

Pizza Marko

WOOD FIRED PIZZA - TIKI COCKTAILS

➤ Warm Up

The Marko - (focaccia col formaggio di Recco) Paper-thin unyeasted dough, creamy marscapone, Columela olive oil, salt, pepper. Sounds too simple to be so very Yummy.

Toasted Ravioli - Stolen from St. Louis - Three-cheese ravioli, dipped in buttermilk and lightly dusted with Italian bread crumbs, fried golden brown in olive oil. Served with our housemade marinara.

The Bread and Oil Thing - Fresh-baked focaccia, served with premium Columela olive oil infused with fresh herbs. Don't fill up on the bread though, it's easy to get carried away.

Pizza

All our pizzas are crafted from the finest ingredients and cooked in our wood-fired oven.

Neapolitan In the style from Naples, the birthplace of pizza. Some crispness on the outside, with a wide, soft cornicione on the rim.

The Queen - (Margherita) It's a classic: housemade tomato sauce, fresh mozzarella, basil. Often the most basic things are the most regal.

Golden Potato - Roasted Yukon Gold potato slices, taleggio cheese, homegrown rosemary, white truffle oil. You aren't in Idaho anymore.

Funghi - Sottocenere al tartufo cheese, oyster, shiitake and portabello mushrooms, fresh tarragon, white truffle oil. The Earth Approves.

Mediterranean - Columela olive oil, fresh mozzarella, fontina, roasted san marzano tomatoes, black olives, pancetta, feta cheese, homegrown basil. A greater call than the sirens.

Salsiccia - Rapini, Parma Italian sausage, smoked mozzarella, Columela olive oil. Heavy on protein and spice.

Prosciutto and Arugula - Fresh mozzarella, pepper jack, cheese, prosciutto, arugula. Light yet balanced.

Eggplant Parmigiana - Representing the classic dish. Our fresh tomato sauce, fresh mozzarella and parmeseano-reggiano, sliced eggplant, olive oil and basil.

Sweet Onion - Carmelized vidalia onions, provolone, fontina, parmeseano-reggiano, gorgonzola, oregano. It has layers.

Quattro Formaggio - Fresh Mozzarella, fontina, pecorino romano, mountain gorgonzola, fresh basil. A cheese festival!

Pizza Rosa - You may not be in Phoenix, but you'll love this unusual pie inspired by Pizzeria Bianco, Parmeseano-reggiano, red onion, rosemary, and roasted pistachios.

If You Insist - Fresh mozzarella, tomato sauce, spicy pepperoni, and traditional pizza seasonings. For when you MUST have a Pepperoni Pizza. We won't judge.

Roman A thinner, more cracker-like crispy dough, as served in Rome. But we're not doing the whole "by the meter" thing.

Calabrese "Diavola" - Tomato sauce, fresh mozzarella, soppressata picante, arugula, hot pepper oil, parmeseano-reggiano.

Fig and Ham - Fresh Mozzarella, fig slices, prosciutto, mountain gorgonzola cheese, balsamic glaze.

Roasted Garlic - Mozzarella and provolone cheeses, fresh roasted garlic, homegrown oregano, olive oil.

By Special Request

Pizza Fritte

Margherita Fritto - Tomato sauce, fresh mozzarella, basil, atop pizza dough lightly fried in olive oil and finished in the wood-fired oven.

Truffle Fritto - Lightly fried pizza dough, topped with fresh mozzarella and truffle cream, finished in the wood-fired oven.

➤ Dolci

Nutella Pizza - Two thin layers of pizza dough, with a generous slathering of Nutella in between, covered with powdered sugar. Sublime.

Nutella Sandwich Cookies - Two housemade Nutella cookies, sandwiched together with, you guessed it, Nutella, oreo-style.

Homemade Gelato - Depending on the mood, we make three flavors, vanilla, chocolate, and bourbon (flavored with Woodford Reserve).

Affogato - Our homemade vanilla gelato, covered with a fresh espresso shot. It's hot, it's cold, it's yummy.

The Big Finish - Warm Nutella cookies, served with a sampling of all three fabulous gelato flavors. We'd love to send you off with a smile. Or the gelato flavors can be mixed and matched to your taste.

Cocktails

ALL of our cocktails are made from fresh fruit juices and genuine ingredients. If you're going to drink Tiki, you may as well do it right. There's a good bit of squeezing going on here.

Zombie - Jamaican rum, 151 rum, velvet falernum, cinnamon syrup, fresh orange and lime juices, absinthe, grenadine and bitters.

Marko Mai Tai - Anejo rum, curacao, orgeat, fresh lime juice.

Papa Daiquiri - White rum, maraschino liqueur, fresh-squeezed grapefruit and lime juices.

Hurricane (Warning) - Myer's dark rum, light rum, Galliano, fresh orange, pineapple and lime juices, passion fruit nectar.

I Just Need Some Grog - Myer's dark rum, anejo rum, Demerara rum, velvet falernum, dram liqueur, cinnamon syrup, fresh grapefruit and lime juices.

The 007 - A brief vermouth wash, then a tiny bit of Gin, and mostly Vodka. Good Vodka. Because that's the only kind you should drink. Meant for the secret agent within, the kind that has a driver.

Suffering Bastard - A tiki classic. Cognac, gin, ginger beer, lime juice and bitters.

Chimp In Orbit - From the 60's when chimps were headed into space. Puerto Rican rum, curacao, creme de cacao, lemon juice, orange juice and vermouth. Blastoff!

Markarita - Hornitos pure agave tequila, Cointreau, fresh-squeezed lime juice. A classic.

Espresso Martini - A fresh shot of Lavazza Super Crema espresso, vodka, Galliano Ristretto and Frangelico liqueur, cold with a refreshing jolt.

Quit Your Wining - We have a number of favorite wines available by the glass, if the hard stuff is not for you. If you're really nice we might bring you a whole bottle. Just tell us what you like and we probably have some. We might even have some beer back there, too.

➤ Caffè

Espresso - Lavazza Super Crema, single or double.

Latte - Cappuccino - Americano - You're probably not going to get the fancy artwork, but we'll do our best.

Pizza Marko is a celebration of the old world and the new. From the Mediterranean shore where pizza was born, to the deep blue Pacific where America made its own schlockey version of Polynesia, we celebrate the human spirit as embodied in fresh food, cocktails and good friends. Leave the current world at the door, and enjoy a few of the realms that only exist in taste and imagination. Have fun, and please travel home safely. We'd love to host you again.