

Appetizers & Salads

CHEESY BREAD 8	CAPRESE BOWL 12
Baked to order with mozzarella and garlic. Served with house-made pizza sauce. Pro Tip: Stuff it with sliced pepperoni +2	Fresh mozzarella, cherry tomatoes, fresh basil, and balsamic glaze.
BRUSCHETTA 10	SIDE SALAD 6
Toasted Italian bread topped with a mix of fresh tomatoes, basil, garlic, pamesan, and balsamic glaze.	Romaine lettuce, cherry tomatoes, shredded carrot, croutons, and choice of dressing.
WOOD-FIRED MEATBALLS 12	CAESAR SALAD 12
4 wood-fired meatballs made with fresh herbs and bread crumbs. Served in scratch-made marinara with Paielli's bread.	Romaine tossed in caesar dressing with parmesan and croutons. Pro Tip: Go old school and add anchovies.
STUFFED MUSHROOMS 12	Dressing Choices: Caesar, ranch, balsamic vinaigrette, or French
Mushroom caps stuffed with a house-made mix of diced clam & Italian sausage. Topped with cheese and baked to order.	

Specialty Pizzas

10" individual size pizzas hand stretched and topped to order

MARGHERITA 14	RIKI SPECIAL 16
Base: House-made red sauce Cheese: Fresh mozzarella Toppings: Fresh basil Pro Tip: Add cup & char pepperoni. It's Jandel's favorite.	Base: Garlic parmesan aioli Cheese: Shredded mozzarella Toppings: Italian sausage, sliced mushroom, and chopped garlic
VEGANO 16	STUFFED MUSHROOM PIZZA 18
Base: House-made red sauce (V) Cheese: None Toppings: Roasted red pepper, artichoke heart, red onion, and mushroom Add non-dairy cheese for \$2 Pro Tip: Make it "The Alison." Add cheese and balsamic.	Base: Olive oil Cheese: Shredded mozzarella Toppings: Fresh mushrooms, parmesan, and a house-made mix of Italian sausage & diced clam stuffing
ENGINE 4 18	GENOVESE 18
Base: House-made red sauce Cheese: Shredded mozzarella Toppings: Italian sausage, cup & char pepperoni, hot banana peppers, and Calabrian chili	Base: Basil pesto Cheese: Fresh mozzarella Toppings: Red onion, and Italian sausage
CRISPY PROSCIUTTO 17	PIZZA PRIMAVERA 17
Base: Olive oil Cheese: Fresh mozzarella Toppings: Crispy prosciutto, arugula, and balsamic glaze **Gluten-friendly crust available. \$4	Base: Garlic-parmesan aioli Cheese: Shredded mozzarella Toppings: Zucchini, asparagus, shredded carrots, and cherry tomatoes

Pizza of the Month

Build Your Own- Starting at \$11

Heads up: Less is more with Neapolitan style pizza. We recommend no more than 4 toppings.

BASES: (Only choose one)	VEGGIES:	MEATS:
House-Made Red Sauce (V) nc	Mushroom 2	Italian Sausage 3
Garlic Parmesan Aioli 1	Red Onion 1	Thin Sliced Pepperoni 3
Olive Oil nc	Caramelized Onion 2	Cup & Char Pepperoni 3
Basil Pesto 1	Roasted Red Pepper 2	Prosciutto 4
CHEESES	Artichoke Heart 2	Anchovies 4
Shredded Mozzarella nc	Chopped Garlic 1	
Substitute Fresh Mozzarella 2	Fresh Basil 1	EXTRAS:
Substitute Vegan Cheese 2	Arugula 1	Balsamic Glaze .5
	Hot Banana Peppers 2	Calabrian Chili .5
	Dill Pickles 2	Calabrian Hot Honey .5
	Cherry Tomatoes 2	Sunny Up Eggs* 2



For the children

Half-sized pizzas for kids under 10

PLAIN CHEESE 6
PEPPERONI 7
SAUSAGE 7

Desserts

SCRATCH-MADE CLASSIC TIRAMISU 8
Served by the slice
COOKIES! 6
3 warm chocolate chip cookies
ITALIAN ICE POPSICLE 3
Choose from lemon, cherry, or strawberry
AFFOGATO 7
Vanilla ice cream topped with fresh espresso Pro Tip: Add a shot of amaretto - \$3

