

Piccolo Piatto

- Small plates. -

Wood-Fired Garlic Bread. Fresh baked with oregano, Parmigiano and sea-salt. 5.5
Add side of balsamic & olive-oil for 1.5 Add side of house-made hummus for 2.5

Sicilian Olives. Assorted whole olives, marinated in rosemary olive-oil. 6.5

Primi

- Starters. -

Prosciutto & Melone. Sweet ripe cantaloupe topped with thin-sliced Prosciutto di Parma, olive-oil, and our signature sweet fig balsamic reduction. 11.5

Roasted Vegetables. Tuscan-style. Fresh seasonal vegetables roasted to perfection in our wood-fired oven, finished with our signature lemon olive-oil and fig balsamic reduction. Accompanied with house-made pesto sauce. 13.5

Giardinera. Traditional pickled vegetables, served with marinated olives. 7.5

Salumi Platter (available for dinner only – after 5:00 p.m.). Italian Prosciutto di Parma & local artisan cold-cuts, served with olives, wood-fired garlic bread, fresh hummus, and house pickled vegetables. Perfect for sharing. 22.5

Insalata

- Salads. -

Arugula Salad. Wild arugula tossed with ripe local cherry tomatoes, fresh ricotta cheese, house-made lemon olive-oil & fig balsamic reduction. 9.5

Broccolini Salad. Organic broccolini, tossed in our house-made lemon olive-oil with artichoke hearts, baby mozzarella balls, finished with our signature fig balsamic reduction, and topped with thin-sliced Prosciutto di Parma. 12.5

Caprese Salad. Baby mozzarella balls & ripe local cherry tomatoes, house-made pesto, lemon olive-oil, fig balsamic reduction, and fresh basil. 12.5

Below menu items are available for lunch only – until 2:30 p.m.
Gluten-Friendly option not available on Paninis and Gondolas.

Panini Napolitano

- Fresh-baked pizza bread sandwiches. -

Parma Panini. Prosciutto, mozzarella, fresh basil, sliced tomato, olive-oil. 13.5

B.A.T. Bacon, arugula, vine-ripened tomato, house-made aioli, fresh pesto. 13.5

Toscana. Fire-roasted vegetables, served with house pesto and wild arugula. 12.5

Vesuvio Panini. Hot Calabrese salami, mozzarella, fresh basil, banana peppers, house-made aioli, pickled onions, topped w/wild arugula & lemon olive-oil. 12.5

Gondola

- Boat-shaped individual sized pizzas, as in Venice. -

Santi Gondola. Tomato sauce, mozzarella, bacon, wild arugula, topped with a tender cooked egg yolk and a dash of smoked paprika. 13.5

Adri. Tomato sauce, mozzarella, fennel sausage, broccolini, mushrooms. 12.5

Greco. Fresh hummus, cherry tomatoes, onions, lemon-oil, tandoori seasoning. 10

Capri Pesto. Mozzarella, cherry tomatoes, Parmigiano, topped w/fresh pesto. 10.5

Bambini Gondola. Tomato sauce, mozzarella, fresh grated Parmigiano. 9.5

Extra toppings for Gondolas are 1/2 price of extra pizza toppings.

A group gratuity of 18% will be automatically added to parties of 8 or more.

** GF may contain traces of gluten from open kitchen environment and oven floor.*

900^o

WOOD-FIRED PIZZERIA

Signature Pizzas

- Made with organic tomato sauce & fresh mozzarella. -

Brava. Spicy Spanish chorizo, fresh pineapple, tangy banana peppers, caramelized fire-roasted onions. 19.5

Aloha. Local ham, fresh pineapple, chili flakes, finished with virgin coconut oil. 18.5

Piccante. Hot Calabrese salami, fresh garlic, red onion, olive-oil. 17.5

Italiana. House-made fennel sausage, fresh garlic, organic broccolini, olive-oil. 18.5

House Specialty Pizza

Genovese Pizza. House pesto sauce, topped with mozzarella, spicy Calabrese salami, pepperoni, house-made fennel sausage, crispy prosciutto, finished with pickled red onions. Named Victoria’s “Best thin-crust pizza” by CTV News Vancouver Island. 19.5

Classic Pizzas

- Made with organic tomato sauce & fresh mozzarella. -

Classic Pepperoni. Premium pepperoni, fresh garlic & oregano. 17.5

Rucola & Crudo. Classic cheese pizza topped with grated Parmigiano, finished with fresh-cut Prosciutto di Parma, wild arugula and our signature lemon olive-oil. 18.5

