

Park City's Choice Pizzeria & Neighborhood Italian Bistro

APPETIZERS

- Fuego Antipasto 13**
Selection of local cheeses, Italian meats, ciabatta and olives
- Tenderloin Tidbits 12**
Butter, garlic, demi-glaze, with olive oil and crusty bread
- Wood-Fired Shrimp Bake 13 *House Specialty***
Fresh garlic, butter, vino and asiago bread crumbs
- Carpaccio 10 (GF)**
Thinly sliced beef tenderloin served raw with arugula, olive oil and shaved asiago cheese
- Sautéed Blue Mussels 16**
Vino, garlic, tomatoes and a touch of onion and basil
- Wood-Fired Artichoke Fontina 13 *House Specialty***
Marinated artichokes, butter, bread crumbs, asiago and fontina cheese
- Roasted Mozzarella Focaccia 10**
Brushed with olive oil and garlic then topped with grated mozzarella fired in our wood-burning oven
- Bruschetta Flatbread 12**
Warm flatbread topped with a slow-roasted tomato bruschetta mix with arugula

SOUPS AND SALADS

- Meatball Fagioli Soup 8**
House made meatballs in a great pasta fagioli soup
- Vegetarian Fagioli Soup (without meatballs) 6.5**
- Fresh Tomato Basil Soup 6.5 (GF)** (without bread)
Shaved parmesan. **Add Smoked Shrimp 3**
- Mixed Green Salad 7 (GF)**
Field greens with crumbled Feta cheese, roma tomatoes, and Fuego's house balsamic vinaigrette
- Caesar Salad 8.5 (GF)** (without croutons)
Crispy romaine lettuce, parmesan, house made croutons, tossed in Fuego's own Caesar dressing topped with Asiago cheese
- Tuscan Salad 9 (GF)**
Romaine lettuce, Kalamata olives, red onions, Feta cheese, tomato and marinated portobello mushrooms tossed in a whipped balsamic dressing
- Caprese Salad 8.5 (GF)** (without bread)
Sliced roma tomatoes with fresh mozzarella and basil drizzled with extra virgin olive oil, balsamic syrup and Kosher salt ***House Specialty***
- Seared Ahi Tuna Salad* 15 (GF) *New Item***
Spring mix, tomatoes, onions, and mandarin oranges with a whipped balsamic dressing
- Spinach and Arugula Salad 8.5 (GF)**
Candied walnuts, crumbled Feta cheese, pancetta and pears in a raspberry vinaigrette
- Bistro Grilled Chicken Salad 11 (GF) *House Specialty***
Mixed greens, toasted walnuts, marinated chicken, gorgonzola, mandarin oranges, balsamic basil dressing
- Add Chicken to any Salad 2.5 / Add Shrimp 4**

BISTRO SANDWICHES

- Includes a side of mixed green salad
- Grilled Eggplant & Mozzarella 12**
Sliced roma tomatoes, spinach and a lemon artichoke spread
 - Roasted Caprese 12 *House Specialty***
Roma tomatoes, fresh mozzarella, basil leaves, pesto, and a touch of balsamic syrup roasted in our oven
 - Meatball Sandwich 12 *House Specialty***
Our homemade meatballs and melted mozzarella on a ciabatta roll
 - Chicken Italiano 12**
Chicken breast, artichokes, spinach, tomatoes, and a roasted red pepper sauce
 - Pesto Pollo 12 *House Specialty***
Sautéed chicken breast atop of toasted ciabatta with a fresh basil pesto and roma tomato
 - Blackened Ahi Tuna* 15 *New Item***
Lightly blackened with spinach served on ciabatta with lime

GOURMET PIZZAS 12"

- (GF)** Gluten-Free Crust **+3**
- The Traditional 11.5**
Mozzarella and Fuego's homemade tomato sauce
- (pizzas continued next column)

PIZZAS (continued)

