



Menu

6/21/2016

--- Starters ---

Garlic Bread - roasted garlic oil, parmesan, Italian parsley	4.75
Bruschetta - balsamic tomatoes, basil pesto, parmesan, olive oil	6.50
Pane Pazzo - fire roasted garlic, mozzarella, parmesan, Italian parsley	7.50
Eggplant Parmesan - oven roasted eggplant, mozzarella, basil, tomato sauce, parmesan	8.00
Provoleta - provolone, roasted red peppers, salsiccia, chili flake	8.50
Meatballs - pork, beef, roasted red onion, tomato sauce, almond, basil, parmesan	9.50
Squash - arugula, goat cheese, candied pecans, maple sherry vinaigrette	6.50

--- Salads ---

Mista - greens, carrots, cucumber, fennel, red onion, parmesan, tomato, pine nuts, rice wine vinaigrette	8.75 / 4.50
Caesar - romaine, parmesan, croutons, tomato	8.75 / 4.50
Caprese - fresh mozzarella, tomato, basil, olive oil, balsamic reduction	8.50
Chop - provolone, pepperoncini, salami, garbanzo beans tomato, onion, gorgonzola, roasted red pepper, herb vinaigrette	5.50

--- Pasta ---

Pasta Con Salsiccia - house-cured sweet sausage, garlic, chili flakes, tomato sauce, basil, parmesan	9.25
Spaghetti and Meatballs - marinara, basil, parmesan	12.00
Aglio e Olio - garlic, chili flake, flat leaf parsley, parmesan	8.25
Carbonara - spaghetti, house-cured pancetta, egg, parmesan, black pepper, garlic (Carbonara only available during dinner)	11.00

--- Wood Fired Pizza ---

Cheese - tomato sauce, mozzarella	9.00
Margherita - tomato sauce, mozzarella, basil, olive oil, fleur de sel	9.55
Bianca – green olive, white sauce, mozzarella, basil, garlic, chili flakes	10.00
Pomodoro - grape tomato, ricotta, mozzarella, olive oil, basil, garlic, chili flakes	10.00
Pepperoni - tomato sauce, mozzarella, pepperoni, oregano	10.75
Hawaiian - tomato or barbecue sauce, mozzarella, pineapple, roasted red onion, cotto ham	10.75
Funghi - tomato sauce, mushroom, fontina, thyme, garlic oil	11.00
Salsiccia - tomato sauce, house-cured sweet sausage, mozzarella, rosemary, garlic, olive oil	11.25
800° - tomato sauce, spicy house-cured sausage, mozzarella, ricotta, roasted red pepper, chili oil, Italian parsley	12.00
Rocket - tomato sauce, prosciutto, fontina, garlic, arugula	12.00
Quattro Formaggi - tomato sauce, mozzarella, fontina, provolone, gorgonzola, marjoram	12.00
Pollo BBQ - bbq sauce, chicken, mozzarella, roasted red onion, scallion, goat cheese, cilantro, chive oil	12.00
Verdure - white sauce, mozzarella, roasted red pepper, zucchini, mushroom, fennel, roasted red onion, tomato, basil, goat cheese, chive oil	12.50
Carne - tomato sauce, mozzarella, pepperoni, house-cured sweet sausage, cotto, spicy coppa, bacon, oregano	13.50

>>> For an additional \$3.75, all of our pizzas can be made using our gluten free crust <<<

--- For the BAMBINO ---

Cheese Pizza 5.25 | Pepperoni Pizza 6.00 | Sausage Pizza 6.00 | Buttered Noodles 4.75

--- Lunch Special ---

Choice of small pizza and salad, and beverage. Available for dine-in Monday-Friday during lunch hours.

