

PIZZE

Margherita	9.95
<i>Fondi tomato sauce, house-made Quattro Gatti Mozzarella Fresca, fresh basil</i>	
Bianco	11.95
<i>Four cheese blend, shaved garlic, Quattro Gatti Mozzarella Fresca, ricotta, fresh oregano</i>	
Sei (six) Cheese	11.50
<i>Tomato sauce, four-cheese blend, imported Gorgonzola, Quattro Gatti Mozzarella Fresca, fresh basil</i>	
Mamma Roma	11.50
<i>Italian sausage, caramelized onions, green olives, four-cheese blend, tomato sauce, fresh oregano</i>	
Incredible Pepperoni	11.95
<i>Spicy pepperoni, crushed-tomato sauce, four-cheese blend</i>	
Pizzaiolo Special	12.95
<i>Crushed-tomato sauce, four-cheese blend, caramelized onions, olives, Italian sausage, salami, rosemary mushrooms</i>	
Marinara (NO CHEESE)	9.95
<i>Caramelized onions, rosemary mushrooms, roasted peppers, green olives, tomato sauce, red chili oil</i>	
Gustoso	11.95
<i>Pancetta, caramelized onions, artichoke hearts, verde sauce, Quattro Gatti Mozzarella Fresca, Gorgonzola, fresh basil</i>	
Carne di Napoli	13.95
<i>Pepperoni, Italian sausage, herb roasted chicken, Fondi tomato sauce, verde sauce, four cheese blend, Quattro Gatti Mozzarella Fresca, fresh oregano, freshly grated Grana Parmigiano</i>	
Chicken & Red Peppers	10.95
<i>Herb-roasted chicken, sweet peppers, black olives, four-cheese blend, verde sauce, fresh oregano</i>	
Prosciutto & Arugula	12.95
<i>Four-cheese blend, Quattro Gatti Mozzarella Fresca, tomato sauce – baked and topped with prosciutto, fresh arugula, balsamic vinaigrette, freshly grated Grana Parmigiano</i>	
Sausage & Mushroom	12.50
<i>Italian sausage, tomato sauce, rosemary-roasted mushrooms, four-cheese blend, Quattro Gatti Mozzarella Fresca</i>	
Vegetariano	10.95
<i>Rosemary mushrooms, roasted peppers, artichoke hearts, goat cheese, verde sauce, four-cheese blend</i>	
Il Greco	11.50
<i>Salami, feta cheese, pepperoncini, olives, roasted peppers, tomato sauce, four-cheese blend, fresh oregano</i>	

PRIMI

Freshly Baked Flat Bread	4.95
<i>Brushed with extra virgin olive oil and herbs</i>	
Tuscan White Bean Spread	6.95
<i>Garlicky bean spread with freshly baked flat bread</i>	
Quattro Gatti Mozzarella Fresca Plate	7.50
<i>House-made mozzarella with freshly baked flat bread</i>	
White Bean and Mozzarella Plate	6.95
<i>Tuscan White Bean Spread and Quattro Gatti Mozzarella Fresca with freshly baked flat bread</i>	
Tomato Basil Soup	0.00
<i>FPO FPO sted skewers of prosciutto-wrapped fontina cheese, arugula, fig balsamic drizzle</i>	

INSALATE

	large / medium / small
Insalata Verde	11.50/7.25/4.25
<i>Romaine, frisée lettuce, radicchio and arugula tossed with red wine vinaigrette, crisp pancetta, imported Gorgonzola, tomatoes, black olives, artichoke hearts, Tuscan white beans</i>	
Insalata di Gorgonzola	12.25/7.50/4.50
<i>Romaine, roasted red peppers, tomatoes, pancetta, creamy gorgonzola dressing, crumbled imported gorgonzola</i> <i>Add herb-roasted chicken 1.00</i>	
Caesar's Forum	11.50/7.25/4.25
<i>Crisp romaine leaves, classic Caesar dressing, freshly grated Grana Parmigiano, tomatoes, oven-baked flat bread crisps</i> <i>Add herb-roasted chicken 1.00</i>	
Fondi Caprese	12.25/7.50/4.50
<i>House greens, red wine vinaigrette, marinated Quattro Gatti Mozzarella Fresca, tomatoes, black olives, fresh basil</i>	
Insalata di Mele	11.50/7.25/4.25
<i>Arugula, romaine, radicchio, frisée lettuce, crisp sliced apples, pomegranate vinaigrette, fennel-candied walnuts, imported Gorgonzola</i> <i>Add herb-roasted chicken 1.00</i>	
Bella Chopped Salad	12.25/7.50/4.50
<i>Romaine, roasted chicken, salami, roasted peppers, olives, four-cheese blend, Tuscan white beans, tomatoes, artichoke hearts, balsamic basil vinaigrette, Grana Parmigiano</i>	

FONDI BELLINI 5.95

The Fondi Bellini is inspired by the classic Italian cocktail invented by Giuseppe Cipriani at Harry's Bar in Venice. We make the Fondi Bellini with seasonal fresh-fruit sorbetto and Prosecco sparkling wine. Ask your server about today's flavor.

