

## Firing Up

During the long road trip from Homer, Alaska, back to the family farm in North Central Montana, Julie excitedly shared with Justin her experiences while working at Finn's, a wood-fired pizza place. They bounced ideas back and forth for the next 52 hours of their non-stop trip, and before they arrived home, the Fire Place became a dream they had to pursue. Nearly nine months later, The Fire Place's doors were opened for your dining pleasure.

This brother-sister duo is dedicated to using organic, locally grown ingredients to ensure you the freshest, healthiest, best tasting pizza possible. Your pie will be baked in a brick oven hand crafted especially for "The Fire Place".

Thank you for allowing us to serve you. We look forward to seeing you again soon.

We would also like to extend a special thanks to "Finn's" for all the inspiration.



406-728-2579

241 West Main  
Missoula, Mt 59801



100% Post Consumer Recycled Content





<b>Pizzas</b>	12 in	18 in
<b>Cheese</b> A lovely tomato base with mozzarella cheese smothering a thin delicious crust and cooked to perfection.	\$7	\$15
<b>Pepperoni</b> Cheese pizza with freshly sliced pepperoni.	\$11	\$19
<b>Margherita</b> The very first pizza ever made (for Queen Margarit in Naples, Italy). This pizza has a garlic and olive base with mozzarella cheese, roma tomatoes, garnished with fresh basil.	\$8	\$16
<b>Greek</b> A garlic and olive oil base with mozzarella cheese, roma tomatoes, artichoke hearts, kalamata olives, feta cheese, and garnished with fresh basil.	\$12	\$20
<b>Mushroom and Thyme</b> Tomato base with fresh local mushrooms and thyme. Simple, yet delightful.	\$11	\$19
<b>The G</b> A tomato base with Molinari Brothers Italian salami and red peppers.	\$13	\$21
<b>The Rio</b> Tomato base with coppa cola (prociuttio) and an aged Parmesan.	\$13	\$21

<b>Pizzas</b>	12 in	18 in
<b>Three Cheese and Roasted Garlic</b> Mozzarella, Gorgonzola, and aged Parmesan accompanied by roasted garlic.	\$11	\$19
<b>Veggie</b> Tomato base with a variety of seasonal veggies... with all sorts of flare... check the specials board.	\$13	\$21
<b>Specialty Pizzas</b> See blackboard for daily specials.		
<b>Slices</b> Cheese and Margherita	\$2.50	All other \$3.25

<b>Salad</b> Crisp organic greens covered with a homemade dressing.	\$4
<b>Beverages</b>	
Blue Sky Sodas (various Flavors)	\$1.50
Elder Flower Press	\$5
Ginger Lemongrass Spring	\$5
Teas (various Flavors)	\$1.50
Coffee (Industrial Strength)	\$1.50

All pizzas made with organic ingredients.