



Family owned & operated

Fired Up Pizzeria Co is dedicated to the ingredients, quality and traditional methods of producing 100% authentic Italian wood fired pizza.

All our pizzas are hand stretched, topped with crushed tomatoes, fresh mozzarella and a drizzle of extra-virgin olive oil. We bake each pizza in our 900F wood fired oven handcrafted in Italy. We focus on using high quality local and imported ingredients within a creative and community minded atmosphere.

Enjoy!

— Appetizers —

Caprese 12.75

Fresh mozzarella, basil, tomato, sea salt, olive oil, served with homemade crostini

Roasted Stuffed Mushrooms 12

Mushrooms stuffed with artichoke, spinach, mozzarella, goat cheese, parmesan, garlic, prosciutto (or veggie only)

Spinach & Artichoke Dip 12.95

A creamy blend of organic spinach, artichoke, garlic, mozzarella, goat cheese, parmesan cheese, served with homemade crostini (Add bacon 2)

Tomato and Olive Bruschetta 12

Fresh tomato, kalamata olive, garlic cloves, basil, extra virgin olive oil, served with homemade crostini

Smokin' Salmon 13.5

Smoked salmon, goat cheese, red onion, capers on our oven baked flatbread

Smoked Mozzarella & Jalapeño Dip 12.95

A blend of fresh smoked mozzarella, goat cheese, roasted jalapeño, garlic served with homemade crostini (Add bacon 2)

— Salads —

(Add chicken \$3, smoked salmon, or prosciutto \$4)

House 6

Organic spring mix, tomato, pepperoncini, parmesan

Choice of homemade balsamic, lemon oil or citrus vinaigrette, ranch, blue cheese, Caesar dressing

Grande Small 7.95 Large 11.95

Organic spring mix, fresh tomato, artichoke, kalamata olive, walnuts, pepperoncini, feta cheese, homemade balsamic vinaigrette

Spinach Small 7.5 Large 11.75

Organic spinach, figs, goat cheese, walnuts, balsamic vinaigrette

Wild Arugula Prosciutto 11.75

Organic baby arugula, figs, walnuts, shaved parmesan, oven crisp prosciutto, lemon olive oil vinaigrette

Citrus Small 7.95 Large 11.95

Organic spring mix, fresh tomato, red onion, goat cheese, pine nuts, homemade citrus vinaigrette

Caesar Small 6 Large 11.25

Romaine lettuce, parmesan, homemade croutons, Caesar dressing

— Artisan Sandwiches —

Made on wood oven baked rolls. All sandwiches come with a choice of coleslaw or chips. (Sub side salad 2)

Chicken Pesto 14.5

Wood oven roasted chicken, prosciutto, roasted onion, peppadew peppers, spring mix, garlic lemon aioli, in-house pesto

Salmon Goat Cheese 14.5

Smoked salmon, goat cheese, red onion, capers, spring mix, herb aioli

Cold Italian 14.25

Ham, salami, pepperoni, provolone cheese, red onion, spring mix, peppadew peppers, pepperoncini, herb aioli, olive oil, red wine vinegar

Caprese 14.25

Fresh mozzarella, spring mix, tomato, basil, vinaigrette, in-house pesto

— Build Your Own Pizza —

Gluten-free option available. 10" add \$2.5

12" cauliflower crust available add \$4

Tomato 8" \$9.95, 12" \$15

San Marzano tomato sauce, olive oil, parmesan, your choice of cheese

Bianca 8" \$9.95, 12" \$14.45

Olive oil, oregano, garlic, parmesan, your choice of cheese

Pesto 8" \$10.95, 12" \$16.45

Basil pesto (pine nuts & walnuts), parmesan, your choice of cheese

Extra Cheeses.....

8" \$2 12" \$2.5 per topping

Fresh Mozzarella

Whole Milk Mozzarella

Smoked Mozzarella

Provolone

Feta

Goat Cheese

Blue Cheese

Meats.....

8" \$2 12" \$2.5 per topping

Pepperoni

Fennel Sausage

Prosciutto (\$4)

Salami

(Red Bird) Chicken

(Atlantic Maine) Smoked Salmon (\$4)

Bacon

Ham

Anchovy

Veggies.....

