



Artisan Brick Oven Detroit-Style Pizza

"Made fresh just for you"

Welcome to Next Level Pizza Kitchen

We offer authentic Wisconsin brick and mozzarella cheese along with organic flour and the highest quality toppings!

8X10 Regular Crust

8x10 Gluten-friendly crust (GF) *Please see gluten-free warning below

- * Please, no half toppings
- * You can remove any toppings from the pizza, however, there are no substitutions or additions
- * Please note the minimum bake time for our pizza is about 15 minutes

Next Level signature Pizza menu:

MOTOWN:14.00/16.00 GF

A light, airy, crispy crust with a blend of Wisconsin brick and mozzarella cheese finished with oregano, and our savory tomato sauce, fresh basil, sprinkled with Pecorino Romano for a sharp and salty bite.

RONI:15.00/17.00 GF

Indulge in this Detroit-style pizza classic featuring savory cupped pepperoni, complemented by a blend of Wisconsin Brick and Mozzarella cheeses, finished with Mike's hot honey, Pecorino Romano, and fresh basil on a light, airy, crispy crust.

4 TOPS:16.00/18.00 GF

A delightful combination of Detroit-style pizza featuring tomato sauce, Wisconsin Brick and Mozzarella cheeses, generous portions of cupped pepperoni, Italian sausage, flavorful sautéed cremini mushrooms, topped with Pecorino Romano and fresh basil on a light,

airy,crispy crust.

ON THE BORDER: 16.00/18.00 GF

Heat things up with our light,airy,crispy Detroit-style crust layered with tangy tomato sauce, Wisconsin Brick and Mozzarella cheeses, bold Mexican chorizo sausage, spicy jalapeno peppers, a tantalizing jalapeno aioli drizzle,and topped with fresh cilantro.

ITALIAN JOB: 16.00/18.00 GF

The perfect harmony of flavors with tomato sauce, Wisconsin Brick and Mozzarella cheeses, hearty Italian sausage, sautéed green bell peppers, peppadew sweet red peppers, ricotta dollops,and fresh basilatop our signature light,airy, crispy Detroit-style crust.

BEL AIR: (No tomato sauce) 16.00/18.00 GF

Transport your taste buds with this Mediterranean-inspired Detroit-style pizza featuring Wisconsin Brick andMozzarella cheese, earthy sautéed cremini mushrooms sliced Roma tomatoes,red onions, topped with fresh arugula and lemon oil dressing atop our light, airy,crispy crust

TRUFFLE HOUSE: 16.00/18.00 GF

A delightful combination of Wisconsin brick and mozzarella cheese, caramelized onions, and sautéed cremini mushrooms over our rich tomato sauce. Finished with Grana Padano and a drizzle of truffle oil atop our light,airy,crispy crust

SWEETIE PIE: 17.00/19.00 GF

The ultimate tropical indulgence with applewood smoked bacon, pineapples, peppadew sweet red peppers, and a generous helping of Wisconsinbrick and mozzarellacheese. It's finished and garnished with fresh cilantro atop our light,airy,crispy crust.

MAMA MIA:16.00/18.00 GF

A mouthwatering mix of Wisconsin brick and mozzarella cheese, topped with sautéed green bell peppers, savory meatballs, and rich tomato sauce. Finished with dollops of ricotta and fresh basil atop our light,airy,crispy crust.

MOB BOSS: 16.00/18.00 GF

A delicious blend of Wisconsin brick and mozzarella cheese, topped with giardiniera, savory Italian sausage, and rich tomato sauce.

Finished with Pecorino Romano and fresh basil atop our light,airy, crispy crust.

WAFU (AKA Japanese style): 16.00/18.00 GF

A delicious blend of Wisconsin brick and mozzarella cheese, topped with our rich corn sauce, whole sweet kernel corn.Finished with spicy Japanese red pepper Wafu sauce and fresh chives atop our light,airy crispy crust.

CHOCOLATE PIE: 16.00/18.00 GF

Indulge in our decadent light, airy, and crispy, Detroit-style chocolate pizza, featuring a rich Nutella base topped with toasted marshmallows, and sweet mascarpone cream topped with hazelnuts. Finished with a luxurious Ghirardelli Carmel and Nutella drizzle for the ultimate chocolate lover's delight.

***Gluten-Free pizza information:**

- * Next Level Pizza Kitchen is not a gluten-free environment
- * We practice serious caution in preparing our gluten-free pizza and do our best to ensure a gluten-free product.
- * In consuming our gluten-free pizza, be aware that there might be a chance of cross-contamination. Customers are encouraged to consider this information in light of their individual requirements and personal needs.