

Salads

Salads Serve 2
(extra dressing .50)

MICHIGANDER GF

Fresh mixed greens, sun-dried cherries, cave-aged gorgonzola cheese & candied, roasted pecans all tossed with house made Vinaigrette 16

NEWCASTLE SALAD

Fresh mixed greens, Roma tomatoes, cucumbers, red onions & croutons all tossed with house made Vinaigrette 13

TRADITIONAL CAESAR

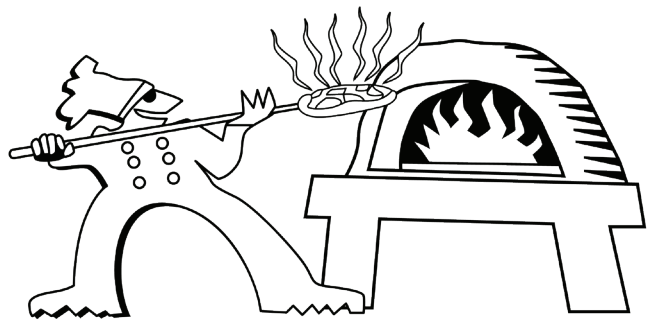
Romaine lettuce, fresh grated parmesan cheese, croutons all tossed with house made Caesar dressing 15
add chicken breast 3 | add anchovies 3

ROASTED BEET SALAD GF

Fresh mixed greens, wood-fired beets, mandarin oranges, goat cheese, red onions all tossed with house made Vinaigrette 16

CAPRESE SALAD GF

Roma tomatoes, fresh mozzarella, drizzled with EV olive oil & balsamic glaze, topped with chopped basil on a bed of fresh arugula & sea salt 15



Appetizers

WOOD FIRED ROASTED CHICKEN WINGS

Rosemary, Garlic & Parmesan with grilled onions
Buffalo served with ranch
Sweet Chili topped with green onions
BBQ served with pineapple
Small (7 pcs) 15 | Large (16 pcs) 30

TRADITIONAL BRUSCHETTA

Chopped Roma tomatoes, fresh garlic, basil with shaved parmesan cheese & balsamic drizzle 15

CHEE-ZEE GARLIC BREAD

Fresh mozzarella, garlic cream sauce, with sprinkles of fresh garlic on pizza crust 13

MEATBALL APPETIZER

3 “Large” beef and pork meatballs with our house made sauce, topped with shaved parmesan cheese & basil 14

Artisan Wood Fired Pizza

TRADITIONAL MARGHERITA

Pomodoro, fresh sliced mozzarella, basil, roma tomatoes, sprinkled with sea salt and drizzled olive oil 19

VEG HEAD

Pomodoro, fresh mozzarella, mushrooms, red onions, artichoke hearts, spinach & sun-dried tomatoes 22

IF YOU MUST

Pomodoro, fresh mozzarella, salami, Italian sausage, pepperoni, red onion, mushrooms & black olives 25

SONOMA

Pesto, fresh mozzarella, chicken breast, artichoke hearts, sun-dried tomatoes & red onions 24

STELLA

Pomodoro, fresh mozzarella, salami, Italian sausage, red onion, gorgonzola 24

STELLA 2.0

Garlic cream sauce, mozzarella, Italian sausage, salami, red onion, gorgonzola, finished with arugula, olive oil 25

NEWCASTLE FIREFIGHTER’S FAVORITE

Garlic sauce fresh mozzarella, Italian sausage, red onion & spinach 24

SHANON’S FAVORITE

BBQ base, fresh mozzarella, chicken breast & red onion 21

ALOHA

Pomodoro, fresh mozzarella, Canadian bacon, pineapple 21

SLOANE’S SWEET & SASSY

Pomodoro, fresh mozzarella, pepperoni, pineapple, jalapenos 23

THE GREEK

Ranch base, fresh mozzarella, chicken, red onions, spinach, Kalamata olives, pepperoncini & feta cheese 24

THE TUSCANY

Fresh mozzarella, prosciutto, mushrooms, red onions finished with a drizzle of balsamic glaze & topped with fresh arugula 27

