

626 MAIN ROAD (ROUTE 202)
TOWACO, NEW JERSEY 07082
973-335-2555

www.900degreespizza.com

LIKE US ON FACEBOOK

MON-THUR 11:30AM - 9PM

FRI 11:30AM - 10PM

SAT 12 - 10PM SUN 3 - 9PM



EAT IN/TAKE OUT

BYOB 900° is a bring your own alcohol establishment brought to you from the creative mind of John Canavari. John has traveled the world tasting and training to cook in a wood fired oven to create each of these unique blends with a 72 hour fermentation process.

PIZZA

MARINARA ///10.00

crushed tomato sauce, wood-fire roasted garlic, fresh sicilian oregano, sicilian sea salt, extra virgin olive oil, **no cheese**

MARGHERITA ///12.00

homemade mozzarella, crushed tomato sauce, fresh basil, sicilian sea salt, extra virgin olive oil

BUFALA MARGHERITA ///15.00

mozzarella di bufala, crushed tomato sauce, fresh basil, sicilian sea salt, extra virgin olive oil

900° ///15.00

soppressata piccante, Mike's hot honey, homemade mozzarella, fresh ricotta, calabrese peppers sauce

DANNY BOY ///16.00

soppressata, imported ham, artichoke hearts, mushrooms, mozzarella, crushed tomato sauce

SALSICCIA ///14.00

crumbled wood-fired sausage, homemade mozzarella, crushed tomato sauce, parmigiano-reggiano

COPPA PIE ///15.00

crushed tomato, imported ham, local honey, ricotta

THE BOARDWALK ///18.00

ground Sirloin, provolone cheese, caramelized onions, sauteed peppers, and homemade mozzarella

VEGGIE ///15.00

cherry tomatoes, wood-fired mushrooms, zucchini, artichokes, olives, fresh mozzarella, extra virgin olive oil, crushed tomato sauce

EGGPLANT PIZZA /// 16.00

fried eggplant, mozzarella, ricotta, crushed tomato sauce

WHITE CLAM PIE ///18.00

Fresh Clams, Roasted Garlic, Oregano, Parmesan Cheese, White Wine Sauce

NEW YORKER ///16.00

pepperoni, crumbled wood-fired sausage, home-made wood-fired meatballs, homemade mozzarella, crushed tomato sauce, parmigiano-reggiano

PARMA ///16.00

prosciutto di parma, arugula, fresh mozzarella, aged balsamic, extra virgin olive oil, shaved parmigiano-reggiano, white pie

HONEY PIE ///14.00

local honey, calabrese peppers, fresh mozzarella, ricotta, caramelized onions, white pie

BIANCO ///14.00

ricotta, fresh mozzarella, parmigiano-reggiano, truffle oil, white pie

BROCCOLI RABE ///15.00

ricotta, broccoli robe, sausage, white pie

FUNGHI ///16.00

wild mushrooms, truffle oil, fresh mozzarella, ricotta, white pie

PESTO ///14.00

pesto, fresh mozzarella, grape tomatoes, parmigiano-reggiano, white pie, no nuts

BUFFALO CHICKEN ///18.00

buffalo chicken, calabrese pepper sauce, hot soppressata, homemade mozzarella, and blue cheese dressing

WOOD-FIRED BBQ PULLED PORK ///18.00

in House smoked Mozzarella, Cole Slaw, and Potato Chips

SHRIMP SCAMPI ///18.00

Shrimp marinated in Lemon White Wine Sauce, Fresh Mozzarella, Lemon Garlic Herb Butter, Cherry Tomatoes, and Basil

Each 12" pizza is imported piping hot from our 900° Stefano Ferrara Neapolitan Oven directly to your table.

ADDITIONAL TOPPINGS

anchovies///\$2.00
aged balsamic/// \$2.00
artichokes/// \$1.50
arugula/// \$1.50
buffalo mozz./// \$4.00
caramelized onions/// \$1.50
calabrese peppers/// \$3.00
capers/// \$1.50
cherry tomatoes/// \$1.50

cherry peppers/// \$2.50
egg /// \$1.00
goat cheese/// \$3.00
gorgonzola/// \$2.50
grilled chicken /// \$5.00
imp. ham(coppa)/// \$3.00
mike's hot honey/// \$2.00
jalapeno /// \$1.50
kalmata olives /// \$1.00

meatballs /// \$3.00
roasted peppers/// \$1.50
mozzarella///\$3.00
roasted garlic/// \$1.50
mushrooms /// \$2.00
salami/// \$3.00
pancetta /// \$3.00
sausage/// \$3.00
pepperoni/// \$3.00

shrimp/// \$6.00
pesto /// \$2.00
sopressata hot/mild /// \$2.00
prosciutto di parma///\$4.00
truffle oil///\$3.00
red onion/// \$1.50
ricotta/// \$2.00
zucchini/// \$1.50