VINO BIANCO

	glass / bottle
Montelliana Prosecco	5.50 / 25.95
Canaletto Pinot Grigio	5.95 / 22.95
<i>Brilliant fruit flavors with a clean, fresh finish</i>	
Borgo Maddalena Pinot Grigio	7.50 / 28.95
<i>Bold and rich with hints of honey</i>	
Ruffino Libaio Chardonnay	6.95 / 27.50
<i>Rich, full-bodied, flavorful and not too dry</i>	
Principessa Gavia Gavi	7.95 / 31.25
<i>Crisp, dry and delightful; full of lush fruit</i>	
Marengo Moscato d' Asti "Strev"	6.95 / 32.95
<i>Sweet, rich and romantic</i>	

VINO ROSSO

	glass / bottle
Masciarelli Montepulciano	5.95 / 22.95
<i>Full of fruit flavors, with a dry but rich and lingering finish</i>	
Ruffino Chianti	6.95 / 27.50
<i>You can't go wrong choosing Chianti with pizza; they're simpatico</i>	
Cantele Primitivo	6.95 / 27.50
<i>Spicy with abundant fruit flavor</i>	
Bruni "Poggio d' Elsa" Cab./Sangiovese	7.50 / 28.95
<i>Delicious well-balanced blend with hints of plum</i>	
Renzo Masi Rufina Chianti Riserva	7.95 / 31.25
<i>A grand Riserva, hearty, full-bodied and vibrant</i>	
Brigaldara Valpolicella	8.50 / 33.25
<i>Big, juicy and bold; it's the perfect choice for fresh-baked pizza</i>	
San Felice Chianti Classico	9.50 / 37.95
<i>Brimming with the cherry and spice of Sangiovese grapes.</i>	
Vietti Barbera d' Asti "Tre Vigne"	39.95
<i>From one of the greatest producers, bold and lush</i>	
Produttori Nebbiolo Langhe	39.95
<i>A classic, spice, herbs and grand fruit</i>	
Capitel de Roari Amarone Valpolicella	49.95
<i>A stunning wine from the heart of Veneto, full of lush fruit</i>	
Produttori Barbaresco "Torre"	49.95
<i>From one of Italy's finest grapes, salute!</i>	

DRAFT BEER

	glass / pitcher
Pizzeria Fondi Amber Lager	5.25 / 15.75
Sierra Nevada Pale Ale	5.25 / 15.75
Pyramid Hefe Weizen	5.25 / 15.75

BOTTLED BEER

Birra Moretti	4.95
Coors Light	4.25
Rotating Selection (PLEASE ASK)	4.95

BEVANDE

Santa Vittoria Sparkling	3.50
Santa Vittoria Still	3.50
Pepsi, Diet Pepsi, Sierra Mist, Lemonade	2.50
Thomas Kemper Root Beer	3.50
Handmade Italian Soda (FLAVORS VARY)	3.25
Freshly Brewed Iced Tea	2.95
Pizzeria Fondi Blend Brewed Coffee	2.95

ESPRESSO

Torrefazione Italia Espresso, Americano	2.95
Cappuccino, Caffé Latte	3.50
Caffé Mocha	3.95

DOLCI

Tiramisu Fondi	5.95
<i>Rich chocolate cake, espresso, mascarpone mousse, shaved chocolate</i>	
Fondi Gelati and Sorbetti	2.95
<i>Produced exclusively for Pizzeria Fondi by Olympic Mountain Creamery. Flavors vary seasonally, ask your server about today's selections. Presented in a cone or a cup.</i>	



Kent Station
504 Ramsay Way, Suite 107
Kent, WA 98032 • 253-850-3111

Northcut Building
5001 25th Ave. NE, Suite 100E
Seattle, WA 98105 • 206-524-1122

www.fondipari.com

PIZZERIA FONDI is named for a small town that sits halfway between Rome and Naples, right in the center of the pizza universe. That ideal location symbolizes the best of both worlds and inspires our dedication to making the best pizza in the world. At Pizzeria Fondi, we strive to produce not just the best of both worlds, but the best of everything.

Like many great Italian dishes, pizza is simple and uncomplicated. That's exactly why it's not easy to get it right. Pizza is made with just a handful of ingredients, so the quality of each one is especially important. Naturally, we use only fresh dough, sauce, and cheese in our pizza. And we produce all of them right here, every day.

We make our dough each morning in the pizzeria. The same is true of our mozzarella, which is made by hand from fresh cheese curds. We use only the best-tasting, carefully selected tomatoes, fresh herbs, and extra-virgin olive oil to make our pizza sauces. And our salads are hand-made with crisp, whole, garden-

fresh greens and dressings made from scratch.

