



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 GV** 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
- ROASTED GRAPES & RICOTTA** 6
Our ricotta with roasted grapes, rosemary & crostini.
- 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.

PASTA

- TORTELLINI ALLA PANNA** 16
Filled with spinach, ricotta & lemon. Tossed in a creamy white wine sauce with peas & ham.
- MEAT LASAGNE** 11
Ricotta, sausage, fresh basil, cheese & red sauce.
- BUTTERED NOODLES** 6
Add Parmesan 2 Substitute Meat Sauce 2
- BAKED GEMELLI** 11
Our extra creamy cheese sauce & bacon.

SALADS

- ARUGULA G** 10
Framboise 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

CHEESE 14 · PEPPERONI 16 · SAUSAGE 17

- ROASTED VEGGIE PIZZA V** 18
Harissa based seasonal veggies finished with crunchy chickpeas & coconut milk crema.
Beer: Good Juju Wine: Vermentino
- 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
- BEET** 18
Caramelized onions, beets, olive oil & chèvre. Finished with microgreens & spicy honey.
Beer: Rosé Wine: Rosé
- THE NASH** 19
Gorgonzola & light cheese over garlic oil. Topped with romaine, spicy buffalo, bleu cheese dressing, pickled vegetable relish & cornflake-crusted chicken.
Beer: Lonely Blonde Wine: Bubbles
- MARGHERITA** 18
Crushed tomatoes, olive oil & fresh mozzarella. Finished with fresh basil & fig balsamic.
Beer: Czech Pils Wine: Any Italian Red
- 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: Hazy IPA Wine: Sauv Blanc
- OLIVE OYL** 18
Basil pesto, castelvetrano olives, marinated artichokes, mushrooms, cheese & ricotta. Finished with a squeeze of lemon & black pepper.
Beer: Saison de Blanc Wine: Bianco

MADE TO SUIT

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

Gluten-Free Crust - 4

Vegan Cheese - 5

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