# USA CAPUTO CUP CHAMPIONS 1st Place - "Non-Traditional" - Twice!



## **FINE FOLK STARTERS**

**STICKS & SWIRLS** Specialty add-ons made with our award-winning dough and baked to golden brown perfection.

### 5 Piece - \$7 | 10 Piece - \$12 | 20 Piece - \$22

Cheesy Breadsticks - Covered in mozzarella, lightly brushed with our signature fresh roasted garlic oil, topped with seasonings, and served with our delicious homemade marinara.

Loaded Breadsticks - Smothered in Monterey Jack cheese, cheddar cheese, applewood smoked bacon crumbles topped with a ranch drizzle.

Buffalo Cheesy Breadsticks - Drenched in mozzarella, American cheese, blue cheese crumbles, ranch dressing, and hot sauce.

Vegan Sesame Sticks - Topped with Violife Coconut oil based "cheese", caramelized onions, green bell peppers, sesame seeds, finished with chili infused agave and teriyaki.

Pepperoni Swirl Rolls - Pinwheels stuffed with pepperoni, mozzarella, seasonings, and served with a side of homemade marinara.

Classic Breadsticks - Brushed with our signature fresh roasted garlic oil, topped with parmesan cheese, Italian seasonings, and served with our homemade marinara. 5 Piece - \$5 | 10 Piece - \$10 | 20 Piece - \$17

## **FRESH SALADS** Add 2 Classic Breadsticks to any salad for \$2.00. Add extra dressing for \$1.00. All dressings are served on the side.

#### Small - \$6 | Regular - \$10 | Family Style - \$30

Chicken Caesar Salad - Romaine lettuce, grilled chicken, croutons, grated parmesan - Served with Caesar dressing on the side.

Italian Salad - A mix of baby spinach and romaine topped with roasted red peppers, banana peppers, red onions, pepperoni, mozzarella, grated parmesan, croutons - Served with balsamic vinaigrette.

Arugula Salad - Arugula, baby spinach, blue cheese crumbles, dried cranberries, walnuts -Served with citrus vinaigrette.

Crispy Wedge - Crisp iceberg lettuce topped with blue cheese crumbles, tomatoes, red onions, chopped applewood smoked bacon - Served with blue cheese dressing.

House Salad - Lettuce, tomatoes, red onions, croutons - Served with balsamic vinaigrette. Small - \$5 | Regular - \$9 | Family Style - \$25

### **DRINKS AND EXTRAS**

### Drinks - 2 Liters \$3.50 | 20 oz Bottles \$2.25

2 Liters - Coke, Diet Coke, Sprite, Minute Maid Lemonade 20 oz Bottles - Dasani Water, Mr. Pibb, Powerade, Gold Peak Sweet & Unsweet Tea, Peace Tea (Snoberry, Caddyshack, Peach, Green Tea, Razzleberry), Apple Juice

### Extra Sauce & Dressing - 2 oz Cup \$1 4 oz Cup \$2

Homemade Marinara Sauce, Signature Roasted Garlic Oll, Chili Infused Honey, Hot Sauce, BBQ Sauce, Balsamic Vinaigrette Reduction (+\$1), Ranch Dressing, Blue Cheese Dressing, Caesar Dressing, Citrus Vinaigrette Dressing, Balsamic Vinaigrette Dressing

FOLK ART PIZZA Create Your Own Masterpiece Choose up to 4 traditional toppings for one set price!							
1. Select you							
$\bigotimes$					12" Gluten Friendly Crust Serves 1   \$14 Trace glutens may be present.		
10" Pizza	14″	Pizza	16" Pizza	18″ Pi			
Serves 1	Serv	res 1-2	Serves 2-4	Serves	s 3-5 Serves 1   \$13 Made with eggs and dairy.		
\$12	\$	517	\$20	\$2	3		
Stromboli/Calzone		<mark>10″</mark> \$13	<b>14</b> ″ \$18	16″ \$22	18‴ \$25		
Scientizen/Ca	-ana						

2. Choose your sauce: Homemade Marinara or Signature Fresh Roasted Garlic Oil

3. Pick up to four traditional toppings: Yes, it's ok to split toppings 1/2 and 1/2.

**Traditional Toppings:** Anchovies, Baby Spinach, Banana Peppers, Black Olives, Broccoli Florets, Caramelized Onions, Chopped Applewood Smoked Bacon, Extra Cheese, Fresh Basil, Fresh Mushrooms, Green Bell Peppers, Green Olives, Ham, Jalapeño, Pepperoni, Pineapples, Red Onions, Ricotta Cheese, Roasted Red Bell Peppers, Sausage, Sweet Peppers, Tomatoes

Premium Toppings (Add an additional .50¢ per topping): Cashew Ricotta, Chicken, Meatballs, Prosciutto di Parma, Roasted Garlic Cloves, Sliced Ribeye Steak, Vegan Pepperoni, Vegan Sausage

Extra toppings: 10" to 12" for \$1.00 ea | 14" to 18" for \$2.00 ea

### "CAN I JUST GET A REGULAR PIZZA?"

In the mood for something simple?

