

APPETIZERS

TUSCAN WINGS ^{GS}

Full pound of wood-fired jumbo chicken wings marinated in garlic & Italian seasoning, served with parmesan peppercorn dipping sauce. 12.00
Buffalo, whiskey glaze & bees wings also available

NEW! 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. 12.00

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

CLASSIC BRUSCHETTA

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

FRESH PASTA

Add any signature side salad 7.00

BOLOGNESE

Ground veal, angus beef and pork simmered with Italian herbs, spices and our own San Marzano red sauce, served over fresh pasta, served with French bread. 17.95

MEATBALLS WITH FRESH PASTA

Our signature meatballs tossed in house tomato sauce over fresh pasta & finished with Grana Padano, sprinkled with extra virgin olive oil, fresh Italian parsley crostini, served with French bread. 14.95

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.

900 ANTIPASTO ^{GS}

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

900 MEATBALLS

Classic Italian meatballs in our house tomato sauce. A simple dish served with crusty Italian bread. 12.00
Add mozzarella 1.50

RUSTIC GARLIC BREAD

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

NEW! SAUSAGE, PEPPERS & ONIONS ^{GS}

Italian sausage links roasted to perfection, covered with sautéed onions & peppers drizzled with homemade marinara & served with a slice of toasted French bread. 13.00

HUMMUS PLATE ^{GS}

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

CACIO E PEPE

Fresh pasta cooked to perfection and tossed with Grana Padano, cracked pepper, prosciutto and peas. 16.95

MAC & CHEESE

Our award-winning macaroni & cheese, topped with lots of extra cheddar cheese, finished with bread crumbs & served with broccoli on the side.
Sm. 8.95 | Lg. 13.95

SAUSAGE PUTTANESCA

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

DESSERTS

Ask about the dessert special of the day!

Make any dessert a la mode 1.50

FRESH CANNOLI

A mixture of sweetened ricotta cheese piped to order into crispy cannoli shells. Your server will tell you today's flavor. 6.95

TRADITIONAL TIRAMISU

Layers of coffee and liqueur-soaked ladyfingers and marscapone cheese filling topped with shaved dark chocolate. 6.95

NEW! NY STYLE STRAWBERRY CHEESECAKE

A slice of NY-Style cheese cake garnished with homemade strawberry sauce. 7.95

NEW! 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! 7.95

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. 6.95



*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 9.00

Add wood-roasted jumbo white tiger claw shrimp Market Price

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. 9.00 *Add imported white anchovy 3.00*

900 SIGNATURE SALAD ^{GS}

Organic greens, aged balsamic vinaigrette, dried cranberries, candied walnuts and caramelized red onions. 9.00

GARDEN SALAD

Crisp lettuce 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-ripened tomatoes layered with fresh mozzarella and topped with fresh basil and drizzled with balsamic reduction. 10.50

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

CHICKEN SALAD

Homemade served over microgreens served with warm pita. 13.00

NEW! ARUGULA SALAD

Sliced cucumbers, thinly sliced red onions, cherry tomatoes & oven-roasted pine nuts blended in a bed of arugula topped with sliced Grana Padano & served with a side of our house lemon vinaigrette 10.50

SIGNATURE PIZZAS

Pizzas are approximately 14".

They 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.

12" Gluten Sensitive Pizza Crust* Available Upon Request Add 4.00

Add any signature side salad 7.00

900 DEGREES HOUSE PIE

House tomato sauce, fresh garlic, oregano, grana padano, fresh mozzarella, sweet sausage, pepperoni and provolone. 18.00

POMPEII

House tomato sauce, garlic, crushed red pepper, Grana Padano, fresh mozzarella, hot sausage, diced jalapenos, pepperoni & salami, this one is spicy! 17.50

MARGHERITA

The classic Neapolitan pie made with house tomato sauce, fresh mozzarella, Grana Padano, fresh basil and EV00. 16.50

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. 17.50

CAPRICCIOSA

House tomato sauce, Grana Padano, fresh mozzarella, artichoke, mushrooms, olives and prosciutto. 17.50

BELLA COSA

Roasted garlic cream sauce, Grana Padano, mozzarella, baby spinach, caramelized red onions, rosemary ham, prosciutto, and EV00. 19.50

TUSCAN SUN

House tomato sauce, Grana Padano, fresh mozzarella, artichokes, sun-dried tomatoes and fresh basil. 17.50

DONATELLA

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

PAISANO

House tomato sauce, oregano, Grana Padano, fresh mozzarella, salami, pepperoni, sweet sausage & bacon. 18.00

FLORENTINE PESTO

Basil pesto, tomatoes, fresh mozzarella and EV00. 20.00

GRANNY SMITH

EV00, Grana Padano, fresh mozzarella, applewood-smoked bacon, roasted chicken, granny smith apples, cinnamon sugar & caramelized walnuts. Finished with maple drizzle. 19.00

PEPE'S

EV00, garlic & oregano, Grana Padano, fresh mozzarella, red onions, mushrooms, olives, artichokes, feta, tomatoes and fresh basil. 18.00

CHEESE PIZZA "AMERICANA"

House tomato sauce, oregano, fresh mozzarella, provolone and Grana Padano. 16.50

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. 17.00

NEWTON'S REVENGE

Red pepper pesto, mozzarella, goat cheese, caramelized red onions, roasted chicken and figs. Finished with basil and a balsamic reduction drizzle. 19.00

SALTIMBOCCA

Roasted garlic cream sauce topped with fresh mozzarella, fontina, roasted chicken, tomatoes, caramelized red onion, prosciutto, torn sage and EV00. 18.50

MAC & CHEESE PIZZA

Our award-winning macaroni & cheese, applewood-smoked bacon, parsley, lots of extra cheddar & bread crumbs, served with a side of fresh broccoli. 19.00

BASA NOVA

Roasted garlic cream, Grana Padano, fresh mozzarella, tomatoes, red onions, sausage, jalapenos with fresh lime and cilantro. 17.50

THE CUSTOM PIZZA

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

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.

1. CUSTOMIZE YOUR SAUCES

Add 1.00 Per Sauce

Roasted garlic cream (*gluten free**) • Basil pesto
Extra virgin olive oil with fresh garlic and oregano

2. CUSTOMIZE YOUR CHEESE

Add 2.00 Per Cheese

Ricotta • Goat Cheese
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 Anchovy Fillets • Local Applewood
Smoked Bacon • Freshly Shaved Prosciutto

4. CUSTOMIZE YOUR VEGGIES

Add 1.50 Per Veggie

Roasted Mushrooms • Caramelized Red Onions • Roasted Garlic Clove
• Chopped Garlic • Fresh Basil • Olives • Jalapeños • Sun-Dried
Tomatoes • Crushed Italian • Cherry Tomatoes • Arugula • Roasted
Red Peppers • Spinach • Broccoli • Artichoke Hearts • Eggplant •
Raw Red Onions • Pepperoncini • Tomatoes