*Consuming raw or under-cooked meats, poultry, eggs, and seafood may increase your risk of foodborne illness
**Due to high risk of cross-contamination, gluten-friendly crust is not recommended for guests with severe gluten allergy



DRINKS

Wine

	Glass	Bottle
HOUSE RED Cantine Povero - Barbera d'Asti 2020 - DOCG A light, yet flavorful red. Perfect for pairing with red sauce pizza and cured meats	9	32
JUGGERNAUT CABERNET SAUVIGNON California 2020 A favorite in the Tagliapietra house, the Juggernaut cabernet delivers bold hillside grape flavors softened by French oak	12	40
JUGGERNAUT PINOT NOIR California Russian River Valley 2020 Famed Russian River grapes aged 14 months in French oak to develop a wonderful balance of fresh acidity and velvety tannins	12	40
CARPINETO CHIANTI CLASSICO RISERVA Chianti Classico 2017 - DOCG The king of classic Tuscan wine. This 100% Sangiovese is estate grown and delivers a full bodied and complex experience	NA	60
HOUSE WHITE Lundardi - Pinot Grigio 2021 A crisp, medium bodied white with balanced acidity. Great with white pizzas	9	32
MOSCATO D'ASTI Umberto Fiore - DOCG A semi-sparkling elevated take on moscato that boasts mild sweetness balanced with slight acidity	9	32
PROSECCO Mionetto - DOC Light, crisp, and dry sparkling wine. A true northern Italian experience would never be complete without it	9	32

Beer

PERONI NASTRO AZZURRO Crisp, clean & refreshing with subtle citrus aroma	4.5
3FLOYDS ZOMBIE DUST An intensely hopped American Pale Ale	5
PERONI 0.0 All the Peroni flavor, none of the alcohol.	4

Spirits

TITO'S VODKA	6
HENDRICK'S GIN	
DON Q RUM	
AGAVALES TEQUILA	
BULLEIT BOURBON All available as simple mixers with your choice of: Coke, Sprite, Diet Coke, seltzer, or tonic.	
LIMONCELLO	5

Cocktails

APEROL SPRITZ Northern Italy's number 1 cocktail Prosecco, Aperol, and seltzer served with a slice of orange.	12
NA SPRITZ All the flavor and refreshment, none of the alcohol. Made with imported Stappi Italian red bitter soda	10
BARREL AGED NEGRONI Hendrick's Gin, Campari bitter liqueur, and sweet vermouth aged on charred oak.	14
WISCO OLD FASHIONED Brandy with orange infused demerara sugar, and Angostura bitters. Served with sweet or sour soda.	8

Soft Drinks

ITALIAN STYLE SODA Limoncello or Blood Orange	3	MILK - WHITE OR CHOCOLATE	2
CANNED SODA Coke, Diet Coke, or Sprite	2	ESPRESSO Nothing fancy, just a shot of the good stuff	3



OUR STORY

Started in 2020 by Jandel and Riki Tagliapietra as a home pasta business, Cut Stone has been a labor of love supported and staffed by family & friends since day one.

Our business expanded significantly in early 2021 with the addition of a custom 1993 Spartan Fire Engine pizza truck. "Engine 4" spent its first 20 years in Ohio serving the Orange Village Fire Department and has since found new life helping us cook with fires rather than extinguishing them.

In 2022, our business grew again, allowing us to move from borrowing a tiny kitchen and into our own home in Downtown Kenosha.

This space was originally used only as a prep kitchen and storage area until it was upgraded to host indoor pop-up style dining in November 2022. Despite the dining upgrade, we still do our cooking outside on the fire truck, even in inclement weather.

It's been a pretty wild ride that is best summarized by our daughter Rhyen when she often says, "It's crazy how one day we were making pasta for ourselves... and then we started making it for other people... and now we make pizzas on a fire truck."

We don't know where we'll go from here, but we do know that no matter what the future holds, we'll continue to be driven to create experiences and flavors that are inspired by tradition... but crafted with a bit of fun and personality.

