

APPETIZERS

BUFFALO WINGS

These wings are made to order from scratch. You'll taste the difference! Please specify Mild, Medium, Hot or Extra Hot. Served with ranch or blue cheese, & celery

10, 20 or 50 WINGS \$7.95 14.95 29.95

BAKED ARTICHOKE \$6.95

Whole artichoke, doused with caesar dressing, olive oil, lemon juice, topped with fresh parmesan cheese.

GREEK FRIES \$3.50 Lg 5.95

Shoestring fries tossed with fresh garlic, oregano, olive oil & grated parm.

SALADS

	SMALL	MEDIUM	FAMILY
HOUSE SALAD	\$2.49	4.95	7.95
<i>Romaine lettuce, tomatoes, red onion, cabbage, carrot, & homemade croutons.</i>			
CAESAR SALAD	\$2.49	4.95	7.95
<i>Romaine lettuce, shaved parmesan, & homemade croutons.</i>			
SPINACH SALAD	\$3.50	6.95	9.95
<i>Fresh spinach, crumbled bacon, crumbled egg, red onion, homemade spinach dressing & homemade croutons.</i>			
ANTIPASTO SALAD	\$3.50	6.95	9.95
<i>Romaine, salami, provolone cheese, black olives, pepperoncini, red onion, tomatoes, cucumbers, & homemade croutons.</i>			
ADD GRILLED CHICKEN TO ANY SALAD	\$2.45		

DRESSINGS

Ranch Caesar Italian Spinach Blue Cheese Olive Oil & Balsamic Vinegar

DESSERTS

CHOCOLATE CHIP PIZZA \$5.95


*Chocolate chip cookie, baked in a deep dish pan, topped with vanilla ice cream and whipped cream.
(Serves 2- 3)*

ICE CREAM SUNDAE \$2.95

Individual size sundae. Vanilla ice cream, whipped cream, Ghirardelli chocolate or caramel sauce, cherry.

BEVERAGES

	GLASS	PITCHER
Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Lemonade, Mr. Pibb, Shirley Temple, Roy Rodgers.	\$1.95	5.95
Milk, Apple Juice,	\$1.95	
Mineral Water, (San Pelligrino)	\$2.95	
Tea, Iced Tea, Coffee	\$1.95	

 *In order to provide the freshest possible products, most items on our menu are made to order, therefore, they may take a few minutes longer to prepare. We surely appreciate your patience.*

THIN CRUST PIZZA

Although deep dish and stuffed pizza get all the recognition, the thin crust pizza, sliced in squares, is actually the most popular pizza enjoyed by Chicago locals. The crust is wafer thin and has no rolled edge. The toppings are placed under the cheese and the pizza is cooked on the stone deck of a very hot pizza oven, resulting in a crust that is thin, light and crispy. The browning of the cheese and areas of chocolate brown/black crust is a sign of the authenticity of this pizza.

	PERSONAL <i>Serves 1</i>	SMALL <i>Serves 1-2</i>	MEDIUM <i>Serves 2-3</i>	LARGE <i>Serves 3-4</i>
CHEESE	\$7.25	9.50	12.95	15.95
EXTRA INGREDIENT	\$1.00	1.25	1.50	1.75
SAUSAGE or CHICKEN	\$1.25	1.50	1.75	2.00
TRADITIONAL	\$10.25	13.25	17.95	20.95
<i>Fresh tomato, basil, garlic, olive oil, parmesan and mozzarella cheeses</i>				
CHICAGO FIRE COMBO	\$11.50	14.75	18.95	22.95
<i>Italian sausage, pepperoni, green pepper, onion, mushrooms.</i>				
ALL MEAT	\$11.50	14.75	18.95	22.95
<i>Italian sausage, pepperoni, salami, canadian bacon</i>				
VEGETARIAN	\$10.25	13.25	17.95	20.95
<i>Onion, green pepper, mushroom, black olive</i>				

DEEP DISH PIZZA

This is the pizza made famous by restaurants like Lou Malnati's, Uno's and Gino's East. The rich, flaky crust is pressed into and up the sides of a deep pan. The cheese goes down first, sealing the crust. The toppings are then placed over the cheese and covered with our sauce, made from premium plum tomatoes. Please allow approximately 35 minutes to prepare.

	SMALL <i>Serves 1-2</i>	MEDIUM <i>Serves 2-3</i>	LARGE <i>Serves 3-4</i>
CHEESE	\$11.50	15.50	18.50
EXTRA INGREDIENT	\$1.25	1.50	1.75
CHICAGO FIRE COMBO	\$15.75	20.95	24.75
<i>Italian sausage, pepperoni, green pepper, onion, mushroom</i>			
ALL MEAT	\$15.75	20.95	24.75
<i>Italian sausage, pepperoni, salami, canadian bacon</i>			
VEGETARIAN	\$15.75	20.95	24.75
<i>Onion, green pepper, mushroom, black olives</i>			

STUFFED PIZZA

Stuffed pizza is the big brother of Deep Dish. Made popular by restaurants like Giordano's, Edwardo's and Nancy's, this pizza is a gourmet feast! The bottom crust is laid in the pan followed by extra cheese and toppings. Then, a second crust is placed on top and the whole pie is covered with our sauce, made from premium plum tomatoes. Please allow approximately 40 minutes to prepare.

