
DINNER MENU

APPETIZERS

Calamari Fritti Fried calamari with a side of marinara sauce 8.79

Calamari Fra Diavolo Fried calamari tossed in a spicy tomato sauce 8.99

Mussels One pound of blue lip Mussels sautéed in a white garlic butter sauce. Served with toasted bread 12.99

Bruschetta Pomodoro E Basilico Marinated diced tomatoes, garlic and fresh basil on toasted bread drizzled with extra virgin olive oil 6.99

Cheesy Garlic Bread Homemade Italian bread with mozzarella, parmesan and romano cheese, fresh garlic and fresh herbs 6.49

Caprese GF Homemade fresh mozzarella roll with basil, local tomatoes and extra virgin olive oil 8.59

Italian Meat and Cheese Board Boar's Head Salami, Pepperoni and Cured Ham, provolone cheese, fresh Mozzarella and Country Style Olives, Crostini Bread 8.99

INSALATA

Traditional Caesar Romaine lettuce tossed in Caesar dressing, croutons and parmesan cheese 7.99

With Chicken 10.99 With Calamari Fritti 16.59 With Salmon 16.99

Antipasto GF Ham, pepperoni and homemade salami and mozzarella roll, marinated diced tomatoes, California olives, roasted red peppers and artichoke hearts, over mixed greens and Italian Vinaigrette 8.99

Greek GF Tossed romaine lettuce with red onions, marinated diced tomatoes, cucumbers, feta cheese, artichoke hearts, roasted red peppers, calamata olives, tossed in Italian Vinaigrette 8.99

With Salmon 16.99 With Shrimp 16.59 With Chicken 12.99

Toscana GF Tossed romaine lettuce with blue cheese crumbles, candied pecans, apples, tomatoes, applewood smoked bacon and balsamic dressing 9.99

With Shrimp 16.59 With Chicken 12.99

GF = Gluten Free

LE PIZZE

12" Hand Thrown Specialty Firewood Pizzas

Whole Wheat Dough Available Add \$1

Add House Salad or Small Caesar Salad 3.29

PIZZAS WITHOUT TOMATO SAUCE

Bianca White Pizza topped with ricotta and mozzarella cheese grilled chicken and basil pesto 15.99

Quattro Formaggi - Four Cheese Pizza and Ricotta, Mozzarella, Provolone and local goat cheese 15.99

Liguria- Crispy Prosciutto, Potatoes, Mozzarella, Goat Cheese, topped with Arugula and lemon oil 16.99

PIZZAS WITH TOMATO SAUCE

Margherita Pizza sauce, fresh mozzarella cheese and fresh basil 13.59

Four Seasons Pizza sauce, mozzarella, prosciutto, artichoke hearts, calamata olives, fresh mushrooms 14.99

Primavera Pizza sauce, mozzarella, fresh mushroom, artichoke hearts, onions, roasted red peppers, roasted green peppers, calamata olives, diced tomatoes 15.99

The Parthenon Our original Greek style pizza with pizza sauce, feta and mozzarella cheeses, grilled chicken, calamata olives, roasted red peppers and fresh spinach 15.99

Hawaiian Pizza sauce, Canadian bacon, pineapple, and mozzarella cheese 13.99

Meat Lover's Pizza sauce, mozzarella cheese, Italian sausage, Canadian bacon, salami, and pepperoni 16.99

Calzone Pizza dough folded in a half moon shape stuffed with ricotta and mozzarella cheese, served with a side of marinara sauce 10.99

Paradiso Traditional Cheese pizza with tomato Sauce and mozzarella cheese.10.99

Built your Own Add 1.49 for each additional item

Toppings/Fillings

Pepperoni, Pineapple, Sausage, Onions, Ground Beef, Sundried Tomatoes, Mushrooms, Anchovies, Canadian Bacon, Green Bell Peppers, Fresh Basil, Fresh Spinach, Black California Olives, Feta Cheese, Diced Tomatoes, Roasted Red Peppers, Extra Cheese Artichoke Hearts, Calamata Olives

Meatballs 1.99 Goat Cheese (Seasonal) 2.99 Prosciutto 1.99 Grilled Chicken 1.99 Ricotta Cheese 1.99

Side of Ranch Dressing .79 Side Marinara .79

Entrees

Includes Soup of the Day or House Mixed Green Salad with your choice of dressing:

Italian, Balsamic, Ranch or Blue Cheese and a basket of rolls.

