled with balsamic reduction. 10.00

**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. 10.00

**NEW! CHICKEN WALNUT CRANBERRY SALAD**
Homemade served over microgreens served with warm pita. 10.50

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### SIGNATURE PIZZAS

**12” Gluten Sensitive Pizza Crust** Available Upon Request. Add 3.00

Add any signature side salad 6.95

**Grana Padano** is certified 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 sausage, pepperoni and provolone. 17.00

**NEW! TIRRENA FARM EGG PIZZA**
Inspired by a recent trip to Tuscany, this farmers pizza begins with our own San Marzano red Sauce, fresh mozzarella & Grana Pandano, topped with fresh baby spinach, prosciutto and a farm fresh egg served to you in authentic Tuscan style, uncot, so that you may have the honor of breaking the yolk. 16.50

**MARGHERITA**
The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, Grana Padano, fresh basil and EV00. 15.95

**BBQ CHICKEN**
House BBQ sauce, fresh mozzarella, caramelized red onion, roasted chicken and fresh cilantro. 17.00

**RUSTIC**
House tomato sauce, Grana Padano, mozzarella, sweet sausage, roasted peppers and arugula. 17.00

**CAPRICCIOSA**
House tomato sauce, Grana Padano, fresh mozzarella, artichoke, mushrooms, olives and prosciutto. 16.50

**FLORENTE PESTO**
Basil pesto, tomatoes, fresh mozzarella and EV00. 19.00

**TUSCAN SUN**
House tomato sauce, Grana Padano, fresh mozzarella, artichokes, sun-dried tomatoes and fresh basil. 17.00

**DONATELLA**
House tomato sauce, fresh mozzarella, Grana Padano, roasted garlic cloves, olives, spinach, artichokes with fresh arugula and olive oil. 18.00

**GRANNY SMITH**
EV00, Grana Padano, fresh mozzarella, applewood bacon, roasted chicken, Granny smith apples, cinnamon sugar and caramelized walnuts. Finished with maple drizzle. 18.00

**SALTIMBOCCA**
Roasted garlic cream sauce topped with fresh mozzarella, fontina, roasted chicken, tomatoes, caramelized red onion, prosciutto, tomatoes and EV00. 17.00

**MAC & CHEESE PIZZA**
Our award winning macaroni and cheese, applewood smoked bacon, parsley, lots of extra cheddar and bread crumbs. 18.00

**BELLA COSA**
**OUR MOST POPULAR PIE**
Roasted garlic cream sauce, Grana Padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto, and EV00. 17.00

**BASA NOVA**
Roasted garlic cream, Grana Padano, fresh mozzarella, tomatoes, red onions, sausage, jalapenos with fresh lime and cilantro. 17.00

**PAISANO**
House tomato sauce, oregano, Grana Padano, roasted garlic, fresh mozzarella, salami, pepperoni, sweet sausage and bacon. 17.00

**PEPE’S**
EV00, garlic & oregano, Grana Padano, fresh mozzarella, red onions, mushrooms, olives, artichokes, feta, tomatoes and fresh basil. 17.00

**CHEESE PIZZA “AMERICANA”**
House tomato sauce, oregano, fresh mozzarella, provolone and Grana Padano. 15.95

**NEWTON’S REVENGE**
Red pepper pesto, mozzarella, goat cheese, caramelized red onions, roasted chicken and figs. Finished with basil and a balsamic reduction drizzle. 18.00

**POMPEII**
House tomato sauce, garlic, crushed red pepper, Grana Padano, fresh mozzarella, hot sausage, diced jalapenos, pepperoni & salami, this one is spicy! 17.00

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**THE CUSTOM PIZZA**
All custom pizzas include house red sauce, Grana Padano and mozzarella cheeses. 13.50

**1. CUSTOMIZE YOUR SAUCES**
Add 1.00 Per Sauce
- Roasted garlic (not gluten sensitive)
- Basil pesto
- Extra virgin olive oil
- Fresh garlic and oregano

**2. CUSTOMIZE YOUR CHEESES**
Add 2.00 Per Cheese
- Ricotta
- Goat Cheese
- Gorgonzola
- Provolone
- Feta
- Fontina

**3. CUSTOMIZE YOUR MEATS**
Add 2.00 Per Meat
- Genoa Salami
- Roasted Chicken
- Sliced Pepperoni
- Sweet Sausage
- Hot Sausage
- Signature Meatballs
- Spicy Capicola Ham

**PREMIUM MEATS**
Add 3.00 Per Premium Meat
- Imported Rosemary Ham
- White Anchovie Fillets
- Local Applewood Smoked Bacon

**4. CUSTOMIZE YOUR VEGGIES**
Add 1.50 Per Veggie
- Roasted Mushrooms
- Caramelized Red Onion
- Roasted Garlic Cloves
- Chopped Garlic
- Fresh Basil
- Crushed Italian Cherry Tomato
- Arugula
- Roasted Red Peppers
- Spinach
- Tomatoes
- Artichoke Hearts
- Olives
- Jalapenos
- Sun-dried Tomatoes
- Eggplant
- Red Raw Onion
- Broccoli
- Pepperoni

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**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.**