



Fired Up Pizzeria was inspired by the authentic aroma, taste and craft of pizza found on the streets and in the pizzerias in Naples. Our sauce is made with La Fiammante hand selected San Marzano style tomatoes approved by AVPN (Associazione Vera Pizza Napoletana). The dough is made with 3 generations true Neapolitan knowledge & craftsmanship, combined with the finest superior grade flour AVPN. Our fresh Fior Di Latte Mozzarella cheese is hand made fresh daily by Mozzarita a local, 100% natural, gourmet Mozzarella manufacturer.

- Mozzarita Fresh Fior Di Latte Mozzarella cheese is made with cow’s milk from local Florida dairy farms.
- Mozzarita Imported Mozzarella Di Bufala DOP is made with water buffalo milk from Campania Region.
- All pizzas are made with extra virgin olive oil lightly charred and well done.

Pizza

Traditional

San Marzano style hand crushed tomatoes that are picked fresh and topped with fresh Fior Di Latte Mozzarella cheese, basil and finished with our all natural Citterio Pepperoni.

10” 14”
14.00 17.00

Margherita

Brushed with basil infused extra virgin olive oil, topped with San Marzano style hand crushed tomatoes, Fior Di Latte Mozzarella cheese and fresh basil.

13.00 15.00

Authentic Di Bufala Margherita

Brushed with basil infused extra virgin olive oil, topped with San Marzano style hand crushed tomatoes, Mozzarella Di Bufala cheese and fresh basil.

15.00 18.50

The Rocks Meat Lovers

San Marzano style tomatoes, fresh Fior Di Latte Mozzarella cheese, All Natural Citterio Pepperoni, Fontanini Italian mild or spicy Sausage and All Natural Ground Beef.

16.00 19.00

Bianca “Off-White” Pizza (NO TOMATO SAUCE!!!)

Fresh Fior Di Latte Mozzarella cheese, Parmigiana-Reggiano cheese, Ricotta Impastata, minced garlic and Provolone finished with a drizzle of pesto sauce and balsamic glaze.

12.00 15.00

Chicken Diavolo

San Marzano style tomatoes, grilled diced Chicken Breast, shredded Provolone, Fior Di Latte Mozzarella cheese, roasted red peppers, a touch of crushed red pepper flakes, onions, black olives and fresh basil.

14.75 18.00

Diavola

San Marzano style tomatoes, fresh Fior Di Latte Mozzarella cheese, all natural Citterio Pepperoni, spicy Soppressata-Salami, crushed red pepper and fresh basil.

14.75 18.00

Vegetarian

San Marzano style hand crushed tomatoes, fresh Fior Di Latte Mozzarella cheese, wood fired roasted mixed peppers, artichoke hearts, mushrooms and eggplant topped with extra virgin olive oil.

14.75 18.00

Marinara

San Marzano style tomato sauce, no cheese, with twice the amount of sauce as the Classic Margherita, fresh garlic, oregano, basil, sea salt and extra virgin olive oil.

10.00 12.00

Piccante

San Marzano style tomatoes, fresh Fior Di Latte Mozzarella cheese and Fontanini Italian spicy Sausage.

14.00 17.00

Create Your Own Pizza

10” Cheese Pizza 12.50
14” Cheese Pizza 15.00

Protein

10” - 1.50 / 14” - 2.50 per topping

- Citterio All Natural Calabrese Soppressata Salami
- Citterio All Natural Pepperoni
- Citterio Hot Capicola
- Citterio Prosciuttini Ham
- Fontanini All Natural Gluten-Free Italian Meatballs
- Fontanini All Natural Ground Beef
- Fontanini All Natural Italian Mild Sausage
- Fontanini Pure Italian Spicy Hand Pinched Sausage
- Raikes Farms All Natural ABF Grilled Chicken Breast
- Raikes Farms All Natural Bacon
- Raikes Farms All Natural Uncured Cooked Ham
- Raikes Farms All Natural Uncured Pastrami Brisket

Cheese

10” - 1.25 / 14” - 2.25 per topping

- Crumbled Bleu Cheese
- Fior Di Latte Mozzarella Cheese
- Grated Romano
- Mozzarella Di Bufala
- Parmigiana-Reggiano Cheese
- Ricotta Impastata
- Shredded Provolone

10” - 2.25 / 14” - 3.50 per topping

- Mozzarella Di Bufala

Veggies

10” - 1.00 / 14” - 1.50 per topping

- Artichoke Hearts
- Basil Pesto
- Black Olives
- Fresh Basil (No Charge)
- Fresh Green Peppers
- Fresh Mushrooms
- Garlic (No Charge)
- Green Olives
- Jalapenos
- Kalamata Olives
- Onions
- Red Onions
- Sliced Banana Peppers
- Sliced Pepperoncini
- Sweet Peppers
- Vine Ripe Tomatoes
- Wood Fired Roasted Eggplant
- Wood Fired Roasted Red Peppers