These Pizzas start with our homemade marinara and mozzarella.

Add Toppings: 10" to 12" for \$1.00 ea | 14" to 18" for \$2.00 ea

See toppings list in the Folk Art Pizza section.

10"Pizza	14"Pizza	16" Pizza	18"Pizza	12" Gluten Friendly	10"Cauliflower Crust
\$9	\$13	\$16	\$19	\$12	\$11

## **COMBOS & DEALS**

#### **Buy 2 Get 1 Free**

Buy 2 same size pizzas, and get a 3rd pizza of equal or lesser value for free. Can not be combined with other offers or discounts. Take out and delivery only, please. Valid Tuesday - Thursday.

### Feed the Kids (Feeds 3-5) \$25

Get an 18" pizza with an optional traditional topping, 10 Classic Breadsticks, and a 2 liter beverage. Upgrade from Classic Breadsticks to any 10 premium breadsticks for \$5.00

### Feed the Family (Feeds 4-6) \$50

Get a 16" two topping pizza and a 14" Specialty Pizza, 10 Classic Breadsticks, and regular House Salad with 1 extra dressing. Yes, it's ok to split toppings  $\frac{1}{2}$  and  $\frac{1}{2}$ .

## FINE FOLK ARTISAN SPECIALTY PIZZA

$\bigotimes$				12" Gluten Friendly Crust Serves 1   \$14 Trace glutens may be present.
10" Pizza	14" Pizza	16″ Pizza	18" Pizza	10″ Cauliflower Crust
Serves 1	Serves 1-2	Serves 2-4 <b>\$20</b>	Serves 3-5	Serves 1   \$13 Made with eggs and dairy.
\$12	\$17		\$23	

Strombolis and Calzones - Any of our Artisan Specialty Pizzas can be made into a stromboli or calzone for a small upcharge. (excluding Gluten Friendly and Cauliflower crusts)

### THE REDS

Some of our favorite pizza recipes that include our homemade marinara sauce. Select from our size and crust options above.

Talk Cheesy to Me - Homemade marinara, mozzarella, cheddar, Monterey Jack, and Parmesan.

**The Supreme** - Homemade marinara, mozzarella, pepperoni, sausage, green bell peppers, red onion, and fresh mushrooms.

The Smoke N Bones - Smoky marinara sauce, cheddar cheese, sausage, applewood smoked bacon, caramelized onions, and chili oil.

**Ghost Face Peppa** - Homemade marinara, mozzarella, pepperoni, ricotta, and ghost pepper chili flakes. CAUTION: This pizza is delicious and SPICY!

**The Carne** - Homemade marinara, mozzarella, pepperoni, sausage, ham, bacon, meatball, and fresh chopped basil.

**Roasted Vegetable** - Homemade marinara, mozzarella, broccoli, tomatoes, red onions, black olives, green bell peppers, and fresh mushrooms.

Marguerite's All Sauced Up! - Homemade marinara, fresh mozzarella, fresh basil, cracked black pepper, sea salt, and a drizzle of extra virgin olive oil.

The Battista - Homemade marinara, mozzarella, meatballs, tomatoes, topped with fresh basil, Parmesan, and parsley.

Hawaiian - Homemade marinara, mozzarella, ham, and brown sugar marinated chopped pineapples.

**Philly Steak Pizza Done Proper!** - Homemade marinara, mozzarella, American cheese, sliced ribeye steak, and caramelized onions.

**Uncle Vinny** - Homemade marinara, mozzarella, sausage, fresh green bell peppers, and red onions.

**Goodfella** - Mozzarella, pepperoni, ricotta, banana peppers, and our homemade marinara drizzled on top.

**That's a Spicy Meat'a'ball** - Mozzarella, meatball, jalapeno, caramelized onions, and our homemade marinara drizzled on top.

**No Sleep Till Brooklyn** - Mozzarella, ricotta, sausage, green bell pepper, pickled sweet pepper, homemade marinara sauce drizzle, finished with ghost chili pepper flakes.

**Lasagna Pizza** - Mozzarella, sausage, meatball, Parmesan, Ricotta, fresh basil, our homemade marinara drizzled on top, and parsley.

