

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*

**“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

PIZZA

	Cheese	Specialty	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

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