

## Appetizers & Salads

<b>CHEESY BREAD</b> <span style="float:right">8</span>	<b>CAPRESE BOWL</b> <span style="float:right">12</span>
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.
<b>BRUSCHETTA</b> <span style="float:right">10</span>	<b>SIDE SALAD</b> <span style="float:right">6</span>
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.
<b>WOOD-FIRED MEATBALLS</b> <span style="float:right">12</span>	<b>CAESAR SALAD</b> <span style="float:right">12</span>
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.
<b>STUFFED MUSHROOMS</b> <span style="float:right">12</span>	<b>Dressing Choices:</b> 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

<b>MARGHERITA</b> <span style="float:right">14</span>	<b>RIKI SPECIAL</b> <span style="float:right">16</span>
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
<b>VEGANO</b> <span style="float:right">16</span>	<b>STUFFED MUSHROOM PIZZA</b> <span style="float:right">18</span>
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
<b>ENGINE 4</b> <span style="float:right">18</span>	<b>GENOVESE</b> <span style="float:right">18</span>
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
<b>CRISPY PROSCIUTTO</b> <span style="float:right">17</span>	<b>LET'S TACO BOUT IT</b> <span style="float:right">18</span>
Base: Olive oil Cheese: Fresh mozzarella Toppings: Crispy prosciutto, arugula, and balsamic glaze  **Gluten-friendly crust available. \$4	Base: Taco dip Cheese: Shredded mozzarella Toppings: Seasoned beef, shredded lettuce, diced tomatoes, nacho cheese Doritos, and a zesty ranch drizzle

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.

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



## For the children

Half-sized pizzas for kids under 10

<b>PLAIN CHEESE</b> <span style="float:right">6</span>
<b>PEPPERONI</b> <span style="float:right">7</span>
<b>SAUSAGE</b> <span style="float:right">7</span>

## Desserts

<b>SCRATCH-MADE CLASSIC TIRAMISU</b> <span style="float:right">8</span>
Served by the slice
<b>COOKIES!</b> <span style="float:right">6</span>
3 warm chocolate chip cookies
<b>ITALIAN ICE POPSICLE</b> <span style="float:right">3</span>
Choose from lemon, cherry, or strawberry
<b>AFFOGATO</b> <span style="float:right">7</span>
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
<b>HOUSE RED</b> Cantine Povero - Barbera d'Asti 2020 - DOCG A light, yet flavorful red. Perfect for pairing with red sauce pizza and cured meats	9	32
<b>JUGGERNAUT CABERNET SAUVIGNON</b> California 2020 A favorite in the Tagliapietra house, the Juggernaut cabernet delivers bold hillside grape flavors softened by French oak	12	40
<b>JUGGERNAUT PINOT NOIR</b> 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
<b>CARPINETO CHIANTI CLASSICO RISERVA</b> 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
<b>HOUSE WHITE</b> Lundardi - Pinot Grigio 2021 A crisp, medium bodied white with balanced acidity. Great with white pizzas	9	32
<b>MOSCATO D'ASTI</b> Umberto Fiore - DOCG A semi-sparkling elevated take on moscato that boasts mild sweetness balanced with slight acidity	9	32
<b>PROSECCO</b> Mionetto - DOC Light, crisp, and dry sparkling wine. A true northern Italian experience would never be complete without it	9	32

## Beer

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

## Spirits

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

## Cocktails

<b>APEROL SPRITZ</b> Northern Italy's number 1 cocktail Prosecco, Aperol, and seltzer served with a slice of orange.	12
<b>NA SPRITZ</b> All the flavor and refreshment, none of the alcohol. Made with imported Stappi Italian red bitter soda	10
<b>BARREL AGED NEGRONI</b> Hendrick's Gin, Campari bitter liqueur, and sweet vermouth aged on charred oak.	14
<b>WISCO OLD FASHIONED</b> Brandy with orange infused demerara sugar, and Angostura bitters. Served with sweet or sour soda.	8
<b>LEMON-BASIL MARGARITA</b> Agavales tequila, lemon juice, triple sec, and house made basil simple syrup. Served on the rocks.	9

## Soft Drinks

<b>ITALIAN STYLE SODA</b> Limoncello or Blood Orange	3	<b>MILK - WHITE OR CHOCOLATE</b>	2
<b>CANNED SODA</b> Coke, Diet Coke, or Sprite	2	<b>ESPRESSO</b> 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.

