



# CATERING MENU

## BRINGING THE FIRE TO YOU!

Wood-fired and always fresh, our 24-hour cold-fermented dough and wood-burning oven yields a crispy yet chewy crust topped with the highest quality, local produced ingredients. We grow our own herbs and source other ingredients from Virginian farmers, producers and artisans: White Oak Hill Farms, Full Quiver Farms, Costal Farmers, Bowder's Fresh Pickins and others...



### MARGHERTIA

*Tomato sauce, fresh mozzarella and locally grown basil*

### SMOKEHOUSE

*Tomato sauce, locally produced spicy sausage, caramelized onions, and smoked mozzarella*

### BACK BAY

*Wood roasted tomatoes, sweet peppers, onions and garlic, topped with fresh Ricotta, local oregano and Extra Virgin Olive Oil*

### GLOUCESTER POINT

*Sweet Ricotta, Artisan goat cheese with sautéed leeks, fresh scallions, confit garlic and locally smoked bacon*

### STATESMAN

*Sweet ricotta and confit garlic, local basil, red pepper flakes, shaved garlic topped with fresh mozzarella*

### BUCKROE

*Tomato sauce topped with spicy artisan salami, Fresh mozzarella and wood-roasted local chilies*

### COLONIALIST

*Wood roasted chicken, local pesto, fresh mozzarella and aged provolone*

### SMITHFIELD

*Sweet cured Duroc pork salami, and house-cured pancetta, local smoked bacon topped with fresh mozzarella and provolone*

### MARSHLAND

*Tomato sauce topped with fresh mozzarella and prosciutto di parma and finished with locally grown arugula*

### JAMESTOWNE

*Artisan goat cheese, house-cured pancetta, local pickled peppers, fresh mozzarella*

### FARM TO FIRE PIZZA

*Seasonally crafted with local market toppings*

#### GATHER AND RECONNECT

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