



RED WAGON PIZZA CO.

AS OPPOSED TO SAYING "HOUSE MADE" NEXT TO EVERYTHING ... WE ARE A SCRATCH KITCHEN. GOOD FOOD FOR GOOD PEOPLE!

APPETIZERS

- BAR CHIPS G** 6
Gaufrette-style, seasoned with rosemary, garlic salt & black pepper. Served with Sriracha aioli.
- FIRE-ROASTED VEGGIES G** 12
Seasonal veggies dressed with a carrot ginger vinaigrette.
- PEPPERONI ROLL** 9
Sliced, topped with fig balsamic. Served with red sauce.
More Cheese - 1 More Pepperoni - 1
- CHEESE BOARD** 16
Our selection changes often; please ask your server.
- CHARCUTERIE BOARD** 16
Our selection changes often; please ask your server.

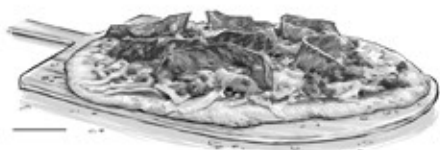
- MEATBALLS G** 12
Beef, pork & ricotta. Topped with red sauce, shaved parmesan, gremolata & fresh basil.
- WOOD-FIRED WINGS G** 11
BBQ, dry jerk rub, or buffalo. Served with your choice of green goddess or bleu cheese.
- MARINATED BEETS G** 11
Orange, pistachio oil, orange & truffle vinaigrette, spiced pistachios & chèvre.
- WATERMELON GAZPACHO G** 6
Watermelon, cucumber, avocado, jalapeño & micro cilantro.
- ROASTED GRAPES & RICOTTA** 6
Our ricotta with roasted grapes, rosemary & crostini.

PASTA

- TORTELLINI ALLA PANNA** 16
Filled with spinach, ricotta & lemon. Tossed in a creamy white wine sauce with peas & ham.
- AGNOLOTTI** 17
Black truffle ricotta agnolotti with white wine beurre blanc & brûléed orange.
- MEAT LASAGNE** 11
Ricotta, sausage, fresh basil, cheese & red sauce.
- BUTTERED NOODLES** 6
Add Parmesan 2 Substitute Red Sauce 1
- BAKED GEMELLI** 11
Our extra creamy cheese sauce & bacon.

SALADS

- ARUGULA G** 10
Pickled raspberries, chèvre, sliced almonds, black pepper & olive oil.
- HOUSE ITALIAN G** 9
Romaine, red wine vinaigrette, marinated feta, red onion, cherry tomatoes, Kalamata olives & pepperoncini.
- CAESAR**** 11
Gem lettuce, sieved egg, parmesan & soft boiled egg. Served with crostini.
Add chicken 4



PIZZAS

- ROASTED VEGGIE PIZZA V** 18
Harissa based seasonal veggies finished with crunchy chickpeas & coconut milk crema.
Beer: Good Juju Wine: Vignier
- DOUBLE PEP** 20
Red sauce, garlic oil, pepperoni, cheese, more pepperoni, more cheese.
Beer: Two Hearted Wine: Barbera
- RED WAGON PIZZA** 19
Crispy sopressata ribbons, banana peppers & sausage. Finished with chili flakes & fig balsamic.
Beer: Hopy IPA Wine: Nebbiolo
- BOBBY'S BALL'N OUT** 19
Red sauce, house cheese, ricotta, meatballs, red onion & pickled peppers. Finished with Anaheim peppers, Fresno peppers & parsley oil.
Beer: Standard Lager Wine: Cab
- BEET** 18
Caramelized onions, beets, olive oil & chèvre. Finished with microgreens & spicy honey.
Beer: Blood Orange Wine: Rosé
- THE NASH** 19
Gorgonzola & light cheese over garlic oil. Topped with romaine, spicy buffalo, bleu cheese dressing, pickled vegetable relish & cornflake-crust chicken.
Beer: Lonely Blonde Wine: Bubbles
- MARGHERITA** 18
Crushed tomatoes, olive oil & fresh mozzarella. Finished with fresh basil & fig balsamic.
Beer: Czech Pils Wine: Chianti
- PETER PEPPER 2.0** 18
Smoked fresh mozzarella over red sauce, topped with chorizo, spinach & pickled sweet peppers.
Beer: Miraculum Wine: Pinot Noir
- POPEYE** 19
Garlic oil with spinach, sausage, cheese & Robiola cheese. Finished lemon & black pepper.
Beer: Wagon Party Wine: Chardonnay
- BANH MI** 19
Sweet soy-glazed pulled pork over cheese. Finished with ginger pickled carrots, radishes, julienne cucumber, jalapeño, cilantro & Sriracha aioli.
Beer: Cider Wine: Pinot Grigio
- THE BLT** 18
Bacon marmalade, olive oil, house cheese, cherry tomatoes & arugula. Add 2 eggs - 3
Beer: Kayak Kolsch Wine: Rosé
- RED WOOD'S BBQ** 18
BBQ sauce, cheddar, Sriracha glazed chicken, corn, red onion, bacon & cilantro.
Beer: Two Hearted Wine: Malbec
- TINGA** 19
Garlic oil, house cheese, pulled tinga chicken and pork blend, pico, crema & cilantro.
Beer: Foggy Geezer Wine: Sauv Blanc
- OLIVE OYL** 18
Basil pesto, castelvetro olives, marinated artichokes, mushrooms, cheese & ricotta. Finished with a squeeze of lemon & black pepper.
Beer: Saison de Blanc Wine: Gruner

CHEESE 14 - PEPPERONI 16 - SAUSAGE 17

MADE TO SUIT

- | 1 | 2 | 3 |
|----------------|--------------|------------------|
| Arugula | Basil | Artichokes |
| Banana Peppers | Gorgonzola | Bacon |
| Jalapeño | Green Olives | Chèvre |
| Red Onion | Parmesan | Chicken |
| Spinach | Pepperoni | Fresh Mozzarella |
| Extra Sauce | Tomato | Mushrooms |
| | Extra Cheese | Ricotta |
| | | Sausage |

Gluten-Free Crust - 4

G = Gluten free V = Vegan

** = Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

= Food Network star Guy Fieri's favorite dishes