- Pizza Margherita 13.5 *House Specialty***
San Marzano tomatoe sauce, fresh mozzarella and fresh basil
- Hula Pie 13.5**
Mozzarella, tomato sauce, sliced ham and fresh pineapple
- Prospector 13.5**
Mozzarella, tomato sauce, garlic, oregano, crushed red pepper, black olives and topped with Italian sausage
- BBQ Chicken 13.5**
BBQ sauce, mozzarella and provolone cheese, fresh garlic, chicken and chipped parmesan
- Spicy Sicily 13.5**
Pepperoni, salami, garlic, onion, romano cheese, pepperoncini, and jalapeño peppers
- The Jupiter Pie 13.5 *House Specialty***
olive oil, garlic, fresh spinach, sundried tomatoes, mozzarella and feta cheese
- The DV 13.5**
Pesto, mozzarella, feta cheese, Kalamata olives and artichoke hearts
- Wasatch 13.5 *House Specialty***
Blend of house made honey tomato chipotle sauce, topped with mozzarella, pancetta, garlic, fresh pineapple and cilantro
- Meat Lover's Pie 13.5**
Mozzarella, tomato sauce, Italian sausage, salami and pepperoni
- Big Italian 13.5**
A big mess of toppings ... tomato sauce, sausage, pepperoni, mushrooms, green peppers, onions and our whole milk mozzarella
- Fuego Blanco 13.5**
Alfredo sauce, mozzarella, parmesan, ricotta cheese, drizzled with balsamic reduction
- Veg Head 14.5 (no cheese)**
Mushrooms, tomatoes, eggplant, roasted red peppers, olives and our house made tomato sauce

- Additional Toppings 1.75**
Mushrooms, green peppers, basil, roasted red peppers, garlic, black olives, fresh pineapple, tomatoes, jalapeños, spinach, artichoke hearts, red onions, eggplant, pepperoni, ham, Italian sausage, Kalamata olives, capers, Feta cheese, anchovies, pancetta
- Add prosciutto, sundried tomatoes, meatballs or goat cheese 3**

ENTRÉES

- (GF)** Gluten-Free Pasta Available **+2**
- Handmade Baked Lasagna 16**
Our signature recipe with layers of pasta, Italian sausage, ground beef, ricotta and Italian cheeses and housemade marinara
- Chicken Piccata 17 *House Specialty***
Breaded white meat chicken, diced tomatoes with a lemon-caper sauce
- Shrimp and Clam Linguini 17 *House Specialty***
Served with a Romano white sauce
- Pesto Penne 16**
Sautéed chicken, fresh basil pesto and sundried tomatoes
- Chicken Parmigiana 18**
Lightly breaded chicken baked with our homemade marinara and whole milk mozzarella on top served with linguini
- Gorgonzola Linguini 16**
Gorgonzola cheese simmered with portabella mushrooms, red onions, garlic, topped with pears
Add chicken 2.5 / Add shrimp 4
- Burrata Ravioli 16**
Delicious creamy mozzarella filled raviolis served with a pink sauce and garlic ciabatta
- Pasta Fresca 16** (whole wheat pasta available on request)
Linguini with diced romas, red onions, artichoke hearts, garlic and olive oil **Add chicken 2.5 / Add shrimp 4**
- Pollo Pompeii 18 *House Specialty***
Lightly breaded chicken sautéed with sundried tomatoes, cream, parmesan, spinach, mushrooms and a side of pasta
- Spaghetti with Meatballs 13**
(whole wheat pasta available on request)
Housemade marinara and meatballs, parmesan and garlic bread
- Fuego Alfredo 14 *House Specialty***
Linguini pasta tossed in our signature romano white sauce served with garlic ciabatta **Add chicken 2.5 / Add shrimp 4**

(GF) = Gluten-free

* Consuming raw or undercooked meats poultry seafood or eggs may increase your risk of food born illness Parties of eight or more 8% gratuity added
Although the staff is informed and properly trained there is always the possibility of cross contamination due to the fact Fuego is not a gluten free establishment
Please mention to your server if you have gluten sensitivities so the kitchen staff may be alerted