



DINNER MENU



900degreespizzeria.com

GLI ANTIPASTI

PIZZA SCHIACCIATA — 12

Wood-burning pizza bread, topped with salt, parmesan cheese, oregano, olive oil, served with a side of house-made olive tapenade & a fresh tomato blend

CAPRESE — 13

Fresh mozzarella, seasonal tomatoes, fresh basil, extra virgin olive oil

BRUSCHETTA — 12

Grilled bread topped with fresh tomato, garlic, basil, oregano, extra virgin olive oil

PROSCIUTTO E BURRATA — 14

Fresh burrata cheese served over a bed of freshly sliced prosciutto di Parma & arugula

ANTIPASTO ALL' ITALIANA — 19

Selection of imported meats, olives, cheeses

CALAMARI FRITTI — 16

Fried calamari, shrimp, zucchini, ammoglio sauce

POLIPO ALLA GRIGLIA — 15

Grilled octopus, extra virgin olive oil, garlic, parsley, served over a bed of arugula

INSALATINA DI POLIPO — 15

Octopus salad, extra virgin olive oil, fresh lemon juice, parsley

CARPACCIO DI FILETTO — 17

Raw filet mignon carpaccio, shaved parmesan, lemon, extra virgin olive oil, served over a bed of arugula

INSALATA DI MARE — 16

Mussels, little neck clams, calamari, octopus, shrimp, parsley, garlic, lemon, extra virgin olive oil

VONGOLE SCOPPIATE — 18

Fresh little neck clams, white wine, parsley, garlic, pepper flakes

SALSICCIA E PEPERONI — 15

Italian fennel sausage sautéed with hot & mild peppers, potatoes

SHRIMP ALLA GRIGLIA — 16

Grilled jumbo shrimp, served over a bed of arugula

ZUPPA DI COZZE — 15

Mussels prepared in cherry tomatoes, white wine, served with grilled bread

MILLEFOGLIE DI MELANZANE — 13

Layers of eggplant, tomato sauce, grated parmesan, basil

LE INSALATE

Add chicken (\$6), salmon (\$10) or shrimp (\$7) to your salad

RUCOLA E CARCIOFINI — 12

Arugula salad, artichokes, roasted peppers, shaved parmesan, white truffle oil, fresh lemon juice

INSALATINA MISTA — 10

Mixed greens, tomatoes, garbanzo beans, cucumbers, carrots, dressing of choice

MISTA DEL MICHIGAN — 12

Spring mix, dried cherries, walnuts, gorgonzola cheese, strawberries, raspberry vinaigrette

INSALATA DI CESARE — 12

Freshly cut romaine lettuce, shaved parmesan, croutons, caesar dressing

PASTA SECCA

Add house salad or soup (\$3)

PENNE BOSCAIOLA — 19

Short penne pasta, meat sauce with a hint of cream, ham, mushrooms

SPAGHETTI ALLE VONGOLE — 23

Spaghetti, little neck clams, parsley, garlic, cherry tomatoes, pepper flakes, white wine

LINGUINE ALLO SCOGLIO — 25

Linguine, mix of fresh seafood, cherry tomatoes, parsley, pepper flakes

CARARECCE AI PROFUMI DI SICILIA — 22

Short casarecce pasta, fresh swordfish, tomato, eggplant, mint

PASTA ALLA BOLOGNESE O POMODORO — 17/15

Pasta of choice with choice of Bolognese meat sauce or tomato sauce

RISOTTO GAMBERI E PESTO DI ASPARAGI — 22

Slow-cooked Arborio rice, asparagus pesto sauce, red Argentinian shrimp, pepper flakes

RISOTTO FRUTTI DI MARE — 25

Slow-cooked Arborio rice, mix of fresh seafood, cherry tomatoes, parsley, pepper flakes

PASTA FRESCA

Add house salad or soup (\$3)

FETTUCINE ALFREDO — 17

Handmade long, flat ribbon pasta, prepared with our authentic alfredo sauce, parmesan cheese

RAVIOLI ALLA BOLOGNESE O POMODORO — 21/19

Spinach & ricotta filled ravioli with a choice of Bolognese meat sauce or tomato sauce

TAGLIATELLE AL SALMONE CREMOSO — 22

Handmade long, flat ribbon pasta with fresh salmon, creamy sauce, butter

LINGUINE AL NERO DI SEPPIA CON GAMBERI — 23

Fresh handmade cuttlefish ink pasta, prepared with red Argentinian shrimp, cherry tomatoes, pepper flakes

PAPARDELLE AL RAGÙ DI AGNELLO — 23

Handmade fresh, broad, long pasta with lamb meat sauce

TAGLIATELLE AI FUNGHI PORCINI — 23

Handmade fresh, long, flat ribbon pasta with porcini mushrooms, garlic, parsley, white wine

TORTELLINI PANNA PROSCIUTTO E FUNGHI — 22

Meat tortellini, ham, wild mushrooms, creamy panna sauce

LOBSTER & SHRIMP RAVIOLI — 25

Lobster filled ravioli topped with fresh red Argentinian shrimp, cherry tomatoes, garlic, parsley, pepper flakes, white wine

