

DAMN FINE PIZZA

Appetizer.

Focaccia 5

Freshly baked with olive oil, rosemary & sea salt

Marinated Olives 5

Warmed castelvetro olives marinated in garlic olive oil & citrus

Caponata 10

Roasted eggplant stewed with tomato, onion, caper & sweet pepper in agrodulce sauce.

Served with focaccia

Cheese Bread 12

Brushed with garlic butter, oregano, and house blended cheese. Served with red sauce

Sides.

Mac n' Cheese 13

Cavatappi noodle baked in creamy fontina cheese sauce & herbed panko breadcrumb
(add Meatball \$2 or Bacon \$1)

Spicy Meatball 16

Four American kobe beef meatballs in roasted red pepper sauce, ricotta, parmesan & fresh basil

Slices. 11am-5pm / 8pm - Close

Cheese 4

Pepperoni 4.50

Daily Special 5

Salad.

Add Crumbled Bacon or Chicken \$2

Caesar 11/16

Romaine tossed in housemade Caesar* dressing with grated parmesan & crouton

*Dressing contains anchovy

Rocketman 12

Arugula greens, cherry tomato, red onion, fresh cubed mozzarella & parmesan with vinaigrette and balsamic reduction

BLT 10/14

Romaine tossed in ranch dressing with crumbled bacon, tomato, parmesan & crouton

DFP Salad 15

Baby spinach, crumbled bacon, mushroom, gorgonzola, red onion, sweet pepper, & cherry tomato with honey mustard vinaigrette

Sando.

6" hoagie toasted with garlic butter. Served ala carte

Veggie 12

Pesto aioli, eggplant caponata, provolone cheese, arugula & balsamic reduction

Grinder 12

Capicola, soppressata, pepperoni, provolone cheese, arugula, red onion, & cherry tomato with pesto aioli & hoagie sauce

Meatball 14

American kobe beef meatball, roasted red pepper sauce & house blend cheese with fresh basil

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE DO NOT GUARANTEE A GLUTEN FREE ENVIRONMENT. OUR KITCHEN USES NUT & SOY PRODUCTS. PLEASE INFORM US OF ANY ALLERGIES.*

DAMN FINE PIZZA



1307 BAY STREET PORT ORCHARD, WA 98366 • (360) 443-6116
TUESDAY - SUNDAY 11AM-9PM • FRIDAY & SATURDAY 11AM-10PM

House Pie.

Marg 16/26

Red sauce, fresh mozzarella, garlic, olive oil & fresh basil

Pep Pep 16/26

Red sauce, pepperoni, red onion, garlic, caper & fresh basil

The Bomb 16/26

Red sauce, pepperoni, fennel sausage, black olive & red onion

Henny Plz 18/32

Red sauce, soppressata, capicola, ricotta cheese, hot honey & fresh basil

The Curtis 16/26

Red sauce, mushroom, olive, artichoke, red onion, roasted garlic & sweet pepper

Norma 18/32

Red sauce, roasted eggplant, garlic, caper, roasted pepper, ricotta cheese & fresh basil

HALF N HALF HOUSE PIES MUST HAVE THE SAME SAUCE BASE AND WILL BE CHARGED AT THE HIGHER PRICE. NO BYO HALVES.

12" GLUTEN FREE CRUST AVAILABLE FOR AN ADD'L \$5**

HEY BIG DIPPER!

Add a side sauce .50 ea

Ranch, Hot Honey, Pesto Aioli, Red Sauce, or Balsamic

12" (FOR 1-2) / 16" (FOR 2-4)
8 SLICES PER PIE

King Volcano 20/34

Red sauce, pepperoni, crumbled bacon, fresh pineapple, fresh jalapeno, hot honey

Ladybird 18/32

Ranch dressing base, fontina cheese, chicken, crumbled bacon, chopped garlic, spinach & cherry tomato

Broken Meatball 20/34

Red sauce, crumbled beef meatball, roasted pepper, ricotta cheese & fresh basil

A-Rae-Gula 20/34

Red sauce, prosciutto, mushroom, fresh mozzarella topped with arugula, cherry tomato, parmesan & balsamic reduction

Gooley Duck 18/32

Ricotta cream sauce, roasted garlic, mushroom, baby spinach, fontina & parmesan cheese

**does not have actual Geoduck*

Betty Draper 18/32

Garlic olive oil, soppressata, gorgonzola & granny smith apple topped with arugula, candied walnut & hot honey

WE PROUDLY USE GRANDE CHEESE, FLOUR MILLED IN THE PNW, AND SOURCE PRODUCE LOCALLY WHEN POSSIBLE. OUR DOUGH IS COLD FERMENTED FOR COMPLEX FLAVOR & GLUTEN STRUCTURE THAT RESULTS IN A CRISPY LIGHT CRUST.

