

P'IZZA MENU

crusts

our open fire method of cooking produces a charred crust

if you prefer a lighter crust please ask when ordering

CLASSIC THIN

individual 6.50 large 11.25
a unique crispy-thin crust our claim to fame.

TRADITIONAL

medium 8.00 large 11.25
our slightly thicker new york style pizza crust created especially for the open flame method of baking

WHOLEWHEAT THIN

individual 6.50
light & delicious

specialty pies

small 8.00 medium 11.00 large 14.25
unless otherwise noted

MARGHERITA

house made fresh mozzarella, tomato sauce & basil leaves
(dine-in only for quality assurance)

MELANZANA

sliced eggplant topped with extra homemade tomato sauce, ricotta cheese & extra pecorino romano

GRECO

fresh tomatoes, feta cheese and oven-toasted pine nuts, topped with basil pesto

BIANCO sm 7.50 med 9.50 lg 12.00

a white pizza created from a special blend of cheeses and herbs. a great beginning for fresh vegetable toppings.

PARMA

a blend of italy's five favorite cheeses: gorgonzola, mozzarella, parmigiano, romano and provolone with freshly sliced plum tomatoes & basil

INSALATA

this cheese free pizza features our chopped salad with balsamic vinaigrette over our famous crust & tomato sauce

QUATTRO

each quarter of the pizza represents a season:
artichokes - spring
green peppers - summer
mushrooms - autumn
sausage - winter

ITALIANO

crushed garlic, sun dried tomatoes, spinach & black olives

VEGETARIAN

freshly sliced tomatoes, broccoli, green peppers, onions, fresh mushrooms & a touch of pesto

SPECIAL sm 9.00 med 12.50 lg 17.00

a creative union of the most popular toppings: pepperoni, sausage, onions, olives, peppers, fresh mushrooms & extra cheese

toppings

small 1.00 medium 1.50 large 1.75
price per topping

anchovies
artichoke hearts
black olives
broccoli
cajun chicken
capers
cheddar
eggplant
extra mozzarella
feta cheese
garlic
goat cheese
gorgonzola cheese
green peppers
ham
hot peppers
meatballs
fresh mushrooms
onions

pepperoni
pine nuts
pineapple
plum tomatoes
provolone
roasted red peppers
ricotta cheese
sausage
spinach
sun dried tomatoes

premium toppings

**small 1.25
medium 1.75
large 2.00**
prosciutto
fresh mozzarella
parmigiano reggiano
truffle oil

PASTA MENU

wild mushroom ravioli 10.95

garlic rosemary sauce with truffle oil

pastapancia 14.95

house cured pancetta, red onion and tomato sauce

penne with sausage ragu 12.95

our house-smoked sausage in a Bolognese-style sauce

pastanoci 14.95

toasted walnuts and herbs topped with goat cheese

lasagna vegetariana 8.95

fresh pasta layered with vegetables and cheeses

pastacinghiale 15.95

pasta with wild boar ragu and mushrooms

pastaprimavera 12.95

pasta with fresh vegetables

penne with grilled chicken 12.95

and sundried tomatoes

penne al pesto 8.95

with chicken 10.95

with shrimp 12.95

penne allavodka 9.95

with chicken 11.95

with shrimp 13.95

ravioli al forno 9.95

cheese ravioli baked with homemade marinara and mozzarella

penne marinara 8.95

ravioli marinara 8.95

kid's pasta 4.95 *

penne or ravioli with marinara or butter sauce

organic whole wheat penne is available for an additional 2.50 pastas served with garden salad

* salad not included

SALADS

antipastoinsalata 8.50

prosciutto, salami, provolone, fresh mozzarella, roasted red peppers, sun dried tomatoes & olives

goatcheesesalad 7.50

goat cheese, dried cranberries and red onion over baby greens with balsamic vinaigrette

tomatomozzarella 7.50

handmade fresh mozzarella, tomatoes and basil served over romaine lettuce with our balsamic vinaigrette

tuscan sandwiches fresh brick oven bread

veggie 5.95

fresh mozzarella, sun dried tomato, onion, roasted red pepper, lettuce & balsamic vinaigrette

caprese 5.95

fresh mozzarella, tomato and basil pesto

italiano 5.95

ham, salami, provolone, roasted red peppers, lettuce, tomato & onion balsamic vinaigrette

tuna 5.95

tuna salad, provolone, lettuce, tomato & onion

turkeybreast 5.95

mozzarella, lettuce, tomato, onion & basil pesto dressing

americanhero 6.95

turkey, ham, salami, american cheese, lettuce, tomato, onion with mayo

beverages featuring snapple, bottled spring water, soda, fruit drinks & iced teas.

insalataemiliana 8.50

thin slices of prosciutto, mixed baby greens, balsamic vinaigrette, shaved parmigiano reggiano

gorgonzola&pinenut 7.50

creamy gorgonzola and pine nuts on mixed baby greens, topped with sun dried tomato pesto & balsamic vinaigrette

greekssalad 7.50

feta, kalamata olives, plum tomato, cucumber & red onion on a bed of romaine with homemade low-fat red wine vinaigrette

hotsandwiches

meatballparmigiana 6.25

chickenparmigiana 6.25

eggplantparmigiana 6.25

wraps

turkeywrap 5.95

turkey, feta & sun dried tomato pesto

honeymustard chickenwrap 5.95

breaded chicken with american cheese & honey mustard dressing

grilledchicken caesarwrap 5.95

grilled chicken, romaine lettuce parmigiano & caesar dressing

chicken balsamicowrap 6.50

grilled chicken, fresh mozzarella, roasted red peppers and aged balsamic vinegar

caesarsalad 6.75

romaine, caesar dressing, parmigiano and homemade croutons

arturo'sgardensalad 6.75

sidegarden & caesarsalad 3.75

addchicken toanysalad 2.50

cozzeverdi 7.95

wood roasted new zealand greenshell mussels in a basil sauce

cozzepomodoro 7.95

mussels with homemade marinara

chickenwings

5 wings 3.95

10 wings 6.95

20 wings 12.95

fire roasted in our wood burning ovens

garlicbread 3.50

garlicbread
withcheese 4.00

hotsoup

ask about our daily soup selection and other specials



CREATIVE
EDGE

designedby



ARTURO'S WOODBURNINGBRICKOVENS

In the authentic Italian tradition, we select our simple, whole ingredients and combine them by hand and with heart using the time-honored method of open flame cooking. We utilize the intense heat of our wood burning ovens to lend unique flavor to our food. From our hand-made mozzarella, to our house-cured meats, to our artisanal pizzas, pastas and salads, we have a passion for quality and pride in our product that we know you'll appreciate.

we deliver **973-378-5800** we cater

dine in patrons are welcome to B.Y.O.
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