Level One - Margherita, Cheese, Pepperoni, Salsiccia, Funghi, Hawaiian, Bianca, Pomodoro 8.50

Level Two - Rocket, 800°, Carne, Verdure, Quattro, Pollo BBQ 9.50

Salad - Mista, Caesar or Chop

--- Desserts ---

Olive oil cake - house-made cake, freshly grated orange zest, fruit, whipped cream, pine nuts, olive oil	4.50
Chocolate Torte - flourless torte, whipped cream, almonds, fruit	4.50
Gelato - Choose three: (pistachio, strawberry, cappuccino chip, mint chocolate chip, vanilla, chocolate,	5.25
Affogato - vanilla gelato drowned in espresso	5.25
Xisco's Pops: A rotating selection of locally hand-crafted popsicles.	3.75 – 4.25

--- Drinks ---

Coke, Diet, Cherry, Root Beer, Sprite, Mello Yello	1.85	
Iced Tea, Hot Tea, Coffee	1.85	
Acqua-Panna, San Pellegrino	3.50	
Espresso 3.50	Cappuccino 4.50	Americano 4.50

--- Events ---

Tuesday Night is Burger Night

Grass-fed beef grilled over our wood burning parrilla and topped with ingredients unique to Three Fires. Try us on Tuesday!

Craft Beer and Live Music

Ask your server about our next craft beer and live music event!

--- Wine List ---

Sparkling Wine

Bin#		Glass	Bottle	Region
301	Movendo <i>Moscato</i>	\$9	\$25	Italy
302	Stella Rosa <i>Rosso</i>	\$8.75	\$24	Piedmont

White Wine

104	Kung Fu Girl <i>Riesling</i>	\$10	\$26	Washington
101	Banfi Le Rime <i>Pinot Grigio</i>	\$9	\$25	Tuscany, Italy
105	Two EE's <i>Diamond</i>	\$9	\$25	Indiana
107	13 Celsius <i>Sauvignon Blanc</i>	\$9.50	\$26	Marlborough
103	Marqués de Cáceres <i>Verdejo</i>	\$9	\$25	Rueda, Spain
102	Lucky Star <i>Chardonnay</i>	\$5.75	\$15	California
106	Popcorn <i>Chardonnay</i>	\$10	\$27	Carneros, CA
108	Piedra Negra <i>Rosado</i>	\$8	\$24	Argentina

Red Wine

215	Two EE's <i>Plonqué</i>	\$9	\$25	Indiana
214	Cartidge & Browne <i>Pinot Noir</i>	\$9	\$25	North Coast, CA
207	Michele Chiarlo <i>Barbera d'Asti</i>	\$8.50	\$24	Piedmont, Italy
202	Tilia <i>Malbec</i>	\$8	\$24	Mendoza, Argentina
210	Charles Smith <i>The Velvet Devil Merlot</i>	\$9	\$25	Washington
203	Cosentino <i>"The Dark"</i>	\$9	\$25	Lodi, CA
211	Caymus <i>Conundrum Red</i>	\$13.50	\$38	California
201	Monsanto <i>Chianti Classico</i>	\$13.50	\$38	Tuscany, Italy
205	Guidepost <i>Cabernet Sauvignon</i>	\$9.50	\$26	Chile
208	Lucchine <i>Valpolicella Classico</i>	\$10	\$27	Veneto, Italy
209	Coppola <i>Claret</i>	\$11.50	\$32	California
213	Saved <i>Red Blend</i>	\$10.75	\$30	California

Bottle Only

401	Diora <i>Pinot Noir</i>	n/a	\$32	Monterey
402	Bolla <i>Valpolicella Ripasso</i>	n/a	\$32	Veneto
403	The Black Stallion <i>Cabernet Sauvignon</i>	n/a	\$46	Napa

House Wine

House Red	\$5	n/a	Italy
House White	\$5	n/a	Italy
Red Sangria	\$6.50	n/a	

--- Catering ---

Looking for a unique catering option? Consider inviting us!

Our wood-fired mobile adds flavor to your business event, block party, rehearsal dinner, birthday bash, wedding, graduation party, or any other special event. Housed in the 800° Fuego truck, our mobile Tuscan oven will gift your guests with the same handmade Neopolitan pizza that you enjoy at our restaurants.

Thinking outside the box?

We also offer pastas, salads, appetizers, and other small plates.

If you have something special in mind, let us help design a customize menu tailored to your needs.

Ask your server for our catering menu or give us a call at 260-494-6711.

www.fuegowoodfiredcatering.com



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Proteins sourced locally from Gunthorp Farms and Seven Sons.
18% Gratuity added to parties of 8 or more.