

Wood Fired Dinner

APPETIZER

GARLIC CHEESE BREAD BRUSCHETTA (3) \$10

Provolone, Parmesan, Basil, Oregano, Hot Tomato Sauce
ADD Any Additional Toppings for \$2/Ea

CLASSIC TOMATO BRUSCHETTA (3) \$10

Local Organic Tomatoes, Garlic, Sea Salt, Cracked Pepper, Mozzarella, Basil, EVOO

MASCARPONE FIG BRUSCHETTA (3) \$13

Oven Roasted Bread, Mascarpone Cheese, Fig Sauce, Prosciutto, Rosemary

ITALIAN HUMMUS \$10

Cannellini Beans, Rosemary, Garlic, EVOO with Cucumbers and Focaccia Bread

CHARCUTERIE

CHEF'S BOARD \$23

Pepperoni, Salami (Sopressata), Prosciutto, Double Cream Brie, Smoked Gouda, Drunken Goat Iberico Cheese, Olives, Cashews, Dried Fruits, Fig Preserves, Cornichons, Focaccia Bread

INSALATA

CAPRESE \$14

Sliced LOCAL Organic Tomatoes, Daily Hand Made Mozzarella, Fresh Basil, LOCAL EVOO, Cracked Pepper, Sea Salt

GARDEN \$8 (V)

Organic Baby Greens, Tomatoes, House Made Croutons, Balsamic Honey Dressing

ITALIAN CHOPPED \$16

Organic Baby Greens, Egg, Gorgonzola, Sizzling Bacon, Corn, Pepperoni, Classic Honey Dijon

FARMERS MARKET \$ MRKT Price

Local farmers produce when available, check specials board or ask your server for details

#FORNO

Wood Fired Cooked Dishes with Focaccia and Choice of Mac and Cheese or Garden Salad

MEATBALLS \$16 HH*

Made fresh Daily Seasoned Ground Beef, Provolone Cheese, Smoked Onions, Mushrooms, Tomato Sauce, Oregano

TUSCAN FILET STEAK \$25

6oz. Filet w Mushrooms, Smoked Onions, Baked Brie, Chimichurri Sauce, Rosemary

CHEDDAR MAC AND CHEESE \$14

Creamy Cheddar Cheese Sauce, Wood Oven Baked Make it CRAFT Style by adding Cherry Wood Smoked Bacon and Jalapeños \$3

ESPRESSO \$8

DOUBLE COLD PRESS ICED ESPRESSO

Try with any flavoring below and fresh cream!

Hazelnut | Vanilla | Chocolate | Caramel | Strawberry

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Craft 64

WOOD FIRED PIZZA

MARGHERITA \$18

Mozzarella, Parmigiano-Reggiano, Tomato Sauce, Basil

SMOKEHOUSE II (white) \$24

Mozzarella, Parmigiano-Reggiano, Fennel Sausage, Smoked Onions, Roasted Cremini Mushrooms, Rosemary

HONEY BEE \$23

Mozzarella, Parmigiano-Reggiano, Pepperoni, Jalapeños, LOCAL Mesquite Honey, Tomato Sauce

PEPPERONI \$21

Mozzarella, Parmigiano-Reggiano, Pepperoni, Tomato Sauce

CARNE \$25

Mozzarella, Parmigiano-Reggiano, Pepperoni, Fennel Sausage, Spicy Soppressata Salami, Tomato Sauce

AJI \$22

Mozzarella, Parmigiano-Reggiano, Fennel Sausage, Sautéed Onions, Ricotta, Spinach, Spicy Aji Jalapeño Sauce

CAPRESE \$19 (White)

Mozzarella, Wedge Tomaotes, Cooked Basil, Local Strawberry Balsamic Reduction

BLANCO (white) \$20

Mozzarella, Parmigiano-Reggiano, Ricotta, Spinach, Garlic

FICO \$20

Mozzarella, Parmigiano-Reggiano, Ricotta, Arugula, Truffle Oil, Fig Sauce

SENZA FORMAGGIO \$15 (vegan)

Tomato Sauce, Basil, Oregano, Rosemary, EVOO

PESTO GENOVESE \$24

Provolone, Sun Dried Tomatoes, Roasted Red Peppers, Topped w/ Prosciutto, Basil, Pesto (Garlic-Parmigiano-Reggiano-Basil-Pine Nut-EVOO) Sauce

PIZZA SPECIAL \$ MRKT Price

Inspiration hits us all the time, please check the specials board or ask your server for details.

Our Mozzarella is made in-House every day, since many fresh ingredients are sourced from local farms, supplies are not guaranteed.

ADDITIONAL TOPPINGS

\$3: Mushrooms, Wild Arugula, Spinach, Artichokes, Ricotta, Smoked Onions, Anchovies, Jalapeños, Red Pepper, Frescatrano (Green) Olives, Sliced Tomatoes

\$5: *2 Eggs, Wood Smoked Bacon, Salami, Fennel Sausage, Pepperoni

\$6 Prosciutto di Parma, Sliced Beef Meatballs

DOLCE

TIRAMISU \$16

Ladyfingers, Mascarpone, Marsala, Dark Rum, Espresso

NUTELLA INDULGENCE \$12

Bananas, Nutella then baked in our oven and topped with Hazelnuts, Arizona Honey and Fleur de Sel

THREE MIX TRUFFLES \$12

Chocolate Mix truffles Served on a Plate.

#Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.