

# Wood Fired Forno

## INSALATA

**CAPRESE \$14**  
Sliced LOCAL Organic Tomatoes, Daily Hand Made Mozzarella, Basil, EVOO, Cracked Pepper, Sea Salt

**GARDEN \$8 (V)**  
Organic Baby Greens, Tomatoes, House Croutons, Balsamic Honey Dressing

**CAESAR SALAD \$15**  
Organic Romaine, House Made Caesar Dressing and Daily made Croutons, Shaved 14mo aged Parmigiano-Reggiano.

**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

## CHARCUTERIE

**CHEF'S BOARD \$23**  
Pepperoni, Salami (Soppressata) Salami, Prosciutto, Double Cream Brie, Smoked Gouda, Drunken Goat Iberico Cheese, Olives, Cashews, Dried Fruits, Fig Preserves, Cornichons, Focaccia Bread

## BRUSCHETTA

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

**CLASSIC TOMATO \$11**  
Local Organic Tomatoes, Garlic, Sea Salt, Cracked Pepper, Mozzarella, Basil, EVOO

**MASCARPONE FIG \$13**  
Mascarpone Cheese, Fig Sauce, Prosciutto, Rosemary

**ITALIAN HUMMUS \$10**  
Cannellini Beans, Rosemary, Garlic, EVOO, Olives, Cucumbers and Focaccia Bread

## #FORNO

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

**MEATBALLS \$16**  
Made fresh Daily Seasoned Ground Beef, Mozzarella, 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 ESPRESSO ICED**

Hazelnut | Vanilla | Chocolate | Caramel

## 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, Rosmary

**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.

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

## ADDITIONAL TOPPINGS

\$3: Mushrooms, Wild Arugula, Spinach, Eggplant Artichokes, Ricotta, Smoked Onions, Zucchini White 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.

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