GNOCCHI QUATTRO FORMAGGI IN CESTA DI PARMIGIANO — 20

Handmade potato gnocchi, parmesan, pecorino, gorgonzola, fontina, served in a parmesan crust bowl

GNOCCHI PALOMINO — 18

Handmade potato gnocchi, palomino sauce

Ask your server about our gluten-free options

I SECONDI DI CARNE

All entrées come with soup or salad, potato, & seasonal vegetable

POLLO PICCATA — 20

Organic chicken breast, sautéed with mushrooms in a lemon & white wine sauce, capers

POLLO MARSALA — 20

Organic chicken breast, sautéed with mushrooms in a marsala wine sauce

VITELLO SALTIMBOCCA — 23

Veal cutlets, prosciutto di Parma, sage, white wine sauce

VITELLO MARSALA — 23

Veal cutlets, sautéed with mushrooms in a marsala wine sauce

LAMB CHOPS — 34

Grilled lamb chops prepared with rosemary, extra virgin olive oil

BISTECCA AI FERRI — 28

12oz choice angus beef NY Strip, grilled to perfection

BISTECCA DI MANZO ALLA "PALERMITANA" — 28

12oz breaded & grilled choice angus beef NY Strip, ammoglio sauce

TAGLIATA DI MANZO ARUGULA E PARMIGIANO — 28

Sliced choice angus beef NY Strip, laid over a bed of arugula, topped with parmesan shavings

FILETTO ALLA GRIGLIA — 39

8oz choice angus beef filet mignon, char-grilled to perfection

FILETTO AI FUNGHI — 39

Two 4oz choice angus beef filet mignon medallions sautéed with cognac, topped with a fresh mushroom sauce

I SECONDI DI PESCE

All entrées come with soup or salad, potato, & seasonal vegetable

SALMONE ALLA GRIGLIA IN SALSA DI LIMONE — 25

Faroe Island salmon grilled in a lemon sauce, prepared with extra virgin olive oil, lemon, garlic

PESCE SPADA — 26

Grilled fresh swordfish, garlic, extra virgin olive oil, parsley

ZUPPA DI PESCE — 25

Mix of fresh seafoods, prepared in cherry tomatoes, garlic, white wine, parsley, pepper flakes, served with grilled bread

BRANZINO ALLA GRIGLIA — 39

Fresh Mediterranean Sea bass, grilled to perfection (served as whole fish)

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

LE NOSTRE PIZZE

LE PIZZE ROSSE

MARGHERITA — 10

Tomato sauce, fresh mozzarella, basil

CLASSICA — 10

Mozzarella, tomato sauce

CAPRICCIOSA — 14

Tomato sauce, mozzarella, ham, mushrooms, olives, artichokes

STELLA — 15

Star-shaped pizza, tomato sauce, mozzarella, ricotta, ham

VEGETARIANA — 14

Tomato sauce, mozzarella, kalamata olives, mushrooms, artichokes, roasted peppers

AMERICANA — 12

Tomato sauce, mozzarella, pepperoni

BURRATA — 16

Tomato sauce, mozzarella, burrata cheese, prosciutto di Parma, arugula, shaved parmesan

900 GRADI — 15

900 degrees pizza, tomato sauce, mozzarella, hot capicollo, soppressata calabrese, pepper flakes

SALUMI MISTI — 15

Tomato sauce, mozzarella, sausage, ham, pepperoni, bacon

VICENTINA — 15

Tomato sauce, mozzarella, ham, mushroom, caramelized onion

CALZONE — 15

Mozzarella, ham, topped with tomato sauce

ROMANA — 13

Tomato sauce, mozzarella, ham, mushroom

TONNO PIZZA — 15

Tomato sauce, mozzarella, tuna fish, white onion, capers

FORNO ALLEGNA

LE PIZZE BIANCHE

QUATTRO FORMAGGI — 14

Mozzarella, gorgonzola, fontina, grated parmesan

PESTO — 13

Basil pesto sauce, mozzarella, cherry tomatoes, pine nuts

SOFIA — 15

Cherry tomatoes, mozzarella, prosciutto di Parma, arugula, shaved parmesan

BIANCA — 10

Mozzarella, oregano, garlic, grated parmesan

FIG & PIG — 16

Mozzarella, fig jam, prosciutto di Parma, burrata cheese, crushed walnuts

FUNGHI MISTI E TARTUFO — 14

Mozzarella, mixed wild mushrooms, white truffle oil

SALSICCIA E RAPINI — 14

Mozzarella, Italian sausage, broccoli rabe

Nine Hundred Degrees

WITH WOOD BURNING AT A
FLAMING 900 DEGREES, IN JUST
90 SECONDS THE INGREDIENTS
HARMONIZE TOGETHER TO
CRAFT YOUR AUTHENTIC PIZZA
TO PERFECTION. 900 DEGREES
IS GUARANTEED TO GIVE AN
AUTHENTIC EXPERIENCE FOR FAMILY
AND FRIENDS THAT WILL HAVE YOU
FEELING AS IF YOU ARE TRULY IN
ITALY.



NON SI MANGIA PER VIVERE,
MA SI VIVE PER MANGIARE
YOU DON'T EAT TO LIVE, YOU LIVE TO EAT

