

Breads- Balls-Toasts-Sticks

BREADS-

- Garlic Bread** covered with seasoned roasted garlic brown butter **\$5.50**
With Cheese **\$7.00**
Mozzarella Bread toasted with melted Fresh Mozzarella topped with Sicilian Olive Oil, Sea salt and black pepper **\$6.00**
Honey Bacon Bread Crispy Applewood smoked bacon sautéed with onions and glazed with Mike's Hot Honey and topped with melted Jack Cheddar **\$8.50**



- BALLS** 3 balls per order and served with seasoned whipped ricotta, and Spicy vodka sauce or House made tomato sauce
Arancini (Rice Balls) Cheesy Saffron Rice and rich Meat sauce with peas **\$11.00**
Potato Polpetta (Potato Balls) Fluffy Potato mixed w/Caciocavallo & Romano & Reggiano **\$10.00**
Homemade Meatballs topped with rich tomato sauce and ricotta cheese **\$13.00**
Polpetta di Melanzane Delicious Eggplant "meatballs", made w/roasted eggplant **\$12.00**
Parmigiano Balls Reggiano & Romano cheese mixed with eggs and cream, breaded and fried **\$10.00**

TOASTS Charred Slices of House made Bread lightly seasoned

- Ricotta Toast** **\$8.00**
 Seasoned Whipped Ricotta Cheese
Caponata Toast **\$9.00**
 Roasted eggplant, tomatoes and olives
Artichoke Toast **\$10.00**
 Spinach Artichoke Ricotta dip



STICKS SAUCES Marinara, Spicy Vodka, Hot Honey Mustard, Brown Gravy, Calabrian Ranch

- Garlic Sticks** (10) **\$5.00**
Mozzarella Sticks (7) **\$10.00**
Provolone Sticks (7) **\$11.00**
Cheddar Sticks (7) **\$11.00**
Chicken Sticks- (Cap-N-Crunch coated chicken tenders) **\$10.00**
Disco Sticks (Potato Wedges covered in mozz cheese and brown gravy) **\$8.00**

Sweet Things

- Pizza Fritte** (a throwback to my childhood)- Sweetened dough fried and covered in granulated sugar. **\$5.00 add chocolate sauce \$1.00**
Italian Rice Pudding rice pudding made with orange zest and rum **\$6.00**

DESSERT PIZZA (please allow extra time when ordering) **12" pies only \$15**

- Cannoli Crunch** - Cannoli Cream topped w/crushed Cannoli Shells & Chocolate sauce
Caramel Apple - Thin slices of Green Apples lightly baked with Caramel Sauce
The Cinnaswirl - Cinnamon Ricotta and Vanilla Mascarpone Glaze.



Prices and menu items are subject to change without notice

Sandwiches

Served on house made bread & Served Parm (rich tomato sauce & mozzarella cheese)
 Or Vasedda style (Ricotta & Shredded Caciocavallo with a squeeze of lemon)

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| Chicken Parm \$12.00 | Chicken Vastedda \$13.00 |
| Pork Cutlet Parm \$12.00 | Pork Cutlet Vastedda \$13.00 |
| Eggplant Parm \$11.00 | Eggplant Vastedda \$12.00 |
| Sausage Cutlet Parm \$12.00 | Sausage Cutlet Vastedda \$13.00 |
| <i>butterflied link sausage, breaded & fried</i> | |
| Smash Ball Cutlet Parm \$13.00 | Smash Ball Cutlet Vastedda \$14.00 |
| <i>Smashed Meatball breaded and fried</i> | |
| Meatball Parm \$12.00 | Meatball Vastedda \$13.00 |
| Eggplant Ball Parm \$12.00 | Eggplant Ball Vastedda \$13.00 |
| Panelle Parm \$11.00 | Panelle Vastedda \$12.00 |
| <i>Sicilian Chickpea Fritter</i> | |
| Sausage and Peppers \$11.00 | Grilled Chicken with Spinach \$12.00 |
| Grilled Pork w/Vinegar Peppers \$12.00 | |



Beverages

Manhattan Special Soda (Espresso, Diet Espresso, Orange, Root Beer, Lemon-Lime & Black Cherry)

Partanna Soda Lemon or Orange • **Bottled Water** • **Bottle Snapple**

My Story

The best pizza is always the one that you like the best.

