

# Finelli Pizza

Owner Paul Schneider started working with pizza when he was a young lad, way back in 1970, going on to launch his first shop, Fellinis in Providence RI in 1989.

By the time the new millennium rolled around, he sold Fellinis to his protege and moved to Maine.

But what's a pizza man to do. In his case, open a pizza place in Bar Harbor. But what to name the new place, since the old name belonged to the protege. Ever creative and yet sentimental too, Paul hit the shuffle button and switched some letters in his old name, thus Finelli was born anew.

Sorry folks, now you know the ugly truth; there is no Mr. Finelli - but since Paul is a nice guy you can still call him that and he'll answer.

Two years of seasonal bustle in Bar Harbor, and Paul moved again, this time to Ellsworth in 2001.

A firm believer that quality always trumps competition, Paul and Ellsworth still maintain a long standing love affair.

Finelli Pizzeria firmly believes pizza is a culture - so much more than just cheese and sauce. Every day the hard-working staff at Finelli cranks out pizza just the way you love it. Whether it's extra crispy, extra saucy, or extra cheesy. Stop by often and celebrate our love of pizza!

*See our latest menu items,  
promotions, and more on our  
website: [finellipizzeria.com](http://finellipizzeria.com)*

**“The *Best* Pizza in  
Downeast Maine!”**

**- Bangor Daily News**

# FINELLI AUTHENTIC NEW YORK STYLE THIN CRUST PIZZERIA

Located on U.S. Route 1,

at the Triangle in Ellsworth

Cash or Credit    Take-Out • Dine-In

**(207) 664-0230**

**[Finellipizzeria.com](http://Finellipizzeria.com)**

## PIZZA

	Cheese	Speciality	Toppings	Premium Toppings
9" Gluten free	10.49	13.99	1.00	1.50
12"	10.49	13.99	1.00	1.50
14"	13.99	17.49	1.50	2.50
18"	15.99	21.99	2.00	3.00

### Toppings

sausage, hamburger, garlic, onion, bacon, mushrooms, ham, spinach, kalamata olive, feta, roasted red pepper, chicken, meatball, jalapeño, black olive, ricotta, pineapple, tomato, anchovy, green peppers, pepperoni

### Premium toppings

extra cheese, pesto, sun-dried tomatoes, artichokes

### Sauces

Tomato sauce  
Sweet baby rays bbq  
Cattlemens gold bbq  
Sriracha  
Olive oil  
Ranch

### 3 ways to bake your pizza

#### Half baked

*take it home and make it fresh from your oven*

#### Lightly baked

*slightly golden brown*

#### Oven char

*baked dark with a crunch*

### Specialty White Pies

#### Bianca

spinach, ricotta, garlic, mozzarella, olive oil, & black pepper

#### Sun Pie

sun-dried tomato, feta, Olive oil, black pepper

#### Garden

tomato, onion, squash, scallions, olive oil, and black pepper

#### Pesto Tomato

tomato and pesto

### Specialty Red Pies

#### Satyricon

sausage, tomato, ricotta, and fresh basil

#### Greek

spinach, tomato, feta, and Kalamata olives

#### Supreme

pepperoni, onion, mushroom, hamburger, and green peppers

#### Carnivorous Rex

pepperoni, sausage, hamburger, and bacon

#### Mediterranean

spinach, sun-dried tomatoes, garlic, feta, and Kalamata olives

#### BBQ Chicken

chicken, onion, and barbecue sauce

#### Bohemian

sausage, mushroom, onion, garlic, and black pepper

#### Margherita

tomato, fresh mozzarella, and fresh basil

#### Cowboy kick

sausage, onion, jalapeno, gold bbq sauce

## APPETIZERS

**Breadsticks** 8.99

**Cheesesticks** 9.49

**Wings 6 piece** 7.99

**12 piece** 14.99

*Buffalo, Barbecue, Original, Garlic Parmesan*

## CALZONES

**Calzone Italia** 12.99

spinach, ricotta, mozzarella, and black pepper

**Calzone Americano** 10.99

mozzarella and sauces

*Make any Calzone from a specialty pizza* 11.99

*\*Additional Toppings 1.00\**