	SMALL <i>Serves 2-3</i>	MEDIUM <i>Serves 3-4</i>	LARGE <i>Serves 4-5</i>
CHEESE	\$12.50	17.50	20.50
EXTRA INGREDIENT	\$1.25	1.50	1.75
SPINACH & MUSHROOM	\$16.75	22.75	26.75
CHICAGO FIRE COMBO	\$16.75	22.75	26.75
<i>Italian sausage, pepperoni, onion, green pepper, mushroom</i>			
ALL MEAT	\$16.75	22.75	26.75
<i>Italian Sausage, pepperoni, salami, canadian bacon</i>			
VEGETARIAN	\$16.75	22.75	26.75
<i>Onion, green pepper, mushrooms, black olives</i>			

<i>Italian Sausage Pepperoni Canadian Bacon Bacon Salami Chicken Black Olive Green Pepper Anchovy Jalapenos Mushrooms Onion Pineapple Garlic Fresh Tomato Spinach</i>

👉 (Half Ingredient orders charged as full) (15% Gratuity added to parties of 8 or more)

WHITE WINES

	GLASS	BOTTLE
<i>WHITE ZINFANDEL Beringer 2006</i>	\$4.75	19.00
<i>ROSE Il Cuore 2006 (Mendocino)</i>	\$5.25	21.00
<i>RIESLING Chateau Ste Michelle "Saint M" 2006 (Germany)</i>	\$6.00	24.00
<i>PINOT GRIGIO Bollini 2006 (Italy)</i>	\$6.50	26.00
<i>SAUVIGNON BLANC Boeger 2007 (El Dorado)</i>	\$5.25	21.00
<i>SAUVIGNON BLANC Morgan 2006 (Monterey)</i>	\$7.00	28.00
<i>CHARDONNAY Round Hill 2006</i>	\$5.25	19.00
<i>CHARDONNAY Carson Peak 2006 (El Dorado)</i>	\$5.25	19.00
<i>CHARDONNAY Bogle 2006 (Clarksburg)</i>	\$5.25	21.00
<i>CHARDONNAY Leveroni Vineyards 2005 (Carneros)</i>	\$7.00	28.00
<i>CHARDONNAY MacRostie 2006 (Carneros)</i>	\$7.50	30.00
<i>CHARDONNAY Sonoma Cutrer 2005 (Russian River)</i>	\$9.00	36.00
<i>CHARDONNAY Rombauer 2006 (Napa)</i>	\$11.25	45.00
<i>CHARDONNAY Frank Family Vineyards 2006 (Napa)</i>	\$11.25	45.00

RED WINES

	GLASS	BOTTLE
<i>SLUG GULCH RED Oakstone (El Dorado)</i>	\$5.25	21.00
<i>PINOT NOIR Greg Norman 2006 (Santa Barbara)</i>	\$6.50	26.00
<i>PINOT NOIR Sonoma Cuvee</i>	\$10.00	40.00
<i>MERLOT Blackstone 2005 (California)</i>	\$5.50	22.00
<i>MERLOT Boeger 2005 (El Dorado)</i>	\$7.00	28.00
<i>CABERNET SAUVIGNON Carson Peak 2004 (El Dorado)</i>	\$5.25	19.00
<i>CABERNET SAUVIGNON Alexander Valley Vineyards 2005</i>	\$7.50	30.00
<i>CABERNET SAUVIGNON Hess Allomi Vineyard 2004 (Napa)</i>	\$7.50	30.00
<i>CABERNET SAUVIGNON Simi 2005 Alexander Valley</i>	\$8.50	34.00
<i>CABERNET SAUVIGNON Wild Oak 2003 (Sonoma)</i>	\$10.50	42.00
<i>MERITAGE Boeger Reserve 2004 (El Dorado)</i>	\$9.50	38.00
<i>ZINFANDEL Karly Pokerville 2006 (Amador)</i>	\$6.00	24.00
<i>ZINFANDEL Shenandoah Vineyards "Paul's Vineyard" 2004 (Amador)</i> ...	\$8.50	34.00
<i>ZINFANDEL Rombauer 2006 (Napa)</i>	\$11.25	45.00
<i>ZINFANDEL Frogs Leap 2006 (Napa)</i>	\$11.25	45.00
<i>BARBERA Boeger 2006 (El Dorado)</i>	\$6.00	24.00
<i>CHIANTI Badia a Coltibuono 2005 (Italy)</i>	\$5.25	21.00
<i>SANGIOVESE Montevina Terra D' Oro 2005 (Amador)</i>	\$7.50	30.00
<i>SYRAH Rock Rabbit Shiraz 2004 (Central Coast)</i>	\$5.25	21.00
<i>PETITE SIRAH Bogle 2005 (Clarksburg)</i>	\$5.75	23.00

We serve a standard 6 ounce pour.

DRAFT BEER

	PINT	22 OUNCE
<i>Coors Light, Budweiser</i>	\$3.50	4.50
<i>Peroni, Pyramid Hefeweizen, Fat Tire Ale, Newcastle, Sierra Nevada, Big Daddy IPA</i>	\$4.25	5.25

BOTTLED BEER

<i>Bud Light, Miller Genuine, O'Doul's</i>	\$3.50
<i>Corona, Heineken, Alaska Ale, Guinness</i>	\$4.25