

900⁰

WOOD-FIRED PIZZERIA

Antipasti

- Appetizers. -

Wood-Fired Garlic Bread. Baked with fresh garlic, oregano, sea-salt, topped with & fresh grated Italian Parmigiano Reggiano cheese. 5.5
Add side of house hummus or fresh-made house pesto sauce. 2.5
Add side of balsamic & olive-oil. 1.5

Prosciutto Bread. Garlic bread, topped with fresh-cut Italian Prosciutto di Parma ham. 7.5

GF **Sicilian Olives.** Assorted olives, marinated in lemon olive-oil. 6.5

GF **Giardinera.** Assorted olives & traditional pickled vegetables. 7.5

Antipasti Platter. Prosciutto di Parma, fresh-baked garlic bread, seasonal cheese, fig balsamic, caramelized walnuts, whole olives. 16.5
For GF option, order w/o bread.

Insalata

- Salads. -

GF **900° Salad.** Wild arugula, cremini mushrooms, local cherry tomatoes, olive-oil, balsamico di Modena, sea-salt, cracked black pepper, topped w/crumbled crispy Prosciutto bacon & candied walnuts. 14.5

GF **Arugula Salad.** Wild arugula, cherry tomatoes, fresh ricotta cheese, lemon olive-oil, sea-salt, cracked pepper & fig balsamic reduction. 9.5

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

GF **Broccolini Salad.** Organic broccolini, tossed in our house-made lemon olive-oil, artichoke hearts, baby mozzarella, finished with our signature fig balsamic reduction, topped with Prosciutto di Parma. 13.5

Primi Piatti

- Starters. -

Scorched Tomatoes. Wood-fired tomatoes, ash goat-cheese, chipotle flakes, house pesto, caramelized walnuts, fig balsamic reduction, served with fresh-baked garlic bread. 14.5. For GF option, order w/o bread.

GF **Prosciutto & Melone.** Traditional quartered cantaloupe slices, topped with thin-sliced Prosciutto di Parma, olive-oil, sweet fig balsamic reduction, topped with fresh basil leaves. 12.5

GF **Fire 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. 16.5 For V Option, order w/o pesto.

Salumi Platter. (Dinner only – after 5 p.m.) Italian Prosciutto di Parma & local artisan cold-cuts, garlic bread, olives, house pickled vegetables, fresh hummus, date & almond crackers, seasonal cheese. 26.5
For GF option, order w/o bread & crackers.

Signature Pizzas

- Made with organic tomato sauce & fresh mozzarella. -

Passione. Parmigiano, brie, oregano, basil, house-made fennel sausage, garlic, chili flakes, topped with fresh-sliced local tomatoes. 22.5

Italiana. House-made fennel sausage, fresh garlic, organic broccolini, local cherry tomatoes, finished with olive-oil. 21.5

Napoli. House-made fennel sausage, cracked organic egg, topped with wild arugula, lemon-oil, sea-salt, black pepper & smoked paprika. 21.5

Cacciatore. Mushrooms, Prosciutto lard, garlic, thyme, sea-salt. 19.5

Brava. Chorizo, pineapple, banana peppers, fire-roasted onions. 21.5

Carnivoro. Bacon, artisan pepperoni, house-made fennel sausage, hot Calabrese salami, extra onions, oregano, garlic. 22.5

House Specialty Pizzas

- Made with house-made pesto sauce & fresh mozzarella. -

Genovese. House pesto sauce, artisan pepperoni, salami, house-made fennel sausage, crispy prosciutto, topped with pickled red onions. 22.5 (named “Victoria’s best thin crust pizza” by CTV News Vancouver Island)

🌿 **Sophia.** House pesto sauce, fresh-cut asparagus, zucchini, bell peppers, red onions, Parmigiano, garlic, pine nuts, chipotle pepper flakes, finished with sea-salt & our signature fig balsamic reduction. 22.5

Verde. House pesto sauce, bacon, mushrooms, garlic, thyme, fresh arugula, finished with sea-salt, cracked black pepper, house-made lemon olive oil & fig balsamic reduction. 22.5

