

ORIGINAL FLAVOR 1889 BOTTLES

WINE BY GLASS

Sparkling

Prosecco brut Zonin - Veneto	187ml		11
Prosecco Rose' Zonin - Veneto	187ml		11
Red Sweet Castello del Poggio - Veneto	187ml		10
Moscato sweet Castello del Poggio - Veneto	187ml		10

White

Pinot Grigio Barone Fini - Trentino Alto Adige	10		36
Falanghina Feudi di San Gregorio - Campania	13		46
Vermentino di Sardegna Cala Silente Cantina Sandati - Sardegna	11		38
Sauvignon Blanc Kobrand - Friuli Venezia Giulia	12		42
Chardonnay Principia di Butera	11		38

Red

Merlot Barone Fini - Trentino Alto Adige	10		36
Sangiovese Caparzo Sangiovese - Toscana	10		36
Montepulciano d'Abruzzo Masciarelli - Abruzzo	11		38
Maremma Toscana Cabernet Sauvignon La Mozza - Toscana	13		46
Chianti Classico Carpineto - Toscana	11		38

Rose'

Toscana rosato Frico Sangiovese Scarpetta - Toscana	10		36
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BEERS

Draft

Peroni Pale Lager, Italy	Heineken Pale Lager
Cigar City Jai Alai IPA	Cigar City Nitro Maduro Brown Ale
Piccola 6 / Grande 9	

Bottles

Miller Light Light Lager - 6	Peroni 0.0% Non alcoholic Pale Lager - 6
Samuel Adams Boston Lager - 6	Yuengling Amber Lager - 6
6	

Rose' & Sparkling

Prosecco brut il Fresco Glera Chardonnay, Pinot Bianco Villa Sandi - Veneto. Dry fresh & fruit-driven with citrus & stone-fruit flavors	36
Lambrusco dry Kobrand Medici Ermete Secco - Emilia Romagna Intense ruby red. Pleasant and persistent with violet scent. Dry, fruity, fresh, lively and pleasantly harmonious.	38
Franciacorta brut PR Blanc de Blancs Monterossa - Lombardia Generous fragrances & a pleasingly crisp acidity armony & elegant	95

White Wine

Pinot Grigio Santa Margherita - Trentino Alto Adige With its straw yellow color, clean intense aroma, and dry golden apple taste, our signature Pinot Grigio is full of authentic, flavorful personality.	48
Grillo Timpa Feudo Montoni Sicilia On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with alcohol.	48

Red Wine

Puglia Primitivo i Muri - Puglia. A pleasant full & balanced flavor. It has a very fruity, aroma flavor & a "jammy quality"	38
Valpolicella superiore Tenuta Marcati - Veneto Bouquet of cherry, plum, raspberry & spices. Full flavor with long persistence	42
Etna Rosso Pietradolca - Sicilia Flavor of red berries & black cherry with a freshness balanced by a soft round mouthfeel	44
Nero d'Avola Lagnusa Feudo Montoni - Sicilia The palate is soft, velvety, sapid & laced with delicate tannins	48
Lacrima di Morro d'Alba Guercia antica Velenosi - Marche Aromas of red rose & wild berries & forest. Soft tannins & thick density	48
Chianti Classico Riserva Santa Margherita - Toscana Oak-aged flavors are bright and round, with a dry, warm, fresh earthy finish.	48
Pinot Noir Saracco Vigna San Carlo - Piemonte Delicate and aromatic, wild cherries, red berries and consistency of taste.	54
Amarone della Valpolicella Marcati - Veneto Harmonic, smooth, rounded & sapid. Intense flavor of fruit & spices	78
Barolo Massolino - Piemonte Full-bodied, classic and well structured wine which ages well and perfectly	110
Brunello di Montalcino Caparzo - Toscana The palate is soft, velvety, sapid & laced with delicate tannins	96

Never has Saint Petersburg seen the mouth watering taste of Napoli. The flavor originates all the way back to 1889 in the fire of the traditional 8,000 pound brick oven. Majority of pizza ovens are fueled with wood for the flavor, however, it is wood that sucks the moisture from the bread. When you try the pizzas from Napoli, they are burned in the consistency of 734 degree fahrenheit, cooked to perfection to create the most moist, light, and airy crust you've ever tasted.

Over the last few decades, Americans have suffered obesity increasing at a rampant rate due to the overprocessing of food, preservatives, chemicals, through our food. Neapolitan is made with only the ancient grains, free from preservatives, so that by the time you're done with your pizza your mouth has experienced an Italian phenomenon. it is a process that takes over three days to ferment, rise, and create a taste unparalleled. The whole-body grinding of the wheat grain makes pizza enriched with micronized bran and wheat germ to bring the right content of fiber, vitamins, and antioxidant oils for easy digestion. The moment you put this food in your mouth you'll quickly experience the difference.

HOW THIS CAME TO BE:

To deliver this level of superior quality, Owners Davide and Sal had to specially install this oven, having to remove the door frame just to get it in the door. The cement tiles cracked under the enormous weight of this 8,000 lbs of brick rolling into the place it sits now.

You have never tasted pizza before until you've tasted Original Flavor 1889.

Please share our story with those you love who would like to experience the true ecstasy of ancient Italy with a modern touch.



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727-8737139

Monday - Tuesday
4 pm - 10 pm

Wednesday - Thursday
Noon - 10 pm

Friday - Saturday
Noon - 11 pm

Sunday
Noon - 10 pm

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