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Build your own.

12" GLUTEN FREE
CRUST AVAILABLE FOR AN
ADD'L \$5 **

Build Your Own Pizza

All B.Y.O. starts with red sauce and house blended cheese unless other options are requested. Please limit to 6 toppings for optimal cooking

PICK A SIZE

12" - \$13 (FEEDS 1-2) OR 16" - \$19 (FEEDS 2-4)

PICK A SAUCE (No split sauce base)

House Red • Ricotta Cream • Garlic Olive Oil • Ranch • Hot Honey

CHEESE \$2

House Blend • Parmesan • Ricotta • Fresh Mozzarella (+\$1) • Fontina • Gorgonzola
• Vegan Cheez (+\$1)

VEGGIES, ETC. \$2

Apple • Arugula • Artichoke • Baby Spinach • Basil • Capers • Eggplant • Garlic
(chopped or roasted) • Tomato • Mushroom • Sweet Pepper • Roasted Red Pepper •
Jalapeno • Black Olive • Red Onion • Candied Walnut

MEAT

\$3—Pepperoni • Italian Sausage • Bacon • Chicken • Vegan Pepperoni
\$4—Sliced Meatball • Prosciutto • Soppresatta (spicy salami) • Capicola

Something Sweet.

Flourless Chocolate Cake 8

Raspberry coulis & powdered sugar

Cannoli 6

Crispy fried pastry shell piped to order with
rotating ricotta based filling. A Sicillian treat.

Drinks.

Fountain Soda \$3 - Coke, Diet Coke, Sprite, Dr. Pepper,
Root Beer, Fanta Orange, Lemonade, Ginger ale

San Pellegrino \$3 - Sparkling, Limonata, Aranciata

Bottle Soda \$4 / Can Soda \$3

Laura Palmer \$7 - Hibiscus mint tea & lemonade

Monster Pop \$7 - Pineapple, cherry, lemon & lime juice
with ginger beer

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PIZZA



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House Cocktails.

Basil Smash 11

Vodka, basil, lemon, simple, bubbles & sugar rim

La Concha* 13

Silver tequila, orgeat, lime, pineapple, egg white, pernod rinse

Mai Tai 13

Silver rum, dark rum, gran gala, lime, demerara, orgeat & aromatic bitters

Pear Sidecar 12

St. George pear liqueur, brandy, lemon & cinnamon sugar rim

Sinclair Fog* 12

Earl grey infused gin, lemon, vanilla simple syrup, egg white

Coffee Old Fashioned 11

Rittenhouse rye, coffee liqueur, orange bitters, brandied cherry

Blackjack Manhattan 12

Amaro montenegro, rye whiskey, aromatic bitter, orange

Apres Ski 10

Braulio alpine amaro, hot chocolate, whip cream, orange peel

Banana Stand 12

Bourbon, sweet vermouth, campari, banane du bresil, orange peel

Pumpkin Butter Rum 10

Spiced rum, house made spiced pumpkin butter, whip cream, nutmeg

Wine.

Red.

Purato Nero d'Avola 9/36

Sicily. Notes of blackberry and blueberry compote, smoky and spicy. Round on the palate with balance of tannin and acidity, structure and length

Quercerto Chianti Classico 11/42

Black cherry and blackberry with leather and earth into the finish. Fresh, delicate and appealing nose with a dry, balanced flavor.

Prunotto Barbera d'Asti 12/46

Deep aromas of cherry and plum. Delicate and easy to drink

Pertinace Nebbiolo 14/52

Fresh on the nose with lush aromas of cherry and red raspberries; medium body, dusty and dry with nice acidity & a hint of black pepper

White.

Ruffino Pinot Grigio 9/36

Meadow flowers, pears, and golden apple. Fresh and complex with notes of sage & mint accompanied by an elegant minerality

Paolo Scavino Bianco 12/46

A blend of Italian grown Chardonnay and Sauvignon with some Viognier. Freshness and crisp minerality. Passion fruit, grapefruit and summer peach.

Bubbles.

Ruffino Prosecco 10/38

Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes. Crisp and delicate.