Classic Pizzas

- Made with organic tomato sauce & fresh mozzarella. -

Rucola & Crudo. Fresh mozzarella, Parmigiano, covered with a blanket of fresh-cut Prosciutto di Parma, topped with wild arugula, sea-salt, cracked black pepper & our house-made lemon olive-oil. 21.5

Capricciosa. Local artisan ham, mushrooms, artichoke hearts, black olives, sea-salt, garlic & thyme. 21.5

Aloha. Local ham, fresh pineapple, chili flakes, virgin coconut oil. 19.5

🌿 **Funghi.** Extra mushrooms, fresh garlic, thyme, lemon olive-oil. 18.5

🌿 **Margherita.** Mozzarella, Parmigiano, fresh basil, olive-oil. 16.5

Piccante. Hot Calabrese salami, fresh garlic, red onion, olive-oil. 18.5

Classic Pepperoni. Topped with extra pepperoni, garlic & oregano. 18.5

🌿 **Basica.** Tomato sauce and mozzarella cheese pizza. 14.5

White Signature Pizzas

- Made with fresh local crème & mozzarella cheese, no tomato sauce. -

Nonna. Parmigiano, brie, garlic, house-made fennel sausage, local cherry tomatoes, sea-salt, topped with fresh chopped basil. 22.5

Pancetta & Funghi. Bacon, mushrooms, garlic, sea-salt thyme. 20.5

Tricolore. Parmigiano, gorgonzola, Calabrese salami, garlic, fresh cracked pepper, finished with chopped basil. 21.5

🌿 **Foresta.** Mushrooms, gorgonzola, garlic, Parmigiano, thyme. 19.5

🌿 **Quattro Formaggio.** Gorgonzola, brie, Parmigiano, thyme. 19.5

🌿 **Pommi Pesto.** Local cherry tomatoes, fresh garlic, oregano, finished with fresh-grated Parmigiano, house-made pesto sauce & sea-salt. 18.5

Festiva. Bacon, apple, brie, thyme, candied walnuts, maple syrup. 21.5

Isabella. Local artisan ham, brie, black olives, sea-salt, thyme. 19.5

Red Pizzas

- With double tomato sauce, no cheese. -

V **Capella.** Local cherry tomatoes, artichoke hearts, black olives, garlic, thyme, sea-salt, finished with lemon olive-oil. 18.5

V **Doppio Marinara.** Local cherry tomatoes, garlic, thyme, topped with fresh wild arugula, lemon olive-oil, sea-salt & cracked black pepper. 16.5

V **Rosmarino.** Fresh-cut rosemary, black olives, garlic, olive oil. 15.5

Positano. Extra garlic, black olives, oregano, sea-salt, topped with fresh Italian “alici” anchovies, cracked pepper, lemon olive-oil. 16.5

Salsiccia Rossa. House-made fennel sausage, local cherry tomatoes, fresh garlic, thyme, finished with lemon olive-oil. 18.5

- Sorry, no substitutions on pizza toppings, or “half & half” pizzas. -

Extras: Fresh grated Parmigiano, extra/side tomato sauce, banana peppers, fresh/caramelized onions, black olives, fresh basil. 1.5 each.

- House-made pesto sauce, cremini mushrooms, bell peppers, local cherry tomatoes, sliced whole tomatoes, fresh-cut pineapple. 2 each.

- Mozzarella, brie, gorgonzola, pepperoni, salami, chorizo, house-made fennel sausage, local ham, Italian “alici” anchovies, cracked organic egg, fresh arugula, organic broccolini, artichoke hearts. 3 each.

- Bacon, fresh-cut Prosciutto di Parma, crispy Prosciutto bacon. 4 each.

GF **Gluten Free.** All pizza toppings used on this menu have been individually verified to contain no gluten. Please be aware this is not a gluten-sterile facility, and despite our best efforts, there is a risk of gluten cross-contamination from open kitchen environment and oven floor.

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

GF Gluten-Free.

🌿 Vegetarian.

V Vegan.