Small Caesar Add 1.99 Extra Basket of Rolls \$1.25 Split Charge \$3.00

FIREWOOD CAFÉ SPECIALTIES

Gerardo's Lasagna

Layered pasta with tomato sauce, house Bolognese, ricotta and mozzarella cheese 15.99

Italian Mac and Cheese

Ziti pasta baked with apple wood smoked bacon, mozzarella, white cheddar and parmesan cheese topped with panko bread crumbs 15.99

Baked Ziti

Ziti pasta baked in tomato cream sauce topped with mozzarella cheese 14.99

With Homemade Sausage 16.99 With Grilled Chicken 16.99

Spaghetti and Meatballs

Spaghetti with natural homemade beef meatballs in a tomato basil sauce 14.99

Tagliatelle and Sausage

Our classic fettuccine pasta (Egg Noodles) tossed with homemade fennel sausage in a tomato basil sauce 15.99

Tagliatelle Alfredo

Our classic fettuccine pasta (egg noodles) tossed in a romano and parmesan cheese sauce 12.99

With pan seared chicken breast 15.99 With Shrimp 18.99

Eggplant Parmegiana

Panko breaded eggplant layered with mozzarella and basil served over rustic tomato sauce 15.99

Chicken Paradiso

Panko breaded chicken breast topped with homemade mozzarella, and marinated tomatoes served with cheese raviolis in a Tomato Cream sauce 16.99

Chicken and Vegetables

Pan seared natural Chicken Breast topped with fresh Mozzarella and tomatoes and Café Vegetables and Balsamic Glaze 17.99

Shrimp Scampi

Sautéed shrimp in a white wine lemon garlic butter sauce and Linguini Pasta 18.99

Fish of the Day (Market Price)

Gluten Free Menu Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Gerardo Mocerì, a native of Michigan, relocated to Arizona in 1998 to work with Chef Wiley at The Boulder's Resort. Yearning to create culinary feasts that featured more of his Italian Heritage, Chef Mocerì found his way to Payson, Arizona in December 2000 to open Cucina Paradiso where Chef Mocerì continues to reside with his wife Maria and two children, Natalie Rose and Gerardo Francesco.

Chef Gerardo's career began after he attended Henry Ford College in his hometown of Dearborn, Michigan and accepted an apprenticeship in Italy with the famous Locanda dell'Angelo under the direction of the world famous chef, Angelo Paracucchi. There, Gerardo learned about the most finest methods of Italian cooking and dining. At Locanda dell'Amorosa, the medieval castle which now serves as an exclusive inn, Gerardo matured into the finest Italian Chef while studying the importance of Italian winemaking spending much time in the Locanda dell'Amorosa's own vineyards.

He attributes his knowledge of other fine Italian specialties to the many other establishments he apprenticed with during these formative years; including "La Mora" in Lucca Italy; "Trattoria dall'Ameglia" in Mestre, Venice; "Ristorante Romano" in Viarregio, Switzerland.

Chef Mocerì continued his studies at the "Ecole Hoteliere" in Lausanne, Switzerland; the "University per Stanien" in Perugia, Italy; "La Maison Francaise" in Paris, France; and at the "Edward Notter Zuckerdecorschule" in Zurich, Switzerland.

Returning from Europe in 1988, he made his American debut with the opening of "Fausto's Oven" at the Dallas Hyatt Regency where he ventured into the opening of "Portofino" an Italian restaurant at the Westin Camino Real Resort in Ixtapa, Mexico. In 1990 accepting an invitation to develop for the Hyatt Regency in Kauai, Hawaii Chef Mocerì established the ground work for European cuisine which set a standard unlike any other restaurant in Hawaii with the grand opening of the Hyatt Regency Kauai. Here, Chef Mocerì fused the traditional Hawaiian flavors with contemporary Italian Cuisine. It was in Hawaii Chef Gerardo married his loving wife Maria in 1992 and started his family with the birth of his beautiful daughter Natalie Rose in 1995 and Gerardo Francisco in 1997.

Chef Mocerì and his staff have been involved in numerous community activities since the opening of Cucina Paradiso including the American Express top Award Winner of the 2002 Single-Unit operated "Restaurant Neighbor award" for the ongoing support to the Payson and surrounding community during the Rodeo-Chedeki Fire.

In 2007, continuing to grow and evolve his passion for creating new cuisine, Cucina Paradiso recently changed its name to "Gerardo's Firewood Cafe", while Chef Gerardo and his Staff stay committed to bringing the best in traditional Italian food in a casual and friendly atmosphere.

Gerardo's Firewood Cafe offers Seasonal Wine Tasting Dinners, Cooking Classes for Adults and Children, and Catering Services for any occasions.

Gerardo's Firewood Cafe is available for Private Parties, for more information please contact Chef Gerardo.