### **MORE SPECIALTY PIES** Try some of our favorite recipes that feature different sauces besides marinara.

**Chicken Spinach Roasted Reds** - Signature roasted garlic oil, mozzarella, chicken, roasted red bell peppers, and baby spinach.

**Buffalo Chicken** - Starts with a hot sauce base, add a blend of Mozzarella, American cheese, chicken, and finished with a hot sauce drizzle.

**Last Samurai** - Sesame ginger sauce, a blend of Monterey Jack, cheddar, and mozzarella cheese, chicken, red pepper flakes, roasted red bell peppers, broccoli, and topped with toasted sesame seeds.

**Game Time** - Starts with a hot sauce base, a blend of mozzarella, Monterey Jack, and cheddar cheese, chicken, applewood smoked bacon, topped with a ranch and hot sauce drizzle.

American Margherita - Signature roasted garlic oil, mozzarella, tomatoes, fresh basil, cracked black pepper, sea salt, and extra virgin olive oil.

**Arugula & Prosciutto** - Signature fresh roasted garlic oil, pine nuts, mozzarella, finished with arugula, blue cheese crumbles, prosciutto, extra virgin olive oil, cracked black pepper, and fresh-squeezed lemon.

**Bruschetta Pizza** - Signature fresh roasted garlic oil, mozzarella, tomatoes, red onions, garnished with fresh basil, and a balsamic vinaigrette reduction.

Yo, Paulie - Signature fresh roasted garlic oil, mozzarella, pepperoni, ricotta, drizzled with chiliinfused honey, and topped with fresh basil.

Kickin' Chicken - A blend of Monterey Jack, cheddar, and mozzarella cheese, chicken, jalapeños, and ranch.

The DON - Signature fresh roasted garlic oil, mozzarella, shrimp, tomatoes, parmesan, fresh basil, parsley, and fresh squeezed lemon.

Florida BBQ Chicken - Sweet Baby Ray's BBQ, mozzarella, chicken, and more bbq sauce.

**Italian Stallion** - Signature fresh roasted garlic oil, mozzarella, ricotta, tomatoes, baby spinach, and fresh basil.

**Ricotta Lovers White Pie** - Signature fresh roasted garlic oil, mozzarella, ricotta, cracked black pepper, sea salt, and fresh chopped basil.

**Rose-Marie** - Signature fresh roasted garlic oil, rosemary, a blend of Monterey Jack, cheddar and mozzarella cheese, chicken, cracked black pepper, and a dash of sea salt.

**The Mediterranean** - Signature fresh roasted garlic oil, mozzarella, feta, black olives, tomatoes, and red onions.

**Shrimp Casino Pizza** - Signature fresh roasted garlic oil, mozzarella, shrimp, green bell peppers, caramelized onions, applewood smoked bacon, and topped with toasted panko.

**Barnyard** - Signature fresh roasted garlic oil, a blend of mozzarella and American cheese, steak, chicken, applewood smoked bacon, and caramelized onions.

**The "GoatFather"** - Signature fresh roasted garlic oil, mozzarella, Chevre (goat cheese), meatball, roasted red bell peppers, toasted almonds, arugula, and cracked black pepper.

**Chef's Daily Inspired Specialty Pizza** - Follow us online or just call in to discover what ground-breaking flavor combinations we're serving up.

### **DESSERT PIZZAS** Our award-winning dough topped with ingredients that are sure to satisfy any sweet tooth!

#### Available in all sizes. Same price as specialty pizzas.

S'mores Pizza - Graham crackers, marshmallows, melted chocolate chips, chocolate sauce, and powdered sugar.

**Cannoli Pizza** - Sweet cream, cannoli shells, chocolate chips, chocolate sauce and powdered sugar.

Order Online: finefolkpizza.com

## **VEGAN SPECIALTY PIES**

You don't have to be vegan to enjoy some of our favorite vegan pizza recipes below.

### Add Toppings: 10" to 12" for \$1.00 ea | 14" to 18" for \$2.00 ea See toppings list in the Folk Art Pizza section.

### 10": \$14 | 14": \$19 | 16": \$23 | 18": \$26 | 12" GF : \$15

**Vegan Bruschetta** - Cashew Mozzarella mixed with homemade marinara, red onions, tomatoes, fresh basil, balsamic vinaigrette reduction, extra virgin olive oil, nutritional yeast, sea salt, and cracked black pepper.

Vegan Vegetable - Cashew Mozzarella mixed with homemade marinara, broccoli, tomatoes, red onions, black olives, green bell peppers, fresh mushrooms, extra virgin olive oil, nutritional yeast, sea salt, and cracked black pepper.

