
PIZZERIA

FORTE

VERO. BENE. ITALIANO.

THE LOVE OF FOOD IS THE THREAD
THAT HAS LINKED OUR FAMILY FROM
ONE GENERATION TO THE NEXT.

FROM OUR GREAT GRANDFATHER, MICHELE FORTE, WHO
WAS A PRODUCE FARMER AND GROCER IN LOUISVILLE,
COLORADO, TO OUR GRANDMOTHER AND FATHER, WHO
INSTILLED IN US THE PRIDE OF PERFECTING A RECIPE AND
THE IMPORTANCE OF THE FAMILY MEAL, THE CULTURE OF
LOVE OF FOOD AND FAMILY IS OUR HERITAGE.

PIZZERIA FORTE IS AN EXPRESSION OF THAT LOVE. WE
RESEARCH AND METICULOUSLY CURATE EVERY INGREDIENT
TO ENSURE WE'RE USING ONLY THE VERY BEST, AND THEN
CAREFULLY HAND-CRAFT OUR PIZZAS AND CALZONES
USING TIME-TESTED TECHNIQUES AND METHODS.

WE HOPE OUR FOOD CAN BECOME PART
OF YOUR FAMILY TRADITION!

www.forte.pizza

303.974.1034

ORDER ONLINE OR CALL AHEAD

2000 Youngfield St • Lakewood, CO 80215

Monday-Sunday: 10:30 a.m. to 9 p.m.

PIZZE TRADIZIONALI

VINE RIPENED TOMATO SAUCE, AND FORTE'S CUSTOM CHEESE BLEND

	12"	16" or Sicilian 8" x 10"
TRE FORMAGGIO (THREE CHEESE) Forte's custom cheese blend	\$11	\$14
PEPPERONI Two kinds: Margherita & cupping	\$12	\$16
ARRABBIATA Hand-pinched sausage, brocolirabe, fresh garlic, crushed red pepper & EVOO	\$13	\$17
CARNIVORO Hand-pinched sausage, house-made meatball, two kinds of pepperoni – Margherita and cupping – Canadian bacon & extra cheese	\$15	\$20
GIARDINO Tomato, mushrooms, green peppers, red onion, black olives & extra cheese	\$14	\$19
COMBINATA Two kinds of pepperoni, hand-pinched sausage, mushrooms, green peppers, red onion, black olives & extra cheese	\$15	\$21

PIZZE DI FORTE

NO PIZZA SAUCE. AVAILABLE IN 12" ONLY

	12"
PATRIZIA Goat cheese, pears, Fiore Di Latte, walnuts, local honey & Parmigiano Reggiano	\$15
OLIVIA Brussels sprouts, pancetta, Parmigiano Reggiano & lemon zest	\$14
MICHELE Ricotta, Parmigiano Reggiano, pancetta & a cracked egg	\$14
ORAZIA Prosciutto, dates, Ricotta, arugula, Parmigiano Reggiano & aged balsamic	\$15
MASSARO Brocolirabe, roasted zucchini, goat cheese, Calabrian chiles, fresh basil & lemon zest	\$13
SALATO Foraged mushrooms, fontina, Parmigiano Reggiano & truffle	\$14
MARGHERITA San Marzano tomatoes, fresh basil Fiore Di Latte, EVOO	\$13

CALZONI

ADD TOPPINGS TO THE TRE FORMAGGIO & CREATE YOUR OWN

TRE FORMAGGIO	\$9
Forte's custom cheese blend, ricotta and Romano	
CARNIVORO	\$11
Tre Formaggio with pepperoni, sausage, meatball, Canadian bacon & extra cheese	
GIARDINO	\$11
Tomato, mushrooms, green peppers, red onion, black olives & extra cheese	
COMBINATA	\$11
Two kinds of pepperoni, hand-pinched sausage, mushrooms, green peppers, red onion, black olives & extra cheese	

CREATE YOUR OWN PIZZA

START WITH A **12" (\$11)** **16" (\$14)** **SICILIAN 8" x 10" (\$14)**.

CHOOSE YOUR TOPPINGS.

12" GLUTEN-FREE PIZZA CRUST AVAILABLE FOR \$3. SUBSTITUTE VEGAN CHEESE FOR \$3.

TOPPINGS

12" (\$1) **16" (\$2)** **SICILIAN 8" x 10" (\$2)** **CALZONI (.50¢)**

Anchovies • Arugula • Green Bell Pepper • Black Olives • Calabrian Chilies
Fresh Basil • Fresh Garlic • Fresh Jalapeños • Local Honey • Mushrooms • Pepperoni
Brussels Sprouts • Pesto Sauce • Pineapple • Canadian Bacon • Meatballs
Tomatoes • Roasted Zucchini • Onions • Sausage

12" (\$2) **16" (\$3)** **SICILIAN 8" x 10" (\$3)** **CALZONI (\$1)**

Artichoke • Bacon • Brocolirabe • Dates • Parmigiano Reggiano • Pear
Ricotta • Roasted Red Peppers • Walnuts

12" (\$3) **16" (\$4)** **SICILIAN 8" x 10" (\$4)** **CALZONI (\$1⁵⁰)**

Dry Cured Hot Copa • Genoa Salami • Pancetta • Prosciutto • Fiore Di Latte Mozzarella
Fontina • Goat Cheese • Provolone • Truffle • Foraged Mushrooms • Asiago

HEROES

PAISANO **\$10**

Spicy coppa, Genoa salami, provolone, lettuce, tomato, oil, vinegar, salt, pepper & oregano

MEATBALL **\$8⁵⁰**

Scratch-made meatballs, marinara sauce & melted mozzarella

SAUSAGE & PEPPERS **\$8⁵⁰**

Our custom-made sausage, marinara sauce & melted mozzarella

ANTIPASTI

GARLIC KNOTS **\$4**

Olive oil, garlic & Parmesan. Tomato sauce.

MEATBALL & SAUSAGE **\$5**

Two scratch-made meatballs or two of our custom-made sausage or one of each, braised in tomato sauce & topped with fresh basil & Romano

BURRATA **\$7**

Tomato, basil pesto, aged balsamic, flatbread

INSALATE

HOUSEMADE DRESSINGS: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, OIL & VINEGAR

ARUGULA & RADICCHIO **\$7 SM / \$10 LG**

Goat cheese, dates, walnuts & balsamic vinaigrette

WEDGE **\$7**

Romaine, Gorgonzola, Pancetta & tomato

ITALIAN GARDEN **\$5 SM / \$8 LG**

Romaine, plum tomato, cucumber, red onion, olives & radicchio

DOLCE

CANNOLI **\$5**

Sweetened ricotta, chocolate, vanilla, orange

CINNAMON SUGAR KNOTS **\$4**

Vanilla sauce

All prices subject to change.