8" \$1.5 12" \$2 per topping

Fresh or Cooked Tomato

Roasted Green Chiles

Pepperoncini

Red Bell Pepper

Basil (.50)

Arugula

Spring Mix

Spinach

Artichoke

Garlic Cloves

Minced Garlic (.50)

Mushroom

Yellow Onion

Red Onion

Black Olive

Kalamata Olive*

Jalapeño

Peppadew Peppers

Sun-dried Tomato

Pineapple

Figs

Pine Nuts

Walnuts

*may contain occasional pits

— Specialty Pizza —

All pizzas are 12". Please no half and half.

Margherita 16.25

San Marzano tomato sauce, fresh mozzarella, basil, parmesan, olive oil

Pepperoni 17.25

Margherita base with pepperoni

Vesuvius (spicy!) 19.75

Margherita base, crushed red pepper, garlic, roasted red bell pepper, pepperoni, mozzarella

Bianca Prosciutto 20.75

Bianca base, fresh mozzarella, fresh prosciutto di Parma, wild arugula, fresh tomato, parmesan, drizzled with olive oil

Bacon Blue Cheese 20.25

Bianca base, fresh mozzarella, parmesan, bacon, blue cheese, onion

Smokey 20.5

Margherita base, smoked mozzarella, fennel sausage, onion

Fired Up 20.25

Margherita base, fennel sausage, mushroom, roasted red bell pepper

Sweet & Salty 20.25

Margherita base, figs, prosciutto di Parma

Southwest 20.75

Margherita base, fennel sausage, red peppers, roasted green chiles, red onion, in-house spicy oil

Red Onion Pesto Chicken 20.25

Pesto base, fresh mozzarella, parmesan, chicken, fresh tomato, red onion

Wifey 19.25

Fresh mozzarella, basil, olive oil, onion, kalamata olive, mushroom

Great Greek 20.5

Bianca base, fresh mozzarella, parmesan, feta, spinach, tomato, kalamata olive, artichoke

Lemon Rucola 19

Margherita base, baby arugula, shaved parmesan, fresh black pepper, olive oil, lemon wedge

Spicy Hawaiian 20

Tomato base, mozzarella, ham, pineapple, roasted jalapeños, parmesan

Bacon Green Chile 20.5

Tomato base, mozzarella, bacon, roasted green chiles, onion, smoked mozzarella, parmesan

Meat Works 20.75

Tomato base, mozzarella, provolone, pepperoni, ham, fennel sausage, parmesan

Roasted Garlic Sausage Pesto 20.25

Pesto base, roasted garlic cloves, fresh mozzarella, parmesan, in house made fennel sausage, mushrooms

Superior 21.5

Tomato base, mozzarella, pepperoni, fennel sausage, mushroom, red onion, red bell peppers, parmesan

Collegiate 21

Tomato base, mozzarella, fennel sausage, mushroom, onion, jalapeño, parmesan

— Kids 12 and under —

Cheese Pizza 6

Tomato sauce, fresh mozzarella, parmesan

One Topping Pizza 6.5

Tomato sauce, fresh mozzarella, parmesan and choice of one topping

Ice Cream Sundae 3.5

Generous amount of vanilla ice cream and chocolate drizzle

Juice 2

— Drinks —

Sodas (One refill) 2.75

San Pellegrino Italian Soda 3

(Lemon, Orange, Grapefruit, Blood Orange)

Sun Tea 2.75

Hot Tea 3.5

(Herbal, Green, Earl Grey)

San Pellegrino Mineral Water .5L 3 1L 6

Basil Lemonade (One refill) 3

Assorted Juices 4

(Orange juice, Cranberry, Pineapple, Tomato)

For your sweet tooth, enjoy our
homemade desserts!

