

Marco T's Pizzeria

ANTIPASTI

Cecina.....	\$6
unleavened chickpea flour pancakes originating in Genoa <i>MT</i>	
Prosciutto e Melone † Zardetto Prosecco.....	\$10
Herbed Butter Strisce.....	\$7
bread sticks	
Olive Miste † Codorniu Brut.....	\$7
warm herb cured olives	
Gorgonzola Stuffed Mushrooms † BV Rutherford Cab.....	\$7

INSALATE e ZUPPA

add chicken \$6

Fagioli e Rucola † J Loehr Chardonnay.....	\$5/9
white beans, arugula, prosciutto, parmesan, basil, w/ pesto <i>MT</i>	
Insalata della Casa.....	\$4/7
romaine, grape tomatoes, parmesan, w/balsamic vinaigrette <i>MT</i>	
Caesar Salad.....	\$4/7
romaine, Caesar dressing, croutons, parmesan	
Spinach Salad † St Superrey Rose.....	\$4/7
spinach, parmesan, pancetta crumbles, pancetta dressing	
Italian Winter Soup.....	\$5/8
pork sausage, kale, plenty of herbs, garlic and orzo pasta. served with parmesan & house made focaccia	

LASAGNA

† Coltibuono Chianti

House Made Lasagna, House Salad,
& Herbed Butter Striscel

\$20

PANINI

Crudo.....	\$11
prosciutto, provolone, grape tomatoes, parmesan, arugula	
Focaccia con Cecina † La Postalle Sauv Blanc.....	\$9
cecina, arugula, provolone, w/ pesto on the side	
Reindeer & Dried Salame.....	\$11
arugula, provolone, red onion, Alaskan sausage, salami	
Carne † Alexander Valley Cab.....	\$12
salami, prosciutto, reindeer, grape tomatoes, provolone, parmesan, shredded cheese	

DESSERTS

Cannoli ask your server about our current preparation <i>MT</i>	\$6
Tiramisu' (contains raw egg) <i>MT</i>	\$5
Affogato espresso or chocolate syrup over vanilla gelato.....	\$4
Gelato made in-house, ask for current selection <i>MT</i>	\$5
quart to go.....	\$15

PIZZE

All pizzas are individual size (11" to 12")

Marco T's † Cycles Pinot.....	\$13
olive oil, tomato sauce, basil, light mozzarella <i>MT</i>	
Italian Sausage † Cycles Pinot.....	\$16
olive oil, red onions, shredded cheese, fresh gorgonzola, italian sausage crumbles	
Tre Salami con Zucchine † BV Rutherford Cab.....	\$18
tomato sauce, fennel salami, pepper salami, spicy sopressata, zucchini, fresh mozzarella <i>MT</i>	
Wild Mushroom † J Loehr Chardonnay.....	\$18
white truffle oil, goat cheese, gorgonzola, garlic, arugula <i>MT</i>	
Calabrese † Coltibuono Chianti.....	\$16
tomato sauce, spicy sopressata, shredded cheese <i>MT</i>	
Alaskan.....	\$15
olive oil, reindeer sausage, onion, sweet peppers, shredded cheese <i>MT</i>	

Florentine.....	\$17
parmesan, garlic white sauce, chicken, spinach, artichoke hearts, roasted garlic, mozzarella	
Capricciosa † Di Maggio Norante.....	\$16
tomato sauce, prosciutto, shredded cheese, mushrooms, artichoke hearts, kalamata olives	
Veggie † Cavaliere Pinot Gri.....	\$14
pesto, arugula, garlic, mushroom, onions, sweet peppers	
Prosciutto e Rucola † Tilia Merlot.....	\$14
tomato sauce, fresh mozzarella, prosciutto, arugula	
Quattro Formaggi † Catena Malbec.....	\$14
tomato sauce, mozzarella, provolone, gorgonzola, parmesan	
Rosso † Tilia Merlot.....	\$15
ajver, reindeer sausage, fresh mozzarella, onion, roasted garlic, parmesan, chili flakes	
Picante Fondazione e Salami Sopressata.....	\$17
spicy chili paste, red onions, shredded cheese, gorgonzola, spicy sopressata Caution Spicy!	
Bianca † St Superrey Rose.....	\$13
olive oil, mozzarella, cherry tomatoes, arugula	
Kids Cheese.....	\$12
shredded cheese, tomato sauce	