Funghi. Cremini mushrooms, fresh garlic, thyme, finished w/sea-salt and olive-oil. 17

Margherita. Tomato sauce, fresh mozzarella, grated Parmigiano, fragrant whole-leaf basil, finished with olive-oil. 16

Basica. Tomato sauce and fresh mozzarella pizza. 13

White Signature Pizzas

- Made with fresh mozzarella and olive-oil base, no tomato sauce. -

Festiva. Bacon, apple, brie, thyme, candied walnuts, maple syrup, sea-salt. 19.5

Foresta. Mushrooms, gorgonzola, fresh garlic, Parmigiano, thyme. 18

Pancetta & Funghi. Bacon, cremini mushrooms, fresh garlic, thyme. 18.5

Pommi Pesto. Parmigiano, cherry tomatoes, fresh garlic, finished with our house-made pesto sauce and sea-salt. 16.5

Quattro Formaggio. Mozzarella, gorgonzola, brie, Parmigiano, thyme, sea-salt. 18

Red Pizzas

- With double tomato sauce, no cheese. -

Doppio Marinara. Cherry tomatoes, fresh garlic, thyme, lemon olive-oil. 14.5

Positano. Fresh garlic, oregano, white Italian “alici” anchovies, lemon olive-oil. 15

- No substitutions on pizza toppings, or mixed half/half pizzas. -

Side Orders: Tomato sauce, house pesto sauce, fresh-grated Parmigiano. 1.5 each.

Extras: Mushrooms, artichokes, arugula, bell pepper, cherry tomatoes, pineapple. 2.5

Mozzarella, pepperoni, salami, sausage, ham, white “alici” anchovies. 3.5

Prosciutto di Parma, bacon. 4.5

Gluten Friendly - Pizzas may be ordered w/dough made from gluten-free flour, add 3.5

Salute!

- Cheers! -

Bellini. Prosecco w/peach nectar. 7.5

Mimosa. Prosecco and orange juice. 7.5

Campari & Soda. Served with a slice of lemon. 6.5

Screwdriver. Kettle One vodka & orange juice. 6.5

Classic Caesar. Kettle One vodka & spiced Clamato. 6.5

Cuba Libre. Captain Morgan’s rum on the rocks, with a side Coke. 7.5

Vino

House White or House Red, Italy. Glass 9 / Half Litre 27 / Bottle 35

Vintage Whites:	(6 oz.)	(750 ml.)
Montelvini Prosecco 2014 (sparkling, on tap).	8	-
Villa Pozzi, Pinot Grigio, Sicily, Italy – 2015.	10	40
Adobe Reserva (organic), Chardonnay, Chile – 2015.	11	44
Matua, Sauvignon Blanc, New Zealand – 2014.	12	48

Vintage Reds:	(6 oz.)	(750 ml.)
Montella, Montepulciano D’Abruzzo, Italy - 2015.	11	44
Ogio, Primitivo, Puglia Italy – 2015.	11	44
Castiglioni, Sangiovese, Chianti – 2014.	12	48
Monte Antico, Toscana – 2011	-	52
Verso Rosso, Salento – 2014	-	56

Birra

	(16 oz.)	(20 oz.)
900° House Blended Beer.	5.5	6.5
Phillips Pilsner or Blue Buck.	5.5	6.5
Hoyne Dark Matter or Devil’s Dream IPA.	5.5	6.5
Merridale Traditional Cider.	6	8
Imported bottle beer (330 ml.) Stella Artois or Peroni.	6.5	
Gluten-free beer (330 ml.) Whistler Forager Lager.	7.5	

Frizzante

Italian Sodas. All-natural, house-made.

Strawberry / Raspberry / Cherry / Lemon / Blood Orange. 3.5

Lemon Iced Tea. Brewed in house, sweetened with honey. 3.5

Coca-Cola / Diet Coca-Cola. Classic glass bottle. 3.5

Sparkling water. 750 ml. bottle. 6.5 250 ml. bottle. 3.5

Caffè

Made with Lavazza coffee. Regular or Decaf.

