

Wood Fired Flatbreads

Wood Fired Flatbreads opened in 2011 and is Pittsburgh's original mobile wood fired pizzeria!

We are a local favorite because of our unique style of blending old world wood fired pizza with more flavorful ingredients for today's pizza lovers!

Pizza Packages

Select a pizza package then add a la carte options to complete your menu

Petite \$13.50 per person for unlimited pizza. We cook until your guests are full! This package includes our red sauce, house made white sauce, signature 4 cheese blend and 5 toppings of your choice

Mezzo \$15.50 per person for unlimited pizza. We cook until your guests are full! This package includes everything from our Petit Package plus the Margherita Specialty Pizza

Grande \$20.50 per person for unlimited pizza. We cook until your guests are full! This package includes everything from the Petit and Mezzo Packages plus Italian Salad and one (basic) Specialty Pizza. Our Nutella desert pizza is a popular choice.

Gluten Free Pizza

We are happy to offer a gluten free crust for an additional \$5 per guest. Since we are covered with flour and the wind blows in our mobile kitchen, we do not recommend it for our guests with celiac disease as trace amounts of flour can make them ill. If your guest has a gluten intolerance, they will be fine.

Our Four Cheese Blend

Part of what makes our pizza so flavorful is our signature blend of mozzarella, provolone, asiago and cheddar cheeses

Toppings

Vegetables

Fresh tomato, fresh spinach, sweet peppers, bell peppers, black olives, fresh mushrooms, fresh basil, red onion

Proteins

Italian sausage, pepperoni

Specialty toppings are available for a small additional charge

Vegetables

Avocado, sun-dried tomato, Kalamata olives, artichoke hearts, Crimini mushrooms, fresh pineapple, habanero peppers, jalapeno peppers, roasted peppers

Proteins

Ham, anchovy, jumbo shrimp, filet mignon, chicken breast, Italian tuna, Capicola, prosciutto, meatballs, thick sliced bacon

Specialty Cheese

Fresh mozzarella, feta, ricotta, asiago, gruyere, cheddar, smoked Gouda, brie

Specialty Pizzas

Specialty pizza pricing is shown with two components - **\$3/\$6**. The first price is the upgrade charge per person to include it as the Specialty Pizza in the Grande package. The second price is the charge per person to add it a la carte.

Smoked ‘n Sauced \$1/\$3 [no minimum]

This pizza has it all! The base is our crushed tomato sauce which is then topped with smoked fresh mozzarella, red onions, Italian sausage and finished with fresh basil after it comes out of the oven. Smokey, savory, saucy, fresh – everything!

The Bloomfielder \$-/\$3 [no minimum]

It starts with our Bianco as its base (garlic parmesan oil, oregano, our blend of four cheeses and a ricotta drizzle) to which we add fresh spinach and sliced tomatoes. – anything seems to go with this pizza!

The Sting \$1/\$3 [minimum 35 guests]

We were waiting for the heat to break a bit before we brought out this specialty pizza! The Sting starts with our tasty cacciatore red sauce and smoked mozzarella cheese. We top it with a spicy Soppressata salami and fresh hot peppers. Smokey, savory and spicy - your lips might tingle, but you'll want another!

Tennessee Pig \$1/\$4 [minimum 50 guests]

This flatbread surprises people, in a great way! Smoked bacon and smoked Gouda cheese are drizzled with Jack Daniels infused pure maple syrup and topped with walnuts and dabs of ricotta cheese

Calabrese Fresco \$1/\$3 [minimum guests 35]

Our Calabrese Fresco pizza is a multi-course Italian meal all by itself - extra virgin olive oil, oregano, fresh mozzarella, tomato and Calabrese salami fired then topped with Italian mixed green salad.

Genovese \$1/\$3 [minimum guests 35]

Another distinctly Italian special of the week. This pie starts with our Margherita base – crushed tomato sauce, a bit of our garlic parmesan sauce and the slices of Genoa salami, pepperoni, red onions and fresh mozzarella cheese. Out of the oven it is finished with fresh basil. Savory and fresh, great flavor and texture – you can add other toppings if you would like, but it is great as prepared.

Polpetta \$-/\$3 [minimum guests 35]

Fresh is a great description of this pizza. It starts with our flavorful Pizzaiolo sauce which is topped with fresh mozzarella and sliced meatballs. Out of the oven the Polpetta is finished with fresh basil making this a very aromatic, tasty pizza pie.

Gorgonzola Filet \$4/\$6 [minimum 35 guests]

Filet mignon, Crimini mushrooms, garlic infused oil, Asiago & Gorgonzola cheeses finished with baby arugula, balsamic glaze and shaved Parmesan

Margherita \$-/\$3 [no minimum]

Garlic Parmesan oil, San Marzano crushed tomatoes, fresh mozzarella and fresh basil

Rosemary Shrimp \$4/\$6 [minimum 35 guests]

Jumbo shrimp, rosemary infused garlic oil, lemon, and our four cheese blend finished with fresh rosemary and lemon zest

Fire Roasted Vegetables \$-/\$3 [minimum guests 35]

Fired Roasted fresh vegetables of the season, garlic parmesan oil, our signature four cheese blend and smoked Gouda

BBQ Chicken \$-/\$3 [minimum guests 35]

