


900⁰

WOOD-FIRED PIZZERIA


“We are proud to offer a full gluten-free menu to our celiac and gluten-sensitive customers. All menu items and ingredients contained in this version of our menu are gluten-free. For your safety, we have eliminated all gluten flour from our pizza prep line, and our staff follow a strict protocol when preparing all gluten-free items, including the use of dedicated utensils and equipment in the preparation and handling of gluten-free items. Please be aware that this is not a gluten-free facility, and despite our best efforts there is a risk of cross contamination from the open kitchen environment. Rest assured however, that we have made every effort and are personally committed for you to have a safe and enjoyable gluten-free experience”.


Adrian Ortiz-Mena, Director. | Kyle Miner, Head Chef. | Robert Urner, Guest Experience Manager.

- APPETIZERS. -

 **GLUTEN-FREE GARLIC BREAD.** Baked fresh w/Italian herbs & Parmigiano cheese. 9.95

MEATBALLS & G.F. GARLIC BREAD. House-made meatballs (6) made with local meat from Glenwood. Served with our organic tomato sauce, Parmigiano and wood-fired G.F. garlic bread. 18.95


 **SCORCHED TOMATOES.** Wood-fired tomatoes, scorched in our 900⁰ oven. Topped w/ash goat-cheese, chipotle flakes, house-made pesto, candied walnuts, balsamic reduction, and a side of wood-fired G.F. garlic bread. 17.95


 **FIRE-ROASTED VEGETABLES.** Seasonal vegetables roasted with garlic & Italian herbs. Served w/house-made pesto, lemon-infused infused olive-oil, & balsamic reduction. 18.95

- SALADS. -


CRISPY PROSCIUTTO CAESAR SALAD. Romaine lettuce, house Caesar dressing, fresh-grated pecorino Romano, crispy Prosciutto di Parma. 14.95

900⁰ SALAD. Wild arugula, fresh cremini mushrooms, ripe cherry tomatoes, aged balsamico di Modena, extra-virgin olive oil, candied walnuts, crispy Prosciutto di Parma. 16.95

 **ARUGULA SALAD.** Wild arugula, ripe cherry tomatoes, fresh ricotta cheese, lemon-infused olive-oil & balsamic reduction. 13.25

 **CAPRESE SALAD.** Roma tomatoes, mini bocconcini, house-made pesto, lemon-infused olive-oil, finished with balsamic reduction & fresh basil. 14.25

ORGANIC BROCCOLINI SALAD. Tender organic broccolini, artichoke hearts & mini bocconcini tossed in our lemon-infused olive-oil & balsamic reduction. Topped with a blanket of fresh sliced Prosciutto di Parma. 17.95

 *Vegetarian. | Sorry, no “half & half pizzas”.*

- OUR PIZZA RECIPE. -

Hand Made Gluten-Free Dough. | Fresh Mozzarella. | 900° Wood-Fired Oven.

Each individual pizza is wonderfully unique, a product of our collective passion for authentic Italian food and artisan techniques, all at the mercy of our 900° wood-fired oven. We use only the highest quality ingredients, nothing processed or frozen. We hope you can taste the difference quality makes.

GLUTEN-FREE DOUGH (12"). We make our gluten-free dough in-house, 100% by hand. Our G.F. recipe is soy, nut and dairy free. The dough is then rested and matured for several days to develop a soft and flavorful crust. Our G.F. pizzas are then lightly topped with the highest quality Italian & local ingredients and cooked in a 900° wood-fired oven. We hope you enjoy.

Our gluten-free dough is also available to go, if you would like to try baking your own gluten-free pizzas at home! 8.95


- WHITE SAUCE PIZZAS. -

FESTIVA. White cream sauce, fresh mozzarella, smoked Italian pancetta, apple, brie, thyme, candied walnuts, maple syrup. 27.95 *Add house-made fennel sausage, 2.95*

TRICOLORE. White cream sauce, fresh mozzarella, hot Calabrese salami, garlic, fresh basil, gorgonzola, Parmigiano, cracked pepper. 26.95. *Add cremini mushrooms, 1.95*

NONNA. White cream sauce, fresh mozzarella, brie, Parmigiano, garlic, house-made fennel sausage, ripe cherry tomatoes, fresh basil. 26.95

PANCETTA & FUNGHI. White cream sauce, fresh mozzarella, Parmigiano, smoked Italian pancetta, cremini mushrooms, brie, garlic, thyme. 27.95


 **QUATTRO FORMAGGIO.** White cream sauce, fresh mozzarella, gorgonzola, brie, Parmigiano, garlic, thyme. 25.95. *Add smoked Italian pancetta or premium Italian ham, 2.95*


- PESTO SAUCE PIZZAS. -

VERDE. House-made pesto sauce, cremini mushrooms, garlic, thyme, smoked Italian pancetta, wild arugula, lemon-infused olive-oil & balsamic reduction. 27.95

GENOVESE. *Awarded "Victoria's Best Thin-Crust Pizza" by CTV News Vancouver Island.*

House-made pesto sauce, fresh mozzarella, house-made fennel sausage, dry-cured pepperoni, hot Calabrese salami, crispy Prosciutto di Parma, finished with pickled red onions. 27.95

 **SOPHIA.** House-made pesto sauce, fresh mozzarella, Parmigiano, organic asparagus, organic zucchini, organic bell peppers, red onions, garlic, chipotle pepper flakes, finished with pine-nuts and balsamic reduction. 27.95

 *Vegetarian. | Sorry, no "half & half pizzas".*


- RED SAUCE PIZZAS. -

Made with 100% Organic Tomato Sauce.

