

# WOOD-FIRED OVEN PIZZA

at the

## Branding Iron Roadhouse Farm-to-Fork Eatery

132 S Main St, Lime Ridge, WI – 608-986-2807

www.brandingironrh.com – [info@brandingironrh.com](mailto:info@brandingironrh.com)

**Usually on the 1st & 3rd Saturdays of the Month.**

**Schedule changes are posted on our Facebook page – [facebook.com/brandingironrh](https://facebook.com/brandingironrh)**

**Menus are based on seasonal ingredients and change for each pizza night.**

**Below is an example of the pizzas menu.**

### – NEAPOLITAN PIZZA \$13 –

Approx. 10", Fired to Perfection

#### CLASSICO –

Hot Italian Sausage and Mushrooms on  
Marinara

#### SWEET HEAT –

Pepperdew Peppers (Zippy), Caramelized  
Onion, Diced Tomatoes, and Grilled Chicken  
on Garlic Oil with Fresh Chèvre

#### ITALIAN BEEF –

*Gavin Farms* Beef braised in Red Wine,  
Caramelized Onions, Giardiniera, and  
Roasted Red Peppers on Marinara

#### CLUCK & OINK HOBBY FARM –

Chicken, Hog Jowl Bacon, Onion, and Tomato  
on Ranch with Parmesan Crunch

#### BEET SALAD –

Pickled Beets, Roasted Beets, Caramelized  
Onion, Spinach, and Arugula with Candied  
Hickory, Black Walnut and Butternuts Blue  
Cheese on Olive Oil (Please feel free to add Hog  
Jowl Bacon at no additional charge.)

#### JUST PEPPERONI –

Bold Pepperoni on Marinara

### – STARTERS – \$9

#### INSALATA PER DUE (Salad for Two) –

Caesar Salad – Fresh, Crunchy Romaine Lettuce with Cherry Tomatoes

### – DESSERT \$7 –

#### DOLCE FINALE ( Sweet Finish ) –

Italian Lemon Cream Layer Cake - Yellow cake layers filled with Italian lemon cream, made with fresh mascarpone cheese, finished with vanilla cake crumbs and lightly dusted with confectioners' sugar.

Salted Caramel Vanilla Crunch Cake with Fresh Whipped Cream - Light, buttery vanilla-flecked cake with waves of caramel cake, salted caramel crunch and creamy custard.