All-natural Chicken breast, smoky BBQ sauce, bacon, red onion, cheddar cheese

Mediterranean \$-/\$3 [minimum guests 35]

Fresh spinach, mushrooms and sun-dried tomatoes with basil pesto, feta, and our signature four cheese blend

Jamaican Jerk Chicken \$4/\$6 [minimum 50 guests]

Jerk chicken, cheddar cheese, bell peppers, red onion and pineapple finished with fresh cilantro, jerk drizzle and lime wedges

Fresh Spinach and Mushroom \$-/\$3 [minimum guests 35]

Fresh spinach, mushrooms, garlic Parmesan oil and nutmeg ricotta

Specialty Brunch Pizza

French Toast with Pecans & Grand Marnier \$-/\$3

Ricotta cheese, eggs and pecans are topped with caramelized brown sugar and finished with a Grand Marnier maple syrup

Smoked Salmon & Capers \$4/\$6 [minimum 35 guests]

Asiago cheese, capers, fresh tomatoes, slivered red onion and smoked salmon finished with a creamy goat cheese drizzle

Brunch Omelets \$-/\$3

Fresh eggs whisked with cream and the cheese and toppings of your choice are fired in the oven and fluff up to make an incredibly fluffy omelet pizza

Garden Vegetable Omelet \$2/\$4 [minimum 35 guests]

Fresh eggs whisked with cream, fresh tomato, asparagus and mushrooms are fired then finished with a lemon cream drizzle

Specialty Dessert Pizza

Nutella \$3

Nutella with fresh bananas and whipped cream

Dark Chocolate Grand Marnier \$4

Dark chocolate and Grand Mariner with shaved coconut and a dab of whipped cream

S'more's \$4

Chunks of chocolate & marshmallows topped with graham cracker crumbles

Apple Cinnamon \$4

Melted sugar and cinnamon sprinkles topped with brown sugar glazed apples and whipped cream

Appetizers

Caprese Skewers \$160 (serves 40)

Fresh mozzarella balls, cherry tomatoes and basil drizzled with olive oil and an aged balsamic reduction

Antipasti Platter \$180 (serves 40)

A selection of Italian meats, cheeses, marinated vegetables and olives served with crostini

Meatballs in savory tomato sauce \$160 (serves 40)

Beef and pork meatballs fire roasted with crushed San Marzano tomato sauce.

Prosciutto Wrapped Asparagus \$160 (serves 40)

Asparagus wrapped with prosciutto then wood fired

Salads

Italian Salad \$3.00

Organic baby spring mix, olives, grape tomatoes and croutons with Italian vinaigrette

Add gorgonzola cheese \$0.75

Set up as Salad Bar or served family style at the table \$4.00

Caramelized Walnut, Cranberry Gorgonzola Salad \$4.00

Organic baby spring mix with house made caramelized walnuts, dried cranberries, gorgonzola and croutons tossed in our house made honey Riesling vinaigrette

Set up as a salad bar or served family style at the table \$5.00

Sugared Almond, Cranberry and Chevre Cheese Salad \$4.00

Organic Field Greens, Dried Cranberries, Chevre, Sugared Almonds, Croutons tossed in our house made honey Riesling vinaigrette

Set up as a salad bar or served family style at the table \$5.00

Fresh rolls and butter \$1.25

Baskets of fresh rolls with tabs of butter served on the buffet or at the table

Small Plates

Italian Meatball Station \$300/station

Beef and pork meatballs fire roasted with crushed San Marzano tomato sauce. This self-serve station includes our four cheese blend of asiago, mozzarella, provolone, cheddar and Mancini's sandwich buns. Makes 50 small meatball hoagies

Lemon Chicken \$250/station

Split chicken breasts marinated with oregano, lemon, lemon slices, and other herbs. Served at room temperature or hot in a chafing dish. Serves 50

Beverages

Handmade Italian Soda Bar \$4.50

Four flavors of Italian Soda served in a 16oz Acrylic Tumbler topped with cream and a garnish. Includes 2 sodas per guest as well as bottled spring water. Additional soda's will be served and billed for at the end of the event upon request.

Dessert

Desert Pizza

Please see our listing of Specialty Dessert Pizza

Chocolate Brownies

Chocolate brownies with caramel and toasted pecans drizzled with milk chocolate ganache

Additional Information

- We arrive onsite ~1-1.5 hours before the start of food service to set up
- Each catering package includes a minimum staff of 2 that prepares and cooks pizza. As number of guests increase, our staff will increase accordingly.
- There is an additional hourly charge for server(s) to perform table/delivery service.
- 60 to 90 minutes of food service are included with every package (depends on number of guests) - additional time can be added for events that will run longer.
- We provide disposable paper plates, napkins, forks for salads as well as garlic, oregano and red pepper flakes.
- 50% deposit is required to confirm a date
- Up to 18% service charge is added
- \$800 minimum food purchase for events scheduled on Monday-Thursday
- \$800 minimum food purchase for events scheduled on Friday or Sunday
- \$1000 minimum food purchase for events scheduled on Saturday ending after 3:00pm
- \$2000 minimum food purchase for events scheduled on major holidays
- Additional Staff \$100
- Travel beyond 20 miles from our kitchen is charged at \$1.20 per mile traveled