BRAVA. Organic tomato sauce, fresh mozzarella, spicy chorizo, fresh-cut pineapple, banana peppers, caramelized onions. 26.95

LOMBARDI. Organic tomato sauce, fresh mozzarella, house-made fennel sausage, dry-cured pepperoni, cremini mushrooms, garlic, oregano. 27.95


PASSIONE. Organic tomato sauce, fresh mozzarella, house-made fennel sausage, brie, Parmigiano, oregano, fresh basil, garlic, diced tomatoes. 26.95

 **ROSSA.** Organic tomato sauce, fresh mozzarella, Parmigiano, asparagus, zucchini, bell peppers, red onions, garlic, chipotle flakes, topped w/wild arugula & balsamic reduction. 27.95

CAPRICCIOSA. Organic tomato sauce, fresh mozzarella, premium Italian ham, cremini mushrooms, artichoke hearts, black olives, garlic, thyme. 26.95

CARNIVORO. Organic tomato sauce, fresh mozzarella, house-made fennel sausage, dry-cured pepperoni, smoked Italian pancetta, hot Calabrese salami, red onions, garlic. 27.95


ALOHA. Organic tomato sauce, fresh mozzarella, premium Italian ham, fresh-cut pineapple, finished with cold-pressed coconut oil. 25.95

 **MARGHERITA.** Organic tomato sauce, fresh mozzarella, fresh basil, extra-virgin olive oil. 21.95 *Add smoked Italian pancetta or premium Italian ham, 2.95*

RUCOLA & CRUDO. Organic tomato sauce, fresh mozzarella, finished with thin-sliced Prosciutto di Parma, wild arugula & lemon-infused olive-oil. 25.95

ITALIANA. Organic tomato sauce, fresh mozzarella, house-made fennel sausage, garlic, organic broccolini, finished with extra-virgin olive oil. 25.95

CLASSIC PEPPERONI. Organic tomato sauce, fresh mozzarella, dry-cured pepperoni, garlic, oregano. 23.95. *Add cremini mushrooms, 1.95*

 **FUNGHI.** Organic tomato sauce, fresh mozzarella, cremini mushrooms, garlic, thyme, Parmigiano, lemon-infused olive-oil. 23.95. *Add smoked Italian pancetta, 2.95*

PICCANTE. Organic tomato sauce, fresh mozzarella, hot Calabrese salami, garlic, red onions, finished with extra-virgin olive-oil. 23.95. *Add cremini mushrooms, 2.95*

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- **Extra vegetables:** Cherry tomatoes, organic broccolini, fresh basil, cremini mushrooms, bell peppers, zucchini, black olives, artichoke hearts, fresh-cut pineapple, wild arugula. 1.95 each.
 - **Extra protein:** Pepperoni, hot Calabrese salami, house-made fennel sausage, smoked Italian pancetta, premium Italian ham, fresh or crispy Prosciutto di Parma. 2.95 each.
 - **Extra cheese:** Mozzarella, gorgonzola, brie, goat-cheese, vegan cheese. 3.95 each.
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- EAT, DRINK & BE LOCAL! -

- WINE BY THE GLASS. -

5oz. 9.50 | 9oz. 14.50
500ml. 27.00 | Bottle, 42.00

Now Pouring:

- ITALIAN REDS. -

Primitivo (Puglia)
Nero D'Avola (Sicilia)
Montepulciano D'Abruzzo

- WHITES. -

Pinot Grigio (Sicilia)
Sauvignon Blanc (New Zealand)

- HOUSE SANGRIA. -

9oz. 10.95 | Bottle, 24.00
Red or White.

-PROSECCO ON TAP. -

Classic Dry Prosecco. 8.25
Pink Prosecco. 8.95
Passion Fruit Mimosa. 8.95
Raspberry Mimosa. 8.25
White Peach Mimosa 8.75

- SELECT CELLAR WINES. -

Available by the Bottle.

Barbera Piemonte – (Organic). | 52.00
Chianti Riserva – Antinori. | 74.00
Rosso di Montalcino - Altesino. | 67.00
Brunello di Montalcino – Altesino. | 107.00
Barberesco - Produttori di Barberesco. | 86.00
Amarone Classico – Masi, 2012 | 104.00
Barolo – Aurelio Settimo. | 95.00

- CRAFT BEER, ON TAP. -

Sleeves, 6.95 | Pints, 8.25
900⁰ Original Blend (Amber Ale).
900⁰ Canadian Pale Ale.
900⁰ Dark IP-Ale.
Hoyne Pilsner.
Hoyne Dark Matter
Phillips Blue Buck
Driftwood Fat Tug IPA

- GLUTEN-FREE. -

Cider: No Boats on Sunday. 8.95
Beer: Whistler Forager Lager. 8.25

- COCKTAILS. -

Raspberry Vodka Lemonade. 8.95
Spiced Rum & Coke. 7.95
Mango Margarita. 8.95
Classic Negroni. 8.25
Campari & Soda. 6.95
900⁰ Caesar. 8.95

- NON-ALCOHOLIC. -

Italian Sodas, Made In-House. 3.50
Lemon, Raspberry, Strawberry,
Cherry, Blood-Orange, Peach.

Lemon Iced-Tea. 3.50
Made in-house, sweetened with honey.

Pop. (325ml.) 3.95
Coca-Cola, Diet Coke, Ginger-Ale,
San Pellegrino: Assorted flavours.
Sparkling: San Pellegrino Essenza.