



WOOD FIRED PIZZA
— FLAGSTAFF, ARIZONA —

thank you for joining us. we're thrilled you've chosen to share a meal made by our dedicated staff.

our pizza dough is naturally-leavened and fermented for three or more days, making it easier to digest. each pizza is cooked to order and serves 1 to 2 people.

our organic produce is sourced from local farms and we select humanely-raised pork and dairy from both Italy and the U.S.

buon appetito!

starters

| | |
|--------------------------------------------------------------------------------|-----|
| rosemary focaccia | 2.5 |
| warm olives <i>lemon-garlic-chili</i> | 4.5 |
| house bread <i>cultured butter</i> | 5 |
| mixed greens salad | 9 |
| <i>organic greens-chevre-pine nuts-olive oil-balsamic</i> | |
| formaggi | 11 |
| <i>grana padano-toma-house burrata-figs & focaccia</i> | |
| smoked burrata & dates | 10 |
| <i>hazelnut-mint-tart pearls</i> | |
| add prosciutto | 3.5 |
| salumi | 10 |
| <i>speck-Proper Meats capicola-finocchiona-caper berries & warm olives</i> | |
| san daniele prosciutto | 10 |
| <i>arugula-olive oil</i> | |

house made gelato

| | |
|-------------|---|
| 4 oz | 4 |
| pints to go | 9 |

pizza

| | |
|------------------------------------------------------------------------------------|-----|
| marinara | 12 |
| <i>tomato-garlic-fresh oregano-olive oil (no cheese)</i> | |
| margherita | 15 |
| <i>tomato-house mozzarella-basil-olive oil</i> | |
| rucola | 15 |
| <i>tomato-arugula-parmigiano reggiano</i> | |
| ss-145 | 15 |
| <i>gorgonzola-charred kale-almonds-lemon juice</i> | |
| amore oi mari | 15 |
| <i>mascarpone-pecorino-18 month san daniele prosciutto-arugula-lemon olive oil</i> | |
| seasonal special | 16 |
| additions | |
| soppressata (cured italian salami) | 2 |
| house mozzarella | 3 |
| calabrian chiles | 3 |
| crimini mushrooms | 3 |
| 18 month san daniele prosciutto | 3.5 |
| house 'nduja (spicy chorizo salami) | 3.5 |
| house vegan 'nduja | 3.5 |