



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



Appetizers

Small Fry Basket	3.00
Small Cheese Fry Basket	4.00
Small Chili and Cheese Fry Basket	5.00
Large Fry Basket	4.00
Large Cheese Fry Basket	5.00
Large Chili and Cheese Fry Basket	6.00

Stromboli	14.00
Fresh Fior Di Latte Mozzarella cheese, Fontanini Sausage, All Natural Citterio Pepperoni, extra virgin olive oil and fresh basil with San Marzano tomato sauce served on the side.	

Classic Iceberg Wedge Salad	8.00
Half head of an Iceberg lettuce wedge served with house-made chunky bleu cheese dressing, chopped tomatoes, red onions and All Natural Raikes Farms Bacon.	

Deanna’s State Fair Cheese Curds	8.00
Beer-battered white cheddar cheese curds straight from Wisconsin! Served with ranch dressing, Buffalo wing sauce or marinara sauce.	

Cheesy Bread	7.00
Fresh garlic, extra virgin olive oil, made with fresh Fior Di Latte Mozzarella cheese, with a side of marinara sauce.	

The Ragnar Lothbrok Norseman	8.00
German style supersized pretzel! Comes with real Yuengling beer cheese.	

Caprese	9.00
Sliced fresh Mozzarella Di Bufala, fresh tomatoes, basil and extra virgin olive oil topped with a drizzle of aged Modena balsamic glaze.	

Antipasto	12.00
Sliced fresh Mozzarella Di Bufala, oven roasted sweet red peppers, Citterio Soppressata Salami, Genoa Salami, Citterio Prosciuttini Ham, mixed olives and fresh baked bread.	

Mr. Fontanini Gluten-Free All Natural Meatballs	10.00
½ pound of Fontanini All Natural Meatballs topped with our famous marinara sauce and shaved Romano cheese. Served with fresh baked bread.	

The “Bushmaster” Wood Oven Roasted Island Wings	12.69
Raikes Farms All Natural Peruvian sauce, topped with Caribbean jerk and lemon pepper seasoning. Served with 10 pieces.	

Thor’s Hammer Wings	12.69
Oven roasted at 1,000 degrees made with fresh garlic, lemon pepper and hot buffalo sauce. Served with 10 pieces.	

Mr. Buffalo Anchor Bar Original Wings								
All wings are made mild or hot with Frank's Red Hot Sauce. Served with fresh carrots and celery and your choice of bleu cheese or ranch dressing.								
	10 Pieces	12.69	30 Pieces	35.00	50 Pieces	58.00	70 Pieces	80.00
	20 Pieces	24.00	40 Pieces	46.00	60 Pieces	68.00	80 Pieces	90.00

Leonardo's Wood Fired Oven Sandwiches

Caprese	10.00
Sliced fresh Mozzarella Di Bufala, fresh sliced tomatoes, balsamic vinegar and creamy pesto mayo.	
Add Raikes Farms All Natural Grilled Chicken Breast	3.00

Campagnolo	12.00
Raikes Farms All Natural Grilled Chicken Breast, roasted pepper, Provolone cheese and creamy pesto mayo.	

Vegetariano	10.00
Roman lettuce, grilled mushrooms, onions, roasted peppers, fresh Fior Di Latte Mozzarella cheese, garlic and extra virgin olive oil.	
Add Raikes Farms Antibiotic-Free All Natural Roasted Turkey Breast	3.00

Italiano	10.00
Capicola, Genoa Salami, Prosciuttini Ham , fresh sliced tomatoes and fresh Fior Di Latte Mozzarella cheese with a mixture of balsamic vinegar and extra virgin olive oil.	

Italian Bambino	10.00
Premium Ham, Prosciuttini Ham, Genoa Salami, Cooked Salami, Capicola, Pepperoni and Provolone topped off with Larry’s famous Italian dressing.	

Desserts

Nutellino	6.00
Wood-burning oven pizza crust layered in a hazelnut spread and whipped cream.	

New York Style Cheesecake	5.25
Toppings: Cherry or Strawberry .75	

Tiramisu	5.25
Espresso soaked lady fingers layered with sweet mascarpone cream finished with a dusting of cocoa powder.	

Big David Cannoli	5.25
House made Sicilian, Ricotta, and Mascarpone cherries.	

