
BAKED PASTAS

WITH OUR SCRATCH-MADE TOMATO SAUCE & YOUR CHOICE OF MEATBALL, SAUSAGE OR ARRABBIATA BROCCOLI

STUFFED SHELLS \$9

Ricotta, mozzarella,
provolone, Romano, basil

ZITI \$9

Ricotta, mozzarella,
basil, evoo

HOMESTYLE

SPAGHETTI \$9
mozzarella, basil, evoo

HEROES

ALL SERVED WITH YOUR CHOICE OF CHIPS OR PASTA SALAD

PAISANO \$9⁵⁰

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,
roasted bell peppers, marinara
sauce & melted mozzarella

ANTIPASTI

GARLIC KNOTS \$4

Olive oil, garlic & Parmesan.
Tomato sauce

CAPRESE SALAD \$7

Fresh mozzarella, tomato, basil pesto,
aged balsamic, flatbread

WINGS \$9

Classic buffalo or
garlic Parmesan. Your
choice of ranch or
blue cheese dressing.
With kettle chips

MEATBALL & SAUSAGE \$5

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

SALADS

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

COLD PASTA SALAD

\$1⁵⁰ SM / \$3⁵⁰ LG

Rotini pasta, pepperoni,
green pepper, black
olive with Italian
seasoning, evoo and
balsamic vinaigrette

SWEETS

CANNOLI (1) \$5

Sweetened ricotta with chocolate, vanilla, orange zest

ITALIAN CREME LEMON TORTA \$5

With berries

CINNAMON SUGAR KNOTS \$4

With cinnamon-white chocolate glaze

PINT OF SPUMONI ICE CREAM \$6

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" or Sicilian 8" x 10"	16"	20"
TRE FORMAGGIO (THREE CHEESE) Forte's custom cheese blend	\$11	\$14	\$17
PEPPERONI Two kinds: Margherita & cupping	\$12	\$16	\$20
ARRABBIATA Hand-pinched sausage, brocolirabe-roasted with fresh garlic, crushed red pepper & evoo	\$13	\$17	\$22
CARNIVORO Hand-pinched sausage, house-made meatball, two kinds of pepperoni – Margherita and cupping – Canadian bacon & extra cheese	\$15	\$20	\$26
GIARDINO Tomato, mushrooms, green peppers, red onion, black olives, zucchini & extra cheese	\$14	\$19	\$25
COMBINATA Two kinds of pepperoni, hand-pinched sausage, mushrooms, green peppers, red onion, black olives & extra cheese	\$15	\$21	\$27
MARGHERITA San Marzano tomatoes, fresh basil Fiore Di Latte, evoo	\$13	\$20	

PIZZE DI FORTE

NO PIZZA SAUCE. ALL COME WITH FRESH MOZZARELLA AND ASIAGO. AVAILABLE IN 12" ONLY

PATRIZIA Goat cheese, pears, walnuts, local honey & Parmigiano Reggiano, evoo	\$15
OLIVIA Brussels sprouts, pancetta, Parmigiano Reggiano & lemon zest	\$14
MICHELE Ricotta, Parmigiano Reggiano, pancetta & a cracked egg, evoo	\$14
ORAZIA Prosciutto, dates, Ricotta, arugula, Parmigiano Reggiano & aged balsamic	\$15
MASSARO Brocolirabe, goat cheese, Calabrian chiles, fresh basil & lemon zest	\$13
LEONARDO Foraged mushrooms, fontina, Parmigiano Reggiano & truffle	\$14

All prices subject to change.

CALZONI

ADD TOPPINGS TO THE TRE FORMAGGIO & CREATE YOUR OWN

TRE FORMAGGIO Forte's custom cheese blend, ricotta and Romano	\$9
CARNIVORO Ricotta with pepperoni, sausage, meatball, Canadian bacon & extra cheese	\$11
GIARDINO Ricotta, tomato, mushrooms, green peppers, red onion, black olives & zucchini	\$11
COMBINATA Ricotta, pepperoni, sausage, mushrooms, green peppers, red onion, black olives	\$11

CREATE YOUR OWN PIZZA

START WITH A **12" or SICILIAN 8" x 10" (\$11)** **16" (\$14)** **20" (\$17)**

CHOOSE YOUR TOPPINGS.

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

HOUSE TOPPINGS

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 • Spinach • Onions • Sausage • Green Chile • Zucchini
12" or SICILIAN 8" x 10" (\$1) **16" (\$2)** **20" (\$3)** **CALZONI (.75¢)**

PREMIUM TOPPINGS

Artichoke • Broccoli Rabe • Dates • Parmigiano Reggiano • Pear
 Ricotta • Roasted Red Peppers • Walnuts
12" or SICILIAN 8" x 10" (\$2) **16" (\$3)** **20" (\$4)** **CALZONI (\$1)**

DELUXE TOPPINGS

Dry Cured Hot Copia • Genoa Salami • Pancetta • Prosciutto
 Fiore Di Latte Mozzarella • Fontina • Goat Cheese • Provolone
 Truffle • Foraged Mushrooms • Asiago
12" or SICILIAN 8" x 10" (\$3) **16" (\$4)** **20" (\$5)** **CALZONI (\$1⁵⁰)**

SLICES \$3

HOUSE TOPPINGS: 50¢ PREMIUM TOPPINGS: 75¢ DELUXE TOPPINGS: \$1