But all these fresh ingredients are just the beginning. The proof of a pizza is in the baking, which is why we use traditional brick-dome ovens at Pizzeria Fondi. These ovens produce very high temperatures—between 700-800°—that cook the pizza in about two minutes. The result is a perfect crust with a crisp, bubbly exterior and a moist and tender but chewy interior. The occasional charred and browned patches on the surface, with their subtle hints of charcoal and caramelized cheese, perfectly compliment the fresh flavors of the topping ingredients to create the mouthwatering and unforgettable taste that has been pleasing pizza lovers for centuries.

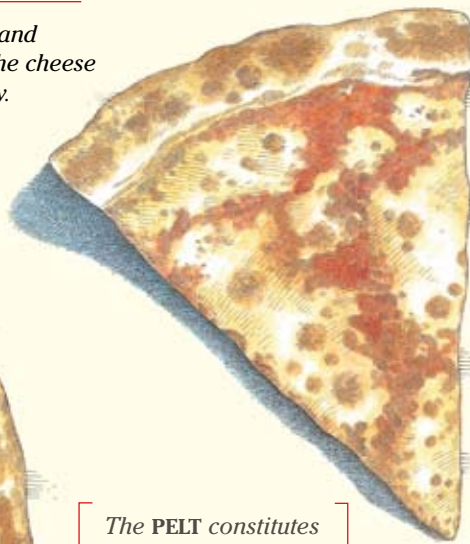
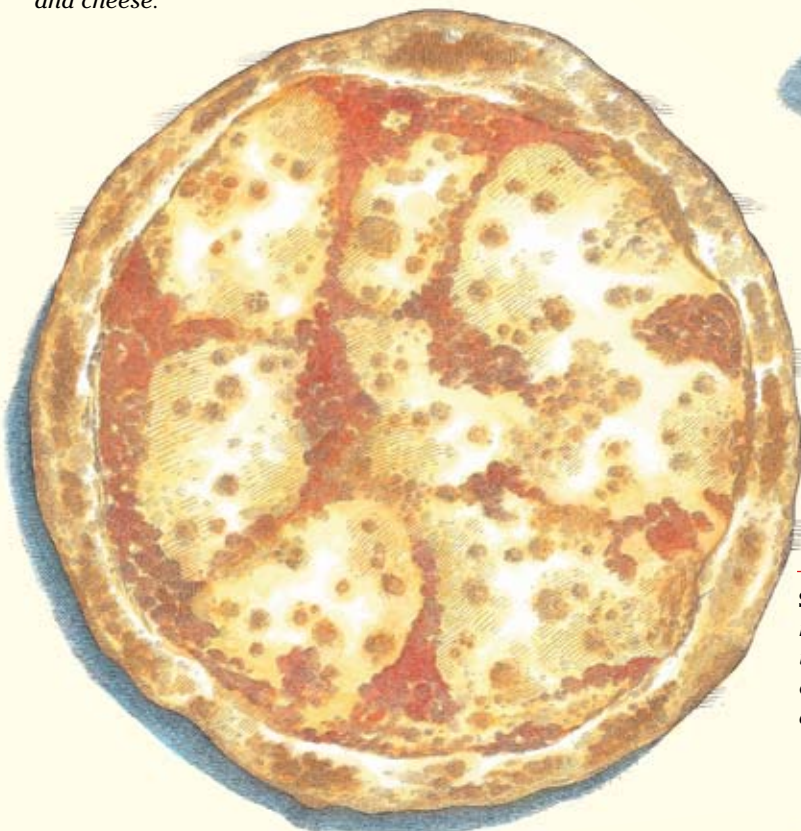
Served fresh and hot from the oven, Pizzeria Fondi pizza is bursting with a combination of taste, texture, and aroma that is as fleeting as it is sublime. If you insist on ordering your pizza to go, we will comply, but every time you pass on the chance to eat it fresh here, you'll be missing one of the great culinary pleasures in the world.

PIZZANATOMY



Perfect Naples-style pizza is a contrast of flavors and textures and a balance of three essential elements: crust, sauce and cheese.

Spot charring on the crust and brown caramelization of the cheese adds flavor and complexity.



The PELT constitutes everything on a pizza, minus the crust.

SLICE SECTIONS

CORNICIONE (*heel*)
The crisp and bubbled outer edge of the pie

TRANSITION The firmer, chewy portion of slice between fillet and edge

FILLET The soft, rich and tasty first bit



PELT LAYERS

SAUCE Roma tomato or olive oil with Fondi's blend of garlic herbs and spices

CHEESE proprietary blend of mozzarella, fontina and provolone and/or house-made Quattro Gatti Mozzarella Fresca

TOPPINGS delicious combinations of meats and vegetables to complement the crust



OUTER crispy, speckled bottom with flecks of char

MIDDLE chewy bread-like center layer

INNER soft, moist layer under the pelt

CRUST LAYERS



Made with Caputo pizza flour, the crust is crisp on the outside and tender but chewy on the inside. When perfectly baked, it is bubbly golden brown on top with freckles and spots of char on the underside.