**Superfood Duo** - Cashew Mozzarella mixed with homemade marinara, broccoli, spinach, garlic cloves, extra virgin olive oil, nutritional yeast, sea salt, and cracked black pepper.

**Cashew Picante (Spicy)** - Cashew Mozzarella mixed with spicy homemade marinara, roasted garlic cloves, extra virgin olive oil, nutritional yeast, sea salt, ghost chili pepper flakes, and chili oil. *Add additional toppings for an extra charge.* 

Vegan Uncle Vinny - Cashew Mozzarella mixed with homemade marinara, vegan sausage, red onions, and green bell peppers.

**Pretty Fly For A Fungi**- Signature fresh roasted garlic oil, baby spinach, Violife "cheese" shreds (made from coconut oil), fresh mushrooms, and our homemade marinara drizzled on top.

**Sun Tzu** - Sesame ginger sauce, Violife "cheese" shreds, green bell peppers, caramelized onions, toasted sesame seeds, crushed red pepper flakes, and agave.

Vegan White - Signature roasted garlic oil, Violife "cheese" shreds, cashew ricotta, fresh basil, and nutritional yeast.

**Vegan Yo Paulie** - Signature roasted garlic oil, Violife "cheese" shreds, vegan pepperoni, cashew ricotta, drizzled with chili infused agave, and topped with fresh basil.

## "CAN I JUST GET A REGULAR VEGAN PIZZA?"

Add Toppings: 10" to 12" for \$1.00 ea | 14" to 18" for \$2.00 ea See toppings list in the Folk Art Pizza section.

10"Pizza	14" Pizza	16" Pizza	18" Pizza	12"Gluten Friendly
\$12	\$17	\$21	\$25	\$13

**Cashew Mozzarella Classic** - Our most popular vegan pizza that has been getting rave reviews from even non-vegans. Homemade cashew mozzarella, mixed with our marinara topped with tomato, fresh basil, extra virgin olive oil, nutritional yeast, oregano, sea salt, and cracked black pepper - Add any toppings you'd like. See the toppings list in the Folk Art Pizza Section.

**Violife Classic** - Homemade marinara, Violife "cheese" shreds (made from coconut oil). Add any toppings you'd like. See the toppings list in the Folk Art Pizza Section.

### From the Fine Folk Pizza Family to You: THAM YOU!



Hi There,

Seriously, we are so thankful for You (and pizza)! When you buy a pie from Fine Folk Pizza, you are not helping a CEO purchase another yacht or private jet. Instead, you are helping our crew (A.K.A. Kinfolk) fundraise for team jerseys, play in bands, pay for college, keep the lights on, help us put food on the table, and straight up support dreams.

Our oven is not a conveyor belt. We use an old-school deck

pizza oven with stones on the top and bottom. Say What!? Every pizza is handmade by folks who want to be at work because that's our culture... happy people, no robots.

Each pizza is made with fresh dough, hand rolled, tossed, and baked by our amazing pizza team. We use premium cheeses, toppings, and produce. We source locally as often as we can and even have our own garden.

We believe that our guests are our shareholders. You are the one that we strive to make happy! Your feedback means everything to us. We love to hear from you: the good, the bad, and the cheesy. Share your experience with us in person, online, or by phone. We look forward to serving you!

### MIKE DENUNZIO

Co-Owner & Restaurant Consultant Mike@finefolkpizza.com

### CHRIS BATTIES

General Manager & Director of Operations Chris@finefolkpizza.com

### BRIE DENUNZIO

Co-Owner & Chief Financial Officer Brie@finefolkpizza.com

<sup>\$</sup>25

### BECOME A VIP REWARDS MEMBER, ASK US HOW! Get the slice of the day e-newsletter! sign up online.

## MAKE YOUR OWN PIZZA KITS

#### Looking for something fun to do at home? Try our make your own pizza kit.

This kit includes 2 dough balls (one extra to film your best dough trick), homemade marinara sauce, mozzarella, 4 toppings, 2 paper chef hats, and a 2 liter.

Make sure to share your experience using *#finefolkdoughchallenge* for a chance to win gift certificates and swag.

**16" Round Pizza Baking Screen | \$10** - A must have addition to our make your own pizza kit. This screen is also the perfect reheat and re-crisp tool to make your pizza delivery like it just came out of our oven. For full instructions check out *finefolkpizza.com/reheat*.

**Pizza Cutter | \$10** - Stop cutting your pizza with a fork and knife! This is the same tool we use to cut pizza in our kitchen.

