



The Classics

• 3 Cheese • Pepperoni • Sausage

• Flatbread Pizza Slice

Red 6 Pizzeria Plus

As displayed. Supreme, Meat Lovers Add \$1.50

> Giardiniera, Mushrooms, Tomatoes, Bell Peppers, Onions, Black Olives, Green Olives, Bacon, Sausage, Pepperoni, Wisconsin Mozzarella, Fresh Mozzarella and Parmesan



Supreme \$18 Sausage, Pepperoni, Onions, Bell Peppers, Black Olives & Mushrooms

Extra Veggies • +\$1.25 each Cauliflower Crust • +\$1.00 Wisconsin Mozzarella • + \$1.75

Toppings

All of our pizzas are made with our own Pomodoro Sauce and Wisconsin Mozzarella!

Specialties

Margherita #16

Fresh Mozzerella, Fresh Basil, Extra Virgin Olive Oil

Add it on!

Extra Pepperoni, Sausage Bacon Fresh Mozzarella +\$2.00 each





\$8 Italian Sausage* **\$8** 10" Nathans All Beef Dog*

* Make it Red 6 Style: \$2 more

Our own Pomodoro Sauce, Giardiniera or sweet bell peppers and onions

SWEET or SPICY? WET or DRY?

Meatball Sub \$12

Pomodoro Sauce, Fresh Mozzarella or Provolone Make it Spicy or Sweet • \$1.50

Sandwiches, Sausages and Dogs

Italian Beef \$10

Italian Combo

Fresh Mozz or Provolone • \$2.00 Extra Meat • \$3.00







Our own blend of rubs and sauce goes onto our rotisserie cooked smoked meats.



Half Rack (typically 6 bones) \$/8

Quarter Rack (typically 3-4 bones)
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Red 6 Pizzeria Plus

Specialties

We went back to our BBQ roots and smoked some ribs!

• Full Rack (typically 12 bones) **\$36**

* Includes side of coleslaw and chips. Get them before they are gone! *





Small \$6

House Salad

Large \$8

Chopped mixed greens, cabbage, carrots, red onions, Kalamata olives, cucumber, tomato, garlic croutons, pepperoncini, house dressing

Add Pepperoni • \$1.50

We offer Gluten Free Crust and Cauliflower Crust options for our pizzas







On the Go

Jumbo Pretzel • \$5 Water • \$3 Add Mozzarella and Pepperoni \$2 Soda • \$3 Garlic Cheesy Bread • \$5 Dips/Sauces • \$1.75 available flavors Beer Cheese, Pomodoro, Chipotle Ranch, Honey Mustard Chips • \$2.50





Beverages

Cold Brew Espresso • \$6

-We slow steep our Espresso 24-48 hours to make our smooth slushies. Ask for





