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, Vela Toma  22
Smoked Chicken Pesto  24

Antipasti
Mixed Olives  6
Rancho Gordo Beans  with roasted peppers  10
Wood Oven Roasted Shishito Peppers  11
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

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.