



STARTERS

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| <i>Carne Asada Fries</i> | \$12.95 |
| Fresh cut fries smothered in carne asada, layered with Monterey Jack cheese & topped with guacamole, pico de gallo, & queso | |
| <i>Mottz Sticks</i> | \$12.50 |
| We make these giant logs of cheese in house! We start with mozzarella, coat them with our special blend of breadcrumbs, then fry them to perfection | |
| <i>Thai Chili Calamari</i> | \$13.95 |
| Rings and tentacles of calamari flash fried and coated with a spicy Thai chili pepper sauce | |
| <i>FiHop Wings (8)</i> | \$13.95 |
| Our jumbo, crispy chicken wings in three flavors: classic hot, sweet chili, or tangy sesame teriyaki with sesame seeds. Served with our housemade ranch | |
| <i>Chips & Guac</i> | \$10.50 |
| Housemade guacamole made fresh daily | |
| <i>Toasted Nacho Ravioli</i> | \$10.50 |
| Breaded and fried ravioli filled with cheese and peppers, served with marinara | |
| <i>Spinach Artichoke Dip</i> | \$10.50 |
| Dip made with spinach, artichokes, alfredo sauce, and mozzarella served with tortilla chips | |
| <i>Arancini</i> | \$10.25 |
| Breaded and fried Arborio Italian rice balls (5) with mozzarella, parmigiano reggiano and romano cheese served with marinara | |
| <i>Jumbo Stuffed Tots</i> | \$9.50 |
| Tater tots stuffed with bacon, cheddar, and chives. Served with spicy ranch | |

SALADS

Housemade Ranch, Balsamic, Creamy Italian, Caesar, Blue Cheese & Champagne Vinaigrette

Add grilled chicken breast \$5.50; blackened chicken breast \$6.00; grilled shrimp \$7.00; burrata cheese \$4.00

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| <i>House Salad</i> | \$9.95 |
| Mixed greens, tomatoes, red cabbage, carrots, and red onion served with your choice of dressing | |
| <i>Caesar Salad</i> | \$9.95 |
| Romaine lettuce, shredded parmesan cheese, housemade croutons, and tossed in our Caesar dressing | |
| <i>Strawberry Kale Salad</i> | \$11.95 |
| Kale, goat cheese, candied pecans, bacon, and strawberries | |
| <i>Greek Salad</i> | \$11.95 |
| Romaine lettuce, red onion, tomatoes, kalamata olives, and feta cheese with your choice of dressing | |
| <i>Classic Cobb Salad</i> | \$14.95 |
| Romaine lettuce, grilled chicken, tomatoes, bacon, avocado, hard boiled egg, blue cheese crumbles, and croutons finished with blue cheese dressing | |
| <i>Beet & Burrata Salad</i> | \$12.95 |
| Slices of juicy beets laid under a bed of peppery arugula, topped with fresh, creamy burrata with a drizzle of pesto | |

PIZZA (INDIVIDUAL SIZE)

All pizzas are served 11" with a red sauce unless noted. Gluten free 10" crust available for additional \$3.00.

Build your own Pizzas (cheese only)\$12.00
(Additional toppings \$2.00 each)

Pepperoni, hand-pinched sausage, imported ham, meatballs, soppressata salame, prosciutto, bacon, anchovies, goat cheese, burrata cheese (+\$4), feta cheese, ricotta cheese, basil, garlic, kalamata olives, arugula, jalapenos, banana peppers, artichokes, red onion, caramelized onions, cremini mushrooms, pesto, potatoes, Calabrian chili peppers, AR's Hot-Southern Honey, vegan pepperoni (+\$3)

OUR COMBINATIONS

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| <i>Margherita</i> | \$14.95 |
| Fresh mozzarella, extra virgin olive oil, sea salt, and fresh basil | |
| <i>Diavola</i> | \$16.50 |
| Mozzarella, hot red pepper oil, soppressata salame, Calabrian chili peppers, arugula, and shredded parmesan | |
| <i>Prosciutto & Arugula</i> | \$16.50 |
| Mozzarella, prosciutto, romano, arugula, parmesan, and sea salt | |
| <i>Capricciosa</i> | \$16.50 |
| Mozzarella, imported ham, artichokes, and cremini mushrooms | |
| <i>Vegana</i> | \$16.50 |
| Daiya vegan cheese, kalamata olives, artichokes, cremini mushrooms, garlic, and basil | |
| <i>Sausage & Kale</i> | \$16.50 |
| Mozzarella, garlic, hand pinched sausage, and sauteed kale | |
| <i>Bianca with Potatoes & Rosemary</i> | \$16.50 |
| White pizza with mozzarella, romano, creme fraiche, potatoes, fresh rosemary, garlic, and sea salt | |
| <i>Carnivore</i> | \$16.50 |
| Mozzarella, pepperoni, hand-pinched sausage, & soppressata salame | |
| <i>Meatball</i> | \$16.50 |
| Mozzarella, meatballs, ricotta, Calabrian chili peppers, and AR's Hot Southern Honey drizzle | |
| <i>Fig & Pig</i> | \$16.50 |
| Mozzarella, gorgonzola cheese, fig preserves base, prosciutto, romano, and balsamic drizzle | |
| <i>The Spicy Goat</i> | \$16.50 |
| Mozzarella, goat cheese, pepperoni, and AR's Hot Southern Honey drizzle | |
| <i>Buffalo Chicken</i> | \$17.50 |
| Mozzarella, buffalo sauce, grilled chicken breast, and homemade ranch drizzle | |
| <i>Drunk Grandma</i> | \$16.50 |
| Shredded mozzarella, vodka sauce base, fresh basil, and fresh mozzarella | |
| <i>Spicy Pesto</i> | \$16.50 |
| Mozzarella, pesto base, and pepperoni topped with AR's Hot Southern Honey drizzle | |
| <i>Three Cheese Spinach</i> | \$16.50 |
| Mozzarella, white sauce base, spinach, garlic, feta, and ricotta | |
| <i>Burrata and Pesto</i> | \$16.50 |
| Mozzarella, pesto base, basil, arugula, and burrata with balsamic glaze drizzle | |