Cafè Americano. 3 Espresso. 3 Espresso Lungo. 3.5 Cappuccino. 3.5

Dolce

Rasperry Lemon Panna Cotta. House-made Italian cream custard made with fresh local Island crème, topped with a tangy raspberry coulis. 8

Tiramisu. House-made. Ladyfingers dipped in espresso coffee, topped with fresh mascarpone crème & cocoa powder. 8

Dark Chocolate Truffles. Hand rolled w/cocoa powder (4 per order). 7.5

Affogato. Vanilla bean gelato served with a shot of espresso. 7.5

Sorbetto. Made with fresh fruit. Mango or Sicilian mandarin. 7.5

Gelato. Made from all-natural ingredients. Nutella or Vanilla Bean. 7.5

The 900° Guide to Neapolitan Pizza

Neapolitan pizza is the original pizza.

The very first pizzas can be traced back to Pompeii, Italy, dating back more than 2,000 years!

There are many styles of pizza around the world – but we are very proud to serve the true, original wood-fired Neapolitan pizza at 900°.

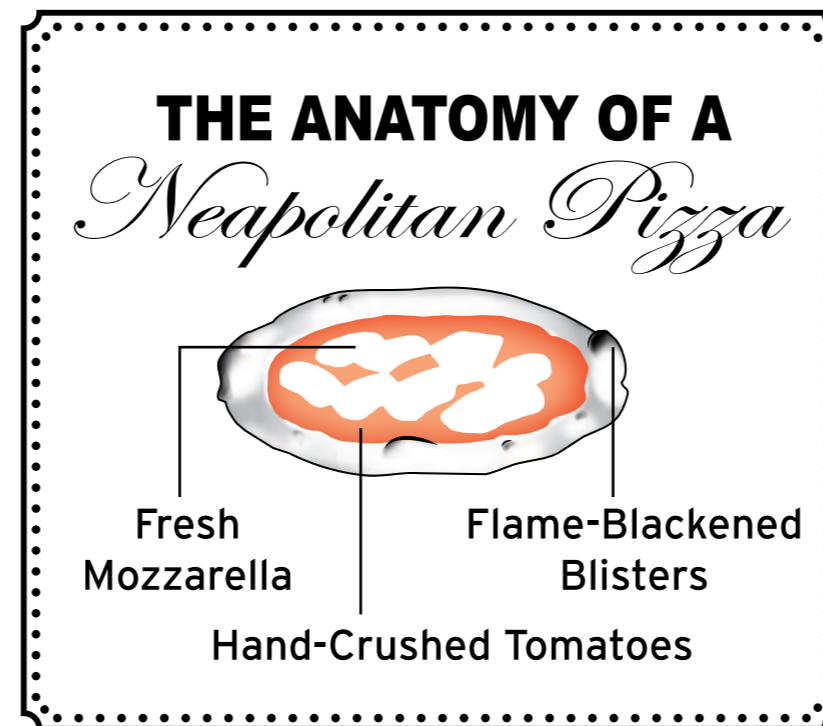
Neapolitan-style pizzas are very delicate, thin crust pizzas, and cannot be topped heavily as they cook very hot and very fast in our 900° oven.

The cooking method we use is identical to that found in ancient Pompeii, using only wood to fire our oven to 900° F.

Our dough is organic, all-natural and made from 100% Canadian flour with no added oil, sugar, fats or preservatives.

Nothing more than organic flour, fresh yeast, water and salt is used to make our dough, which is balled exclusively by hand, then rested and matured to perfection.

Our 12” thin-crust pizzas are lightly topped with the highest quality ingredients, using a selection of the finest Italian ingredients, as well as local organic produce, whenever available.



Pizza History

The very first pizzas were made with fresh lard, sea-salt and herbs. Indulge in a bit of pizza history with our “Lardo” pizza. Local Metchosin lard, fresh garlic, oregano, sea-salt, topped with fresh-arugula and lemon olive-oil. You must try it at least once... it’s delicious. 14.5

Neapolitan pizzas are expected to have a certain degree of charring, and can be slightly “juicy” or “wet” from the natural juices contained in fresh vegetables, from our fresh cow’s milk mozzarella, and hand-crushed Italian tomatoes. Italians typically eat their Neapolitan pizzas with a fork and knife.

Victoria

Our oven was hand-made in Naples, Italy, by master brick-mason Stephano Ferrara, using bricks and lava sand from Mt. Vesuvius. The oven weighs in at just over 7,000 pounds! We named the oven “Victoria” meaning Victory in our native language, and after our beautiful city.