GLUTEN-FREE PIZZA CRUST

They are 12 inch, thin crust pizza, made with rice and tapioca flour and leavened with yeast. They are not made with sourdough starter: We use a screen to keep the crusts from coming in contact with our regular pizza crusts, as well as using separate utensils in preparation, however if you have a severe wheat/gluten allergy we cannot guarantee that you will not have an allergic reaction. Any of the pizzas on our menu can be made using these crusts for a minimal additional charge of \$5.00

LUNCH MENU SERVED UNTIL 4PM

- HEROS**
meatball or sausage parmesan///9.95
chicken parmesan///9.95
grilled sausage w/broccoli rabe///9.95
grilled skirt steak topped w/arugula///11.95
grilled or breaded chicken w/broccoli rabe///9.95

SALADS

ASPARAGUS AND BEAN ///8.95

wood-fired asparagus with warm cannelloni beans served over arugula with aged balsamic vinegar

CAESAR ///7.95

hearts of romaine, shaved parmigiano-reggiano, croutons with homemade caesar dressing

WEDGE ///9.95

iceberg wedge, grape tomatoes, pancetta, bermuda onions, topped with chunky bleu cheese

BEET ///9.95

beet salad over mixed greens, goat cheese & walnuts with red wine raspberry vinaigrette dressing

HOUSE ///6.95

mixed green salad with cucumber; onion, tomatoes and carrots tossed in a balsamic vinaigrette dressing for chicken add 6.00, for shrimp, add 8.00

SPECIAL - MINI MARGHERITA & HOUSE SALAD III 9.95

prosciutto, homemade mozzarella w/roasted peppers///9.95
grilled or breaded chicken, homemade mozzarella, roasted peppers & baby arugula///9.95

COLD APPETIZERS

CAPRESE ///9.95

homemade mozzarella, tomatoes, wood-fired roasted peppers and basil topped with aged balsamic

ANTIPASTO ///14.95

selection of italian cured meats & selected cheese

MOZZARELLA DI BUFALA ///10.95

sliced bufala mozzarella over arugula salad, diced prosciutto, roasted red peppers and marinated cherry tomatoes

BURATTA ///9.95

buratta, marinated cherry tomatoes, arugula, roasted red peppers drizzled with a balsamic glaze

RICOTTA ///8.95

ricotta and honey served with toasted bread

HOT APPETIZERS

MOZZARELLA IN CARROZZA ///9.95

italian layered grilled cheese, breaded and served golden brown, topped with red tomato sauce

BAKED MEATBALLS OVER RICOTTA ///9.95

homemade grandma-style

WOOD-FIRED SAUSAGE W/ BROCCOLI RABE ///11.95

sausage from Arthur Avenue sliced and served with broccoli rabe, sauteed with garlic and oil

RICE BALLS ///8.95

saffron rice with a meat and cheese center served with both anchovy and marinara sauce

ENTREES

RIGATONI BOLOGNESE ///16.95

rigatoni served in a bolognese sauce, topped with a dollop of ricotta cheese

PENNE ALLA VODKA ///15.95

penne macaroni in a vodka cream sauce mixed with diced prosciutto and peas

ORECCHIETTE ///16.95

orecchiette pasta served with Arthur Avenue sausage and broccoli rabe tossed in a white wine sauce

GRILLED SKIRT STEAK ///19.95

8 oz grilled over onions, mushrooms, peppers with roasted potatoes

ZUPPA DI PESCE /// 26.95

shrimp, clams, scallops, mussels, calamari in a tomato broth served over Angel Hair Pasta

CHICKEN MILANESE ///16.95

arugula, tomatoes, red onion, shaved parmesan, balsamic vinaigrette

CAVATELLI W/CHICKEN AND BROCCOLI ///16.95

served in a white wine parmesan sauce

CHICKEN PARMESAN W/ PENNE ///16.95

breaded chicken cutlet topped with baked mozzarella served over penne in a red tomato sauce

SHRIMP SCAMPI W/ SPAGHETTI///19.95

spaghetti pasta in a scampi sauce with shrimp

SEARED CHICKEN /// 17.95

over broccoli rabe topped with prosciutto, fresh mozzarella, roasted red peppers with a white wine, garlic basil sauce

KID'S PASTA ///6.95

penne with butter or tomato sauce