



----- BREAD -----

MAZZOLA'S FOCACCIA white bean hummus, olives and herb oil 9

CHEESY BREAD marinara for dipping 17

----- FIRST -----

MOZZARELLA STICKS crispy artisanal mozzarella with marinara 19

NONNA'S MEATBALLS giant cheesy meatballs with rosemary toast 19

FRIED CALAMARI fresh lemon and calabrian tomato aioli 20

SHRIMP CALABRESE garlic chili butter, fresh lemon, focaccia 19

----- SALAD -----

MAZZOLA'S crisp greens, tomato, onion, feta, manzanilla olives, pepperoncini and lemon garlic dressing 10 / 16

CAESAR little gem lettuce, fresh grated parmesan, garlic croutons and caesar dressing 11 / 17

----- SUPPER -----

FRA DIAVOLO 🍷 grilled salmon, calamari, shrimp and linguine in calabrian chili broth 37

VEAL MARSALA tender cutlets and marsala mushroom gravy with fettuccine alfredo 38

CHICKEN PARMESAN hot, cheesy and served with spaghetti marinara 33

GRILLED SALMON* zucchini, toasted sage and pine nuts with heirloom tomato vinaigrette 35

CHICKEN PICCATA lemon caper butter fettuccine with arugula and green olive giardiniera 34

SHRIMP SCAMPI heirloom tomato, basil, linguine and white wine garlic butter 35

SIDES 9

BROCCOLI
lemon butter & pecorino

ZUCCHINI
toasted sage & pine nuts



THE FOLLOWING ALLERGENS MAY BE PRESENT IN OUR KITCHEN:
milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat soy, sesame



----- PASTA -----

BISON LASAGNA yampa valley bison ragu, guido’s hot sausage, ricotta and mozzarella with fresh pasta 35

A LA VODKA rigatoni with pancetta, spicy tomato cream and parmesan 28

PESTO RIGATONI whipped ricotta, toasted pine nuts and olive oil 29

MARINARA spaghetti with plum tomato sauce and fresh basil 25

BOLOGNESE spaghetti with traditional italian meat sauce 27

ALFREDO fettuccine with garlic cream, italian parsley and parmesan 27

BUTTERNUT RAVIOLI homemade ravioli with marinara and toasted sage lemon butter 30

ALL NATURAL CHICKEN	8	VEAL MEATBALL	9	SAUTÉED SHRIMP	9	GUIDO’S HOT SAUSAGE	7	GRILLED SALMON*	14
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----- DESIGNER PIES -----

HOMEMADE DOUGH WITH ROASTED GARLIC INFUSED OLIVE OIL

10" SMALL 23 16" LARGE 33 CALZONE 25 10" GLUTEN FREE CRUST +6

WILD BISON firehouse marinra / bison / wild mushroom / onion / jalapeño

HONEY STINGER roasted garlic / ricotta / mozzarella / capicola / calabrian honey / arugula

MARGHERITA olive oil / fresh tomato / mozzarella / basil / salt and cracked pepper

KING CARNE marinara / bison / bacon / pepperoni / sausage / meatball / canadian bacon

HOT HAWAIIAN marinara / ham / bacon / pineapple / jalapeño / onion / hot honey

MOTHERSHIP firehouse marinara / sausage / pepperoni / mushroom / onion / olive / ricotta / pineapple chutney

VODKA CHICKEN vodka sauce / crispy chicken / pancetta / mozzarella / basil / calabrian honey

----- START FROM SCRATCH -----

HOMEMADE DOUGH / MARINARA / MAZZOLAS THREE-CHEESE BLEND

SIZE
+ TOPPINGS 10" SMALL 16 16" LARGE 21 CALZONE 16 10" G/F CRUST +6
 + 2.25 + 4 + 3 + 2.25

CHEESE	VEGGIES	MEATS
feta fresh mozzarella goat cheese gorgonzola ricotta	arugula black olive calabrian chili fig fresh basil fresh tomato green olive jalapeño kalamata olive mushroom onion pepperoncini peppers pesto pineapple roasted garlic spinach	anchovies bacon bison chicken meatball ham pancetta pepperoni prosciutto sausage



*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.