— Desserts —

Cannoli 9

Two homemade rolled cookies filled with lemon zest, sweet mascarpone, drizzled with vanilla glaze

Tiramisu 9

Lady fingers dipped in coffee liquor, layered with mascarpone, chocolate and fresh whipped cream

Chocolate Torte 7

Rich and decadent flourless torte
(add a scoop of vanilla ice cream 2)

— Draft Beers —

Coors Light

Bud Light

Stella Artois

Fat Tire - NEW BELGUIM

Elevated IPA - LA CUMBRE

Pinstripe - SKA

True Blonde- SKA

Mexican Logger - SKA (Summer seasonal)

Euphoria- SKA (Winter seasonal)

Stone IPA

Mountain Beer Kolsch - TELLURIDE

Blue Moon

Nitro Milk Stout - LEFT HAND

White Claw (Canned) -

Black Cherry, Grapefruit, Mango



Drinks
and
Desserts

— Happy Hour —

Monday - Friday from 3 - 5

Catering Events & Parties

Our mobile oven is available for
events and parties.

Contact us at info@FiredUpPizzeria.com

— White —

Chardonnay, Woodbridge 6 / 24

California

Rich tropical fruit, hint of cinnamon and maple. Medium body with characteristic of ripe pear, green apple, with vanilla oak notes

Prosecco, Zonin 7

Italy

Well balanced, white peach, mineral tones

Pinot Grigio, Chloe 8 / 32

Northern Italy

Fruit-forward flavors, white peach, soft melon, apple, and honeysuckle with a subtle undertone of Meyer lemon

Sauvignon Blanc, Prophecy 8 / 32

New Zealand

Aromas of grapefruit, lime zest, green apple, delicate notes of mineral and white tea

**Chardonnay,
Château Saint Michelle Chard 9 / 36**

Washington

Fresh, crisp, bright apples, and sweet citrus tones

— Red —

Pinot Noir, Line 39 7 / 28

California

Strawberry, raspberry, and cherry flavors, supple tannins

Cabernet Sauvignon, Woodbridge 7 / 28

California

Layers of ripe cherry, berry, and spice, enhancing the velvety finish

Montepulciano d' Abruzzo, Zonin 8 / 32

Italy

Balanced, endlessly pleasing, smooth, ripe dark fruit

Chianti, Folonari 8 / 32

Italy

Crisp flavors of blackberry, raspberry with almond notes

Malbec, Alamos 8 / 32

Argentina

Medium-bodied, dark fruit notes, spicy

Super Tuscan, Sasyr 11 / 44

Italy

Sangiovese-Syrah blend. Zesty blackberry and raspberry, full bodied, silky smooth finish

Tuscany Red, Querceto 11 / 44

Italy

Medium body, hint of vanilla & toast, dried cherry, blackberry and plum.

— Cocktails —

Hard Basil Lemonade 9

Hand shaken vodka and our homemade basil lemonade

Aperol Spritz 9

Prosecco, Aperol, with a splash of soda, orange slice

John Daly 8

Deep Eddie Sweet Tea vodka, homemade basil lemonade

Italian Margarita 10

Silver tequila, Disaronno Amaretto, agave, fresh lime, orange liqueur

Fired Up Bloody 10

Vodka, homemade mix, olive, pickle, fresh lime

Durango Smash 12

Anejo tequila, agave nectar, fresh lemon juice topped with Grand Marnier

Southwest 9

Silver tequila, Ancho Reyes, agave nectar, fresh lime

Moscow Mule 9

Titos vodka, agave, ginger beer, fresh lime

Kentucky Mule 10

Bulleit, agave, ginger beer, fresh lime

JalisCO Mule 10

Teremana Reposado tequila, agave, ginger beer, fresh lime

Paloma 9

Herradura silver, grapefruit juice, fresh lime, Cointreau, agave

Basil Dreams 10

Muddled basil, Bombay Sapphire gin, Cointreau, fresh lime, grapefruit juice

Gold Rush 10

House whiskey, Amaretto, agave, fresh lemon, lime, orange juice

Coconut Martini 12

Run Haven coconut rum, Cointreau, pineapple juice, fresh lime

Lemon Drop Martini 12

Citron vodka, fresh lemon juice, simple syrup, sugar rim

Pomegranate Cosmo 12

Citron vodka, Cointreau, pomegranate liqueur, fresh lime, splash of cranberry



Our beer selection is on the back!