

# 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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# Craft 64