



Where Neapolitan Style Meets New York Style



PIZZA

Anna

"Classic" Margherita, fresh mozzarella, tomato sauce, fresh basil and extra virgin olive oil

Mario

Marinara sauce (filetto) oregano, fresh garlic, fresh basil and extra virgin olive oil (no cheese)

Giovanni

Mozzarella, tomato sauce, sopressata, caramelized onions and shaved parmigiano reggiano

Katrina

Mozzarella, wood fired roasted tricolored potatoes, house made sweet sausage, oregano, extra virgin olive oil and shaved parmigiano reggiano (no sauce)

Paulino

Fresh mozzarella, tomato sauce, prosciutto di parma, roasted red peppers, extra virgin olive oil and shaved parmigiano reggiano

Rinaldo

Fresh mozzarella, tomato sauce, prosciutto di parma, arugula (tossed in extra virgin olive oil, fresh lemon and Sicilian sea salt) and shaved parmigiano reggiano

Lidia

Mozzarella, tomato sauce, house made sweet sausage, mushrooms and extra virgin olive oil

Go-Go

Fresh mozzarella, tomato sauce, house made meatballs, (mommas recipe), wood fired roasted long hots and extra virgin olive oil

Prima

Mozzarella, prosciutto cotta, marinated tomatoes, provolone, extra virgin olive oil and shaved parmigiano reggiano (no sauce)

ADDITIONAL TOPPINGS (BUILD YOUR OWN)

- Prosciutto di parma • House made sweet sausage • Caramelized onions
- Mushrooms • Long Hots • Sopressata • Roast Red Peppers • Pancetta
- Prosciutto Cotta • Marinated Tomatoes

HOUSE SPECIALTIES

Uncle Louie

Wood Fired-roasted wings, caramelized onions, fresh garlic, hot peppers and extra virgin olive oil

Momma

House made lasagna, mozzarella, parmigiana reggiano, tomato sauce, ground beef, house made sweet sausage and (the game changer) hard boiled eggs.. till it runs out!

Cuz

Chopped antipasto, romaine, marinated tomatoes, sopressata, salami, imported sharp provolone, chickpeas, marinated onions, roasted red peppers and pepperoncini



Create a Neapolitan New York Style Pizza using old world techniques and the highest quality ingredients available.

The roots of our

WOOD FIRED PIZZA COMPANY,

truly began in 1949 when my mother Anna came from Italy.

We perfected the concept of what pizza should be by adopting the oldest method of cooking pizza. We use a combination of quality ingredients and old family recipes. *Our Style* combines old world technique with modern New York Style taste. This gives you a pizza like no other; and the wood fired flavor you can't get anywhere else!