As a Bronx native I was surrounded by great NY pizza and at a young age I started working at my father's Pizzeria and learned the basics. Later, I moved on and expanded my pizza knowledge as I worked in various pizza restaurants. The next stop in my journey was opening up my own pizzerias and eventually becoming a member of the World Pizza Champions. With that prestigious honor, I worked and trained with some of the best Pizzaioli in the country and in the world. Eventually, I attended the Scuola Italiana Pizzaioli and became certified in various pizza making techniques.



Now I want to take all the skills I've acquired and knowledge I've gained over the years and bring my pizza vision to the public. My only wish is that it brings everyone as much joy to eat my creations, as I have making them.

~ John Gristina

PLEASE INFORM THE MANAGER OR SERVER IF YOU HAVE ANY FOOD ALLERGIES
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL PRICES INCLUDE CREDIT /DEBIT CARD TRANSACTION FEE.
A 4% DISCOUNT WILL BE APPLIED TO CASH PAYMENTS.

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We Proudly Serve:



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Slices-Rolls-Calzones-Panzerotti

SLICES Extra Toppings \$.75 each
 Plain\$3.50 Sicilian or Grandma's \$4.00 Specialty\$4.50

ROLLS / STROMBOLI

Chicken & Mozzarella \$7.00 **Roni Stromboli** \$7.00
Eggplant Parm \$7.00 **Pastrami & Mozzarella** \$8.00
Stefano Stromboli \$8.00

Ham, Sausage, Pepperoni, Mozz Cheese & American Cheese

Italian Combo Stromboli

Genoa Salami, Capicola, Soppressata, Mortadella, Provolone, & Mozzarella

CALZONES (BAKED)

Cheese Seasoned Ricotta & Mozzarella \$7.50
Meat (Seasoned Ground Beef & Mozzarella) \$8.00

PANZEROTTI (PERSONAL SIZE CALZONES FRIED TO ORDER)

Pizza Panzerotti Pizza sauce & Mozzarella \$6.50
Ricotta, Romano and Reggiano \$7.25
Prosciutto Cotto & Fresh Mozzarella \$7.25
Sauteed Mushroom, Onion & Mozzarella \$7.00

Detroit Style Pizzas

14 " size only -Pan Cooked Thick Crust with crispy cheese crown edges
 (Limited to 20 per day)

Detroit Red \$18

Classic Cheese Topped with rich tomato sauce Grated cheese and Basil

Green Machine \$19

Classic Cheese topped with HomeMade Pesto Sauce and grated Romano & Reggiano cheese

Bandiera \$20

A tribute to the Italian flag, stripes of tomato , pesto and creamy provolone cheese sauce with Fresh Mozzarella

Hot Pastrami on Rye \$20

Thin Sliced Pastrami with Mustard Sauce topped with Coleslaw on our Rye kissed crust -drizzled with a Rye & Ground Caraway Butter glaze

The Spin Dip \$20

Our take on spinach & artichoke dip, with mozzarella cheese & grated Romano

The Carbonara \$21

Crispy guanciale with fresh mozzarella and topped with fresh made carbonara sauce and grated Parmigiano Reggiano cheese

Pulled Pig & Pickle \$21

12 hr pulled pork with mozzarella and jack cheddar, topped with kosher deli dill pickles and BBQ sauce

Eggplant Caprese \$20

Breaded Eggplant cutlet layered with sliced tomato, fresh mozzarella, roasted peppers, fresh basil & drizzled with balsamic glaze

It Takes Two \$19

2 types of pepperoni (Shredded and sliced), topped with your choice of tomato , pesto or provolone sauce

Traditional Pizza

Feel free to add toppings for \$3 per regular topping or \$4 for premium toppings

Regular Toppings Pepperoni, Sausage, Mushroom, Peppers, Onions, Tomato, Broccoli, Spinach, Garlic, Meatball

Premium Toppings- Fresh Mozzarella, Chicken, Eggplant, Ricotta, Cherry Peppers, Olives, Dry Cured Sausage, Hot Capicola, Hot Soppressata, Artichoke Hearts, Pepperoncini, Prosciutto Cotto (Italian Ham)

Margherita 14" \$18 16" \$22

Fresh Mozzarella, Hand Crushed Tomato, Fresh Basil, Extra Virgin Olive Oil and Sea Salt .

