





Coalfire's ingredients are sourced from local artisan butchers and growers, who pride themselves on providing hormone free, humanely raised meats, and organic, non-GMO fresh produce.

## FIRST

**House 8**  
bibb lettuce, radish, parsley, chives, herb vinaigrette

**Caesar Salad 9**  
romaine, garlic butter croutons, pecorino romano

**Broccoli Burrata 14**  
broccoli, currant pine nut relish

### KID'S PIZZA

10 inch cheese pizza 8  
Add pepperoni or sausage 9

## BUILD A PIZZA

**Cheese 14**  
mozzarella, sauce, pecorino romano  
*We recommend just two or three toppings maximum*

\$2.50		\$4	
Sweet Pepper	Arugula	Berkshire Sausage	Berkshire Coppa
Onion	Gaeta Olive	Pepperoni	Berkshire 'Nduja
Jalapeno	Calabrian Chile	Berkshire Sopressata	Berkshire Speck
Crimini	Spinach	Veal/Beef Meatball	Berkshire Prosciutto
Basil	Cipollini		Berkshire Mortadella
*add garlic for free			

## PIZZA

Pizzas are approximately 16"  
No halves on combos please

**Margherita 16.5**  
sauce, mozzarella, parmigiano reggiano, basil

**White Pizza 17.5**  
mozzarella, fresh cream, garlic, oregano, basil, whipped ricotta

**Black & White 18**  
mozzarella, black garlic, roasted tomato sauce, goat cheese, chives

**Sopressata & Broccoli 20**  
mozzarella, Berkshire sopressata, broccoli, stracciatella, house-made chili oil, mint

**Bacon Jam 19**  
sauce, mozzarella, sopressata, bacon jam, stracciatella, chives

**Pepperoni & Whipped Ricotta 19**  
mozzarella, sauce, thick-cut pepperoni, ricotta, garlic, basil

**Honey & Salami 19**  
mozzarella, sauce, berkshire sopressata, honey, calabrian chili

**Jalapeno 18**  
jalapeno cream, pepperoni, mozzarella, scallions

**Coppa 20**  
pepperoncini cream, kale, mozzarella, parmesan, cream

**Lasagna 19**  
mozzarella, sauce, berkshire sausage, sweet red pepper, whipped ricotta, basil, garlic

**Vodka Meatball 20**  
mozzarella, vodka sauce, meatball, basil, stracciatella, pecorino romano

**Pistachio Pesto 20**  
pistachio pesto, mozzarella, berkshire sausage, stracciatella, honey

**Stracciatella & Sausage 19**  
mozzarella, sauce, stracciatella, calabrian chile, sweet onion, berkshire sausage, basil

**'Nduja #4 20**  
mozzarella, sauce, stracciatella, scallions, mint

**Burnt Onion & Sausage 19**  
mozzarella, cipollini, berkshire sausage, garlic, capers, onion ash

## CALZONES

**Meat 11**  
sopressata piccante + pepperoni

**Cheese 10**  
ricotta, basil, sauce

*Only one credit card per table please*

# BEVERAGES



## SPARKLING

glass bottle

JEIO Prosecco *Italy* 36

## WHITE

glass bottle

**Pinot Grigio** Cielo *Italy* 9 32

Crisp pear, lemon, lime and apple

**Chardonnay** Alto Adige Elena Walch 10 36

Unoaked, fruity bouquet of exotic notes, light floral aromas

**Sauvignon Blanc**

Babich Black Label *New Zealand* 11 40

Ripe gooseberry, red currants, hints of lemon/lime, elegant mineral notes

**Prosecco** JEIO *Italy* 36

Delicately frothy bubbles with ample peach fruit and a crisp finish

## RED

glass bottle

**Chianti** *Fattoria Del Ciero Italy* 9 32

Light & creamy, plum & cherry flavors, hints of oak & cedar

**Nero d'Avola** *Colosi Rosso Sicilia* 10 36

Medium yet hearty with juicy black cherry flavors

**Montepulciano d' Abruzzo** *Tritano Italy* 10 36

Full, lush fruitiness with naturally soft tannins

**Malbec** *Mont Rocher France* 10 36

Deep in color with ripe plum and dark fruit. Long, smooth & rounded finish

**Cabernet Sauvignon** *Apaltagua* 11 40

*Colchagua Chile*

Superb color with hints of tobacco & dark chocolate

**Primitivo** *Cantele Salento Italy* 11 40

Deep red color, full body, with undertones of cherries & plums

**Zinfandel** *Caparone California* 12 44

Spicy nose, with round blackberry, cherry & vanilla flavors

**Pinot Noir** *Unconditional,* 13 48

*Battle Creek Cellars, Oregon*

Bright & juicy with red fruit aromatics with a hint of spice on the finish

**Barbaresco** *Produttori del Barbaresco Italy* 69

Generous dark red fruit, aromas of black cherry & violet, spicy notes

**Barolo** *Damilano Italy* 84

Sweet red cherries, spices & oak, hints of tobacco, cedar, candied fruit

## BEER

Pabst Blue Ribbon (can)	3
Allagash White	6
Shiner Bock (can)	4
Little Sumpin'	6
Lone Star	3.5
All Day IPA	5
Schlitz	4
Goose Island 312	5
Anchor Steam	5
Lagunitas IPA	6
Krank Shaft Kölsch	6
Peroni	5
Troublesome Gose	6
Stella Artois	5
Bells Two-Hearted	6
Amstel Light	5
Ebel's Weiss	6
Menabrea Amber	5.5
Eliott Ness Amber	6
Menabrea Blonde	5.5
Rogue Dead Guy Ale	6
Mudpuppy Porter	6
Applewood Gold	6
Matilda	7
Vandermill Hard Cider	8

## SOFT DRINKS

Diet Coke (8oz glass bottle)	2
Mexican Coke, Sprite, Fanta (12oz glass)	2.75
Filbert's Old Time Draft Root Beer	2.75
Filbert's Ginger Ale	2.75
Filbert's Cream Soda	2.75
San Pellegrino Limonata, Aranciata	2.75
Iced Tea from Rare Tea Cellar	2
San Pellegrino Sparkling Water	3

## KIDS

Organic Milk & Chocolate Milk	2
Organic Apple Juice	2

## BANG BANG PIE

A slice from our very good friends 5

Coalfire proudly works with:  
 'Nduja Artisans, Capsicum Growers, Gotham Greens,  
 Some Honey, Bushel & Pecks, PQM, Mighty Vine,  
 Butcher & Larder, LaQuercia, Local Foods, Andreotti,  
 Stanislaus, Angelina, Bang Bang Pie, Red Wing Farms,  
 Slagel Family Farm, Tempesta Market