JERI’S GLUTEN FREE PIZZA GF

Pomodoro, fresh mozzarella, spinach, Italian sausage, mushrooms, artichoke 27

THE PORKY PINEAPPLE

Garlic sauce base, fresh mozzarella, Canadian bacon, bacon, red onion, pineapple, drizzled with BBQ sauce topped with green onions 25

THE SPICY MEATBALL

Garlic sauce, mozzarella, spinach, meatballs, jalapeno, crimini mushrooms, red onions, topped with bruschetta 25

INTERNATIONAL PIZZA AWARD WINNER

(limited supply) Pomodoro, fresh mozzarella, portabella mushrooms, crimini mushrooms, button mushrooms, pepperoni, sautéed crumbled pepperoni & feta cheese 30

CREATE YOUR OWN

Start with cheese & sauce!

SAUCES: Pomodoro, garlic cream, pesto or BBQ
18 | gluten-free crust* add 6 GF

(If Requested: ONE free ranch per pizza. Additional Ranch .50 ea)

Veggies 1.50 ea

Mushrooms, Red Onions, Sun-Dried Tomatoes, Sliced Fresh Tomatoes, Artichoke Hearts, Spinach, Black Olives, Kalamata Olives, Pepperoncini, Garlic, Jalapenos, Pineapple, Basil, Caramelized Onion, Green Onions

Meats & Cheeses 2.00 ea | Prosciutto 4

Anchovies, Pepperoni, Italian Sausage, Canadian Bacon, Chicken Breast, Salami, Gorgonzola Cheese, Goat Cheese, Feta Cheese, Shaved Parmesan, Meatballs, Bruschetta Tomatoes, Bacon

Extra Mozzarella 2.00

KIDS MINI CHEESE PIZZA

(12 and under) Sauce & cheese & any one topping 11



**We are sensitive to the needs of our gluten intolerant patrons. Our facility works with flours which contain gluten. We cannot guarantee 100% gluten free due to the oven used and to “airborne flours.”*

Beer

Featuring 10 Local Beers on Tap

Check with servers for seasonal beers
8 pint | pitcher 30

Other Beer

Cans and Bottles Available

Seasonal Cider on Tap



Wine

Corkage fee 15

Choose to purchase a bottle and enjoy the 4th glass on us!

NEWCASTLE PIZZERIA HOUSE WINES

Bliss Chardonnay – Mendocino

12 glass | bottle 36

Bliss Cabernet Sauvignon – Mendocino

13 glass | bottle 39

WHITE WINES

Stellar Ridge - GSM Rosé – Sierra Foothills

12 glass | bottle 36

Villa Maria - Sauvignon Blanc – Marlborough

12 glass | bottle 36

Ferrari-Carano - Fume Blanc – Sonoma

13 glass | bottle 39

Ferrari-Carano - Chardonnay – Sonoma

15 glass | bottle 45

Ruffino - Prosecco – Italy

13 split

RED WINES

The Calling - Pinot Noir – Monterey

16 glass | bottle 48

Rombauer - Zinfandel – Napa

18 glass | bottle 50

Caymus - The Walking Fool Zinfandel & Petite Sirah Blend – Napa

15 glass | bottle 45

Runquist - 1448 Bordeaux Blend – Sierra Foothills

15 glass | bottle 45

DAOU - Cabernet Sauvignon – Paso Robles

16 glass | bottle 48

Beverages

Pellegrino Sparkling Water 4

Fresh Brewed Iced Tea 3

Shirley Temple 5

Roy Rogers 5

BOTTOMLESS BEVERAGES

Coke, Diet Coke, Sprite, Rootbeer, Lemonade 3

Desserts

ICE CREAM

Two scoops, Vanilla or Chocolate
(optional chocolate or caramel syrup)

5

CHOCOLATE TORTE GLUTEN FREE

GF

Rich and decadent – Flourless

8

LIMONCELLO

Lemon cake, topped with
white chocolate shaving

8

“CHEF FRANKIE’S” TIRAMISU

(for two)

Traditional Italian dessert

Original recipe from the small town of Treviso in Italy

15

“TO-GO” TIRAMISU

(limited supply)

15

Ask your server which desserts are available!



When you purchase a bottle of wine at Newcastle Pizzeria, you always get the 4th glass free!