

PIZZAS

SIZE	SM. (10")	MED. (14")	LG. (16")
CHEESE PIZZA	\$8	\$11	\$14
ADDITIONAL TOPPINGS	\$1	\$1	\$1.5
Toppings: Pepperoni, Italian sausage, ham, ground beef, chicken, prosciutto, tomato, green pepper, onion, minced garlic, spinach, black olives, mushroom, pineapple, arugula, extra cheese, feta, ricotta, mozzarella di Bufala and fontina			
STROMBOLI			\$8
Filled with fresh mozzarella and your choice of three toppings Additional toppings \$1			
CALZONE			\$8
Filled with fresh mozzarella and ricotta cheese Additional toppings \$1			

CLASSIC PIZZAS

BIANCA	\$12	\$15	\$19
Fresh mozzarella, ricotta, garlic, oregano, fresh basil and olive oil			
MARGHERITA	\$11	\$13	\$17
Tomatoes, mozzarella di bufala and olive oil			
VEGGIE	\$11	\$13	\$17
Onion, mushroom, green pepper, black olives and tomato			
WORKS	\$12	\$14	\$18
Pepperoni, sausage, mushrooms, onion, green pepper and black olives			
LASAGNA	\$11	\$13	\$17
Ricotta, ham, fresh mozzarella, basil and parmesan			
QUATRO	\$12	\$14	\$18
Mozzarella, fontina, Parmiggiano, mozzarella di bufala and olive oil			
MEAT LOVER'S	\$11	\$13	\$17
Pepperoni, sausage, ham and ground beef			
GREEK	\$11	\$13	\$17
Feta cheese, fresh tomatoes and black olives			
PROSCIUTTO	\$11	\$13	\$17
Fresh mozzarella, prosciutto, arugula, olive oil and Parmiggiano			
HAWAIIAN	\$11	\$13	\$17
Ham, pineapple and Parmiggiano			

SPECIALTY PIZZAS (MED. 14")

PESTO	\$20
Authentic pesto, arugula, mozzarella, pine nuts and parmesan reggiano	
GORGONZOLA	\$20
Gorgonzola and pear	
MARGHERITA RUSTIC	\$20
Oven roasted pomodorini, mozzarella di bufala, cherry tomato, garlic and olive oil infusion	
BARBECUE CHICKEN	\$20
Chicken in barbecue sauce, fresh tomato and red onion	
GAMBERONI E CARCIOFI	\$20
Shrimp, artichokes, San Marzano tomato and mozzarella	

TO GO MENU



STEAK · SEAFOOD · PASTA

Lunch:

Monday - Friday 11:30 am - 2 pm

Dinner:

Monday - Thursday 5 pm - 11 pm

Friday - Saturday 5 pm - 12 am

8595 Pelham Road

Greenville, South Carolina 29615

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www.CoalFiredBistro.com

For inquiries contact:

General Manager, David Chariker
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TO GO MENU

ANTIPASTI (APPETIZERS)

SCAMPI	\$12
Butterfied Ecuadorian shrimp over spinach in a lemon, garlic and mustard sauce	
COZZE FRA DIAVOLO	\$16
Steamed Prince Edward Island mussels in a white wine, garlic and fresh tomato sauce with chili pepper and grilled focaccia	
CALAMARI	\$12
Golden fried squid with spicy and sweet tomato sauces	
AGNOLOTTI	\$13
Butternut filled half moon ravioli with sage brown butter and fresh ovolini	
PORTOBELLO	\$12
Parmiggiano breaded Portobello mushroom in a light veal jus finished with fresh basil	

INSALATA (SALAD)

MISTA	\$6
Spring mixed lettuce, carrot carpaccio, fresh tomatoes and Parmiggiano shavings in a Balsamic Vinaigrette	
AUTUMNO	\$9
Baby arugula, endive, Fuji apple, peppered walnuts and fresh mozzarella in a sherry vinaigrette	
INSALATA ALLA ROMANA	\$9
Hearts of romaine lettuce with anchovy, capers, garlic dressing and goat cheese	

ZUPPE (SOUP)

FAGIOLI	\$8
Tuscan cannellini and red bean soup with prosciutto, Parmiggiano and bow tie pasta	
MINISTRONE	\$8
Beef, cabbage, fennel, zucchini and carrots in a tomato consommé	

PASTE E RISOTTO

PENNE CON SALSICCIA	\$12/\$16
Light tomato and basil sauce with sausage and mushrooms, finished with toasted fennel seeds	
RIGATONI BOLOGNESE	\$14/\$18
Braised shredded veal and pork shank in a marrow sauce with orange, lemon and mascarpone	
PAPPARDELLE VODKA	\$12/\$16
Spicy tomato cream vodka sauce with peas, prosciutto and Parmiggiano	

TO GO MENU

CAPELLINI CON POMODORO	\$10/\$14
Angel hair pasta in San Marzano tomato sauce and basil	
RISOTTO DI MARE	\$14/\$18
Seafood combo with risotto in a garlic-cognac and tomato infusion	
RAVIOLO D'IMOLA	\$11
Soft egg yolk ravioli with ricotta and spinach, topped with truffle butter	

PESCE (SEAFOOD)

SALMONE PIGNOLI	\$21
Pan seared wild Atlantic salmon crusted with pine nuts over asparagus in a white wine, lemon and fresh tomato jus.	
DENTICE ROSEMARINA	\$23
Red snapper in a rosemary and garlic sauce over a medley of seasonal vegetables	
PESCE SPADA	\$26
Grilled swordfish topped with arugula, fennel and Parmiggiano	
ZUPPE DI PESCE	\$37
Brazilian lobster tail, salmon, snapper, shrimp, clams, scallops and slow cooked calamari in a cognac-tomato and garlic sauce	
CAPELANTE	\$26
Diver sea scallops in a champagne and mustard sauce	

CARNE (MEAT)

POLLO SCARPIELLO	\$18
Braised morsels of organic chicken with Italian fennel sausage, fresh herbs in a white wine sauce with a hint of anchovy over savoy cabbage	
POLLO PESCATORE	\$21
Chicken breast stuffed with shrimp, mozzarella, Parmiggiano and romano cheese, sautéed with fresh plum tomatoes, sun dried tomatoes in a light pizzaiola sauce	
MAIALE SALTIMBOCCA	\$21
Pork scaloppine topped with prosciutto and mozzarella in a light sherry wine sauce with fresh sage	
VITELLO LIMONE	\$20
Veal scaloppine in a white wine-citrus sauce	
COSTOLLETA VALDOSTANO	\$37
Veal chop stuffed with fontina and mozzarella, in a sage Marsala sauce with artichokes	
BISTECCA GIAMBOTTA	\$31
Filet mignon of beef in a sherry wine sauce with cherry peppers, mushrooms and potatoes	
BISTECCA SANGIOVESE	\$31
Filet mignon in a Sangiovese wine and gorgonzola sauce with creamed spinach and cheese mashed potatoes	