

# il Fuoco

Wood Fired Pizza

## pizzas

**Margherita** tomato sauce, fresh basil and mozzarella 24

**Puttanesca** tomato, anchovy, olive, caper, mozzarella 24

**Pepperoni** 23

**Roasted Eggplant** tomato, castelvetro olive, roasted onion, preserved lemon and Vella Toma 24

**Mushroom** tomato, mixed roasted mushrooms, roasted onion and fennel, preserved lemon, fresh mozzarella 26

**Prosciutto** tomato, onion and fennel, fontina prosciutto 26

**WTF** house cured maple bacon, brisket, BBQ pork, sausage, tomato and mozzarella 29

**Fennel Sausage** sliced purple potato, roasted onion and fennel, fontina 24

**Four Cheese** fresh mozzarella, fontina, Vella Toma, reggiano 23

**Pizza with Clam & Shrimp** garlic and Pecorino and fresh oregano 26

**Smoked Chicken Pesto** 27

**The Bill** Calabrian chili, dates, Tellegio cheese & Guancalli 26

### pizza add-ons

<b>Anchovies</b> 3	<b>Ranch Dressing</b> 2
<b>Extra Cheese</b> 3	<b>Fresh Mozzarella</b> 5
<b>Pepperoni</b> 4	<b>Vegan Mozzarella</b> 4
<b>Gluten Free</b> 4	<b>Wild Arugula</b> 4
<b>Prosciutto</b> 6	<b>Fennel Sausage</b> 4

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 11

**Wood Oven Roasted Shishito Peppers** 11

**Wood Oven Roasted Artichoke** 12

**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 11

**Cacio e Pepe Arancini** 12

**Paul's Oven Roasted Carrots** 11

## salads

**Misto** for 2, 4 or 6 15, 25, 34

**Little Gem Caesar** with fresh grated reggiano 16

**Roasted Beets with Tomato** green beans, Pt. Reyes Blue cheese and avocado 17

## specialties

**Chicken Cacciatore with Polenta** 23

**Baby Back Ribs with French Fries** 23

**Rigatoni al Forno with Pork Sugo** 21

## 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** 10

**Pie** 10

**Lizzy's Cookies** 5

**Citrus Olive Oil Cake** 10