



*We are Lee and Jo Birtwistle and are the proud owners of All Fired Up.*

*All Fired Up are the premium wood fired pizza company based within the local area. We produce high quality hand stretched pizza in the true Neapolitan style.*

*With the use of the finest graded Italian flours we delight in bringing you the tastiest pizza bases, thin in the middle with a delightful one inch crust around the outside.*

*All Fired Up toppings are sourced both locally for freshness and from the southern regions of Italy for that authentic Italian taste.*

*Our mobile wood fired oven is a beautiful addition to your wedding reception and adds an element of theatre to any outside event. The oven is fuelled solely from kiln dried logs to add to that rustic flavour that is achieved with an All Fired Up Pizza.*

*Enjoy the relaxed atmosphere which All Fired Up brings to your evening. Guests can stand and watch their pizzas being hand stretched, and adorned with toppings before being cooked before them.*

## Menu

*All our pizzas begin with a handmade base made with the finest Italian caputo flour they are then topped with San Marzano tomatoes which grow in the southern volcanic regions of Italy which gives them an unrivalled sweetness. We then only select the finest Italian cheeses and toppings.*

### *Our favourites*

*Margarita..... San Marzano, Parmesan, Cows Mozzarella ,Buffalo Mozzarella and Basil.*

*Chorizo..... San Marzano, Spanish sausage and Cows Mozzarella.*

*Mushroom..... San Marzano, Portobello Mushrooms and Cows Mozzarella.*

*Napoli..... San Marzano, Anchovies, Kalamata Olives and Cows Mozzarella.*

*Njuda..... San Marzano, Spicy Salami Paste, Cows Mozzarella.*

### *Specials*

*Lancashire Cheese with Black Pudding and Caramelised Red Onion.*

*Goats cheese with caramelised onion and rocket*

*Pizza Bianco..... Ormskirk Potato with Wild Rosemary and Garlic.*

***These are tried and tested pizzas but we are able to provide toppings of your choice.***

*Our pizzas are all hand stretched and are 10 inch in size.*

*They can be served both whole or by the slice.*

*We are also able to provide a variety of **side salads** and or **accompaniments**.*

*Traditional Italian deserts such as Panettone and Tiramisu can also be purchased.*

*Our dried kiln logs and all serving products are sustainably sourced*

***Pizzas are priced at £9.00***

***Fresh Side Salads from £2.00***

***Desserts from £4.00***

*If you have any additional requests you feel we could fulfil during your special day please ask.*

*Thank you*

***Lee and Jo Birtwistle***

***All Fired Up***

***Email [allfireduppizzas1@gmail.com](mailto:allfireduppizzas1@gmail.com)***

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### Testimonial's

*"Thank you so much for providing your tasty pizzas for our wedding guests. Everyone was raving about them !! We had so many compliments. They certainly were unique and added to the overall atmosphere of the day". "Thank you once again"*  
*Andy and Kristina(June 2015)*

*Thank you for creating such incredible pizzas for our wedding, everyone loved them! "*  
*Love Claire and Scott (Aug 2015)*

*Loved the friendly atmosphere " All Fired Up" created the most amazing pizzas for our party. Blackpudding and Lancashire Cheese has to be our favourite.*  
*Sharon and Kevin (Sept 2015)"Great tasting your amazing pizzas at last night's wedding. Hope to catch up with you again in the future"*  
*Sam Fitton (magician)*