

Wood Fired Lunch

MON-FRIDAY 11AM TILL 3PM

APPETIZER

GARLIC CHEESE BREAD BRUSCHETTA \$10
Provolone, Parmesan, Basil, Oregano, Hot Tomato Sauce
ADD Any Additional Toppings for \$2/Ea

CLASSIC TOMATO BRUSCHETTA \$10
Local Organic Tomatoes, Garlic, Sea Salt, Cracked Pepper, Mozzarella, Basil, EVOO

MASCARPONE FIG BRUSCHETTA \$13
Oven Roasted Bread, Mascarpone Cheese, Fig Sauce, Prosciutto, Rosemary

ITALIAN HUMMUS \$10
Cannellini Beans, Rosemary, Garlic, EVOO, Olives, 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 Organic Tomatoes, Daily Hand Made Mozzarella, Basil, Tuscan 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

PANINI SLIDERS

On daily made wood-fired focaccia bread.
Served until 3pm. Choose a Garden Salad or Mac and Cheese

CAPRESE \$12
Tomatoes, Mozzarella, Smoked Onions, Basil, Arugula, EVOO
Served Cold

ITALIAN \$13
Pepperoni, Salami, Tomatoes, Mozzarella, Smoked Onions, Basil, Arugula, EVOO- Served Warm

BLT \$13
Wood Smoked Bacon, Tomatoes, Mozzarella, Smoked Onions, Basil, Arugula, EVOO- Served Warm

Add 1 egg to any focaccia - \$2
Add Bacon to any focaccia - \$2

ESPRESSO \$8

DOUBLE COLD PRESS ICED ESPRESSO
Try with any flavoring below and fresh Cream!

Hazelnut | Vanilla | Chocolate | Caramel | Strawberry

WOOD FIRED PIZZA

10" Lunch PIZZETTA Served until 3pm daily. Includes up to 1 additional Topping, Add \$4 for Prosciutto or Beef Meatballs. \$2 each additional Topping. Includes Free Tea or Soda

CHOOSE

MARGHERITA STYLE \$12
Mozzarella, Parmigiano-Reggiano, Tomato Sauce, Basil

BLANCO STYLE (white) \$12
Mozzarella, Parmigiano-Reggiano, Garlic

ADDITIONAL TOPPINGS

Mushrooms, Wild Arugula, Spinach, Eggplant Artichokes, Ricotta, Smoked Onions, Zucchini White Anchovies, Jalapeños, Red Pepper, Frescatrano (Green) Olives, Sliced Tomatoes

*2 Eggs, Wood Smoked Bacon, Salami, Fennel Sausage, Pepperoni

Prosciutto di Parma, Sliced Beef Meatballs

Mozzarella is made in-house daily. Since many fresh ingredients are sourced from local farms, supplies are not guaranteed.

*FORNO

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

MEATBALLS \$16
Made fresh Daily Seasoned Ground Beef, Provolone, Smoked Onions, Mushrooms, Tomato Sauce, Oregano

TUSCAN FILET STEAK \$25
AZ Raised 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

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.

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