

il Fuoco

Wood Fired Pizza

pizzas

Margherita tomato sauce, fresh basil and mozzarella 22

Puttanesca tomato, anchovy, olive, caper, mozzarella 22

Pepperoni 21

Roasted Eggplant tomato, castelvetrano olive, roasted onion, preserved lemon and Vella Toma 22

Mushroom tomato, mixed roasted mushrooms, roasted onion and fennel, preserved lemon, fresh mozzarella 23

Prosciutto tomato, onion and fennel, fontina prosciutto 24

WTF house cured maple bacon, brisket, BBQ pork, sausage, tomato and mozzarella 26

Fennel Sausage sliced purple potato, roasted onion and fennel, fontina 22

Four Cheese fresh mozzarella, fontina, Vella Toma, reggiano 21

Pizza with Fresh Clams garlic and Pecorino and fresh oregano 24

3 Salumi culatello, copa, nduja tomato, Vella Toma 24

Smoked Chicken Pesto 25

The Bill Calabrian chili, dates, Tellegio cheese & Guancalli 25

pizza add-ons

Anchovies 3	Fresh Mozzarella 4
Extra Cheese 3	Pasture Raised Egg 3
Pepperoni 3	Vegan Mozzarella 4
Gluten Free 4	Wild Arugula 3
Prosciutto 6	Fennel Sausage 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 9

Pie 9

Lizzy's Cookies 5

Lemon Ricotta Cheesecake 9