

il Fuoco

Wood Fired Pizza

pizzas

Margherita tomato sauce, fresh basil and mozzarella 20

Puttanesca tomato, anchovy, olive, caper, mozzarella 20

Pepperoni 19

Roasted Eggplant tomato, castelvetrano olive, roasted onion, preserved lemon and Vella Toma 20

Mushroom tomato, mixed roasted mushrooms, roasted onion and fennel, preserved lemon, fresh mozzarella 21

Prosciutto tomato, onion and fennel, fontina prosciutto 22

WTF house cured maple bacon, brisket, BBQ pork, sausage, tomato and mozzarella 25

Fennel Sausage sliced purple potato, roasted onion and fennel, fontina 20

Four Cheese fresh mozzarella, fontina, Vella Toma, reggiano 19

Pizza with Fresh Clams garlic and Pecorino and fresh oregano 22

3 Salumi culatello, copa, nduja tomato, Vella Toma 22

Smoked Chicken Pesto 24

pizza add-ons

Anchovies 3

Extra Cheese 3

Pepperoni 3

Gluten Free 4

Prosciutto 6

Fresh Mozzarella 4

Pasture Raised Egg 3

Miyokos

Vegan Mozzarella 4

Wild Arugula 3

il Fuoco crafts our dough using organic 00 flour from Central Milling of Petaluma. We work with local farmers and cheese producers as exclusively as possible.

antipasti

Mixed Olives 6

Rancho Gordo Beans with roasted peppers 10

Wood Oven Roasted Shishito Peppers 10

Wood Oven Roasted Artichoke 11

Meat Balls of pork, beef and salumi 12

Frito Misto of shrimp, calamari fennel and red onion 17

Roasted Brussels Sprouts with balsamic and orange 10

Cacio e Pepe Arancini 12

Paul's Oven Roasted Carrots 10

salads

Misto for 2, 4 or 6 12, 20, 28

Little Gem Caesar with fresh grated reggiano 14

Roasted Beets with Tomato green beans, Pt. Reyes Blue cheese and avocado 14

burgers

WTF Burger

Painted Hills ground beef, grilled onions, white cheddar, BBQ pork shoulder, 14-hour prime brisket, house-cured maple bacon, topped with a fried chipotle pork cake. Served with killer fries. 24

desserts

Grand Marnièr Chocolate Mousse 7

Pie 7

Lizzy's Cookies 5