Marinara \$15 \$18

Hand Crushed Tomato, Fresh Garlic, Extra Virgin Olive Oil, and Fresh Oregano

NY Cheese \$16 \$19

Classic cheese pizza with tomato sauce and Grande Mozzarella cheese

NJ Tomato \$16 \$19

A New Jersey classic with the sauce cooked on top of the cheese and finished with Grated Romano and Oregano

White Pizza \$20 \$22

Seasoned Whipped Ricotta, Mozzarella, Pecorino Romano, Parmigiano Reggiano, Provolone, and Fresh Mozzarella topped with Extra Virgin Olive Oil

Olio e Alice \$16 \$19

Anchovy sautéed in Garlic and Parsley on top of our hand crushed tomatoes finished with sea salt and Sicilian Extra Virgin Olive Oil (this is always served well done)

Grandma's Pan Pizza one size only \$23

Thin crust pan cooked , hand crushed tomatoes on top of sliced grande mozzarella cheese and finished with fresh fior di latte mozzarella

Sicilian Pizza one size only \$21

Twice cooked pan crust , Sicilian olive oil with mozzarella , tomato sauce, Grande Mozzarella and Fresh Mozzarella , finished with fresh basil , grated Romano Cheese & Reggiano cheeses. (Limited 20 daily)

House Made Gluten Free NO FROZEN DISCS HERE!!!

(limited to 12 daily -14" only) - Made with Caputo Gluten Free Flour and Pan cooked - ADD \$3 to any 14" pizza for gluten free option



If you do not see a particular pizza choice that you are used to getting , please ask if it can be made for you , as much as I want for everyone to try some of my more unique menu options , I would hate for them to miss out on the classics they are used to if I can make it for you , I will.

Not So Traditional Pizzas

The Angry Drunk Bird 14" \$18 16" \$23

Chicken cutlet & Fresh Mozzarella topped w/Spicy Vodka Sauce & Provolone cheese sauce

The Meathead \$18 \$23

Fresh sausage, Hand cut pepperoni, Homemade meatball, diced

*bacon, cooked Italian ham and drizzled with **Mikes HOT HONEY.***

Sunday Sausage & Peppers \$20 \$25

WINNER *BEST TRADITIONAL PIZZA OPEN DIVISION

@ THE PIZZA TODAY INTERNATIONAL PIZZA EXPO

Sauteed Sweet & Hot Italian sausage simmered in our rich tomato sauce w/sauteed Peppers & Onions, on top of sliced Mozzarella w/Provolone Cheese Sauce.

Loaded Baked Potato Pizza \$19 \$24

Seasoned Mashed Potato baked on top of our thin crust loaded with Bacon & Cheddar and topped with sour cream and chives

Eggplant Capo \$19 \$24

Diced Skin-On Eggplant Roasted and Sauteed with Tomato, Garlic, Oregano, Basil and Red Wine on top of mozzarella cheese and drizzled with Provolone Cheese sauce and grated romano cheese

Fenice Fire \$20 \$25

Fresh Mozzarella, Hot Capicola, Hot Soppressata , Dry Cured Hot Sausage, Shredded Pepperoni, Calabrian Chili, Hot Pepper Oil, Imported Pepperoncini & Sliced Cherry Peppers, all Topped with a Hot Honey Drizzle & Hot Chili Oil.

The Cuban \$18 \$23

Our butter basted crust topped with Roast Pork, Ham, Swiss Cheese & Sliced Kosher Dill Pickles, drizzled with Mustard.

The Pastrami Reuben \$19 \$24

Thin sliced Pastrami and Swiss Cheese Sauce, Sauerkraut, Russian Dressing on our Rye kissed crust - drizzled with a Homemade Rye & Ground Caraway Butter glaze.

Vodka Roni \$19 \$24

Hand sliced pepperoni with fresh mozzarella & topped with spicy vodka sauce

Party Rolls

(serves 8 to 10 People)

Chicken Parm • Eggplant Parm • Meatball Parm \$28

Pulled BBQ Pork and Cheddar • Pastrami & Mozzarella \$30

Broccoli & Mozzarella • Spinach & Mozzarella \$25

Stefano Stromboli Ham, Sausage, Pepperoni, Mozz & American Cheese \$30

Italian Combo Stromboli Genoa Salami, Capicola, Soppressata, Mortadella \$30

Roni Stromboli Shredded Pepperoni with Mozzarella cheese \$28

Salads

Served in a 12" pizza box serves up to 2 people

\$13 add Chicken \$5

AVAILABLE DRESSINGS:

House Vinaigrette • Caesar • Calabrian Ranch

The "Every Pizza Place Salad" Romaine lettuce & Spring Mix with Grape tomato, Olives, Boconcini, Carrot, Roasted Peppers and Pepperoncini

Caesar Salad Romaine lettuce, Homemade garlic croutons, Caesar dressing, & Parmigiano Reggiano cheese.



Family guy - Every Pizza Place