Create your own pizza.....	\$9
gluten free crust available for \$2 Extra	
Sauce - olive oil, tomato sauce \$1.50 pesto, ajver, chili paste, white sauce \$2	
Cheese \$2 each - fresh mozzarella, shredded cheese, gorgonzola, Daiya (dairy free)	
Meat \$2.5 each - prosciutto, reindeer, spicy sopressata, pancetta crumbles, italian sausage crumbles, chicken	
Veggies \$1.75 each - arugula, basil, spinach, tomatoes, kalamata olives, sweet peppers, garlic, mushrooms, onions, chile peppers	

Marco T's Pizzeria

OPEN HOURS

Sunday - Thursday: **11AM to 9PM**
Friday - Saturday: **11AM to 10PM**

302 West Fireweed Lane | (907) 929-3663

Marco T's Story

A logistics manager for an oil and gas company is the last person you would expect to dream about opening a Pizzeria, nevertheless, Mark Harlan has been dreaming of doing exactly that since 2008. Mark was sent to San Donato, Milan to attend classes for his work with an Italian company in the oil and gas industry, a trip that would inspire a new career. On his first day of class, he went to a local family-owned pizzeria for lunch where he had his first authentic Italian pizza. So enthralled with the experience, Mark ate the entire pizza. He spent the rest of that day waiting to feel bloated and weighed down like when he ate pizza back home in Alaska, but he never did. Testing his luck, he returned to the pizzeria for dinner. After eating a caprese salad and another entire pizza, Mark decided to wander the Italian city. After walking a while, Mark noticed he still felt great despite having eaten so much. It occurred to Mark that there was something to this family-made thin crusted pizza with light toppings and fresh ingredients. The dream of having pizza like this back home in Alaska was formed.

Throughout Mark's trips to Italy he visited the restaurant many times and got to know the owners. Mark tried to convince them to develop a restaurant in Alaska, but the endeavor was too complicated for the family. Not about to accept defeat, Mark decided he would just have to do it himself! Over the years, Mark shared the idea of opening a pizzeria with his family and long-time Italian friend Marco Terracciano (*Marco T*). Soon Mark's dream became an entire family ambition.

In the winter of 2015, business in the oil industry declined and Mark realized it was the perfect time to open his own pizzeria. He looked at various properties for the new family business finally settling on their Fireweed location. Two of Mark's children, Phoenix and Ethan, had restaurant experience so Mark put his son Ethan in charge of the kitchen; and his daughter Phoenix in charge of ensuring customers receive great service and enjoy a satisfactory experience. His good friend Marco T designed many of the dishes which can be identified by an '*MT*' on the menu.

Marco T had always been supportive of the family dream, so his name was used as a placeholder for the restaurant name until they thought of something else. By the time the family got around to choosing, Marco T's Pizzeria was everyone's favorite. However, they forgot to tell Marco. Marco found out his name was the official name of his friend's new restaurant when he saw an advertisement in the Anchorage Daily News. He readily agreed to the use of his name with one condition, that the food remain true to his home of Tuscany.

By the summer of 2016, Marco T's Pizzeria was open for business making the same pizza Mark had fallen in love with eight years earlier. Mark had succeeded in bringing a little slice of Italy back to Alaska. Mark and his family hope to become the 'go to' place in Alaska for authentic Italian food. Most importantly, the family is happy to share their love of Italy, their dream of this restaurant, and their favorite pizza with the community of Alaska.

Marco T's Pizzeria

OPEN HOURS

Sunday - Thursday: **11AM to 9PM**

Friday - Saturday: **11AM to 10PM**

302 West Fireweed Lane | (907) 929-3663