SPECIALTY PASTAS

Add a side house salad or side Caesar salad \$3.50

House Pasta.....\$17.50

A mountain of rigatoni tossed in our meat sauce, with ground Italian sausage, and baked with mozzarella

Spaghetti Meatballs.....\$17.50

Spaghetti tossed with tomato sauce, topped with housemade meatballs, and sprinkled with romano; **Baked with cheese \$2.00**

Gnocchi Carbonara.....\$17.95

Potato gnocchi tossed with sauteed shallots, garlic, bacon, mushrooms, and alfredo sauce

Rigatoni alla Vodka.....\$16.95

Rigatoni pasta covered with creamy pink sauce, with a touch of vodka, and shredded parmesan; **Add chicken \$5.50**

Greek Spaghetti.....\$16.95

Spaghetti tossed with feta, fresh tomatoes, garlic, shallots, and fresh basil. Finished with extra virgin olive oil and parmesan

Fire and Hops Tortellini.....\$18.95

Tortellini tossed in a white wine creamy pink sauce with sausage, chopped garlic, portabella mushrooms, red and yellow peppers, shallots, basil, and shredded parmesan

Chicken Fettuccine Alfredo.....\$18.95

Fettuccine pasta tossed in alfredo sauce with white wine, red and yellow peppers, and grilled chicken breast

Blackened Chicken Primavera.....\$19.95

Penna pasta tossed in alfredo sauce with garlic and sauteed broccoli, zucchini, yellow squash, and tomatoes, topped with blackened chicken

Chicken Parmesan.....\$18.95

Breaded and fried chicken breast in our housemade marinara sauce, baked with mozzarella cheese, served with spaghetti

Shrimp and Broccoli.....\$18.95

Penne pasta tossed in alfredo sauce with white wine and sauteed garlic, broccoli, and shrimp



BUILD YOUR OWN PASTA

.....\$14.50

Noodle options

Spaghetti, fettuccine, rigatoni, penne
gnocchi +\$2.50, tortellini +\$2.50

Sauce options

Homemade marinara, alfredo sauce, olive oil, pesto sauce
meat sauce +\$3.00, vodka sauce +\$3.00

**Add shrimp \$7.00, chicken \$5.50, or homemade
meatballs \$5.50**

LUNCH SPECIALS

Tuesday - Friday 11am-3pm

Personal pizza with 2 toppings and mixed greens.....\$11.50

Any sandwich, fries or mixed greens, and a drink.....\$12.95



SANDWICHES & SLIDERS

Served with fresh cut fries or mixed greens salad

Meatball Sliders.....\$12.95

Housemade meatballs, marinara sauce, and romano

Sicilian Hoagie.....\$14.95

Imported ham, soppressata salame, fresh mozzarella, lettuce, tomato, onions, and Italian dressing on our housemade hoagie roll

Cubano.....\$14.95

Oven roasted pork, slices of ham, Monterey Jack, pickles, and dijon mayo on our housemade hoagie roll

Honey Bacon Grilled Cheese.....\$11.95

Vermont cheddar, Monterey Jack, mozzarella, bacon, and a drizzle of AR's Hot Southern Honey on sliced jalapeno bread

Chicken and Pesto.....\$14.95

Grilled chicken breast, fresh mozzarella, fresh tomatoes, and pesto sauce on our housemade hoagie roll

Chicken Parm Sub.....\$15.50

Breaded and fried chicken breast with mozzarella and marinara sauce, baked on a hoagie roll

TACOS

 2 for \$7.95 | 3 for \$11.95 | served on corn tortillas

Baja Style Fish Taco

topped with citrus salad, avocado, shredded red cabbage, and salsa verde with choice of protein

*fried oyster | grilled mahi | beer battered fried mahi |
grilled shrimp*

Traditional Style Taco

topped with cilantro, onions, and salsa verde with choice of protein

carne asada | chicken carnitas | pork carnitas

Gringo Style Taco

topped with monterrey jack cheese, lettuce, sour cream, and pico de gallo with choice of protein

carne asada | chicken carnitas | pork carnitas

DESSERTS

Chocolate Overload Cake.....\$7.95

Limoncello Mascarpone Cake.....\$5.95

Homemade Bread Pudding.....\$7.50

Chocolate Cannoli.....\$5.95

Apple Churros.....\$7.95

With vanilla ice cream

Tiramisu.....\$7.95

Scoop Vanilla Ice Cream.....\$3.50

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