

APPETIZERS

MUSSELS FRA DIAVOLO ^{GS}

PEI mussels, quick fired 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 ^{GS}

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 lemons 10.00

FRESH PASTA

All served with francese 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 crostini. 13.95

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TUSCAN WINGS ^{GS}

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 ^{GS}

A selection of Italian cured meats, fresh cheeses and roasted vegetables. Great appetizer to share! 14.00

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 ea

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 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

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. 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.

^{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.



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 ^{GS}

Organic greens, aged balsamic vinaigrette, dried cranberries, caramelized walnuts and caramelized red onions. 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 ^{GS}

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

TOSCANA SALAD ^{GS}

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

Add To Any Salad:

Marinated Chicken Breast 4.95
Wood Roasted Tiger Shrimp 6.95

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! 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 and a farm fresh egg served to you in authentic Tuscan style, uncut, 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

FLORENTINE 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, torn sage 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

THE CUSTOM PIZZA

All custom pizzas include house red sauce, Grana Padano and mozzarella cheeses. 13.50

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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 • Freshly Shaved Prosciutto

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
Jalapeños • Sun-dried Tomatoes • Eggplant • Red Raw Onion • Broccoli
Pepperoncini