

Submarine Sandwiches

Meatball\$14.00
Our sensational, homemade meatballs complimented with our fabulous meat sauce.

Italian Sausage.....\$14.00
Two links of our authentic Italian Sausage topped with meat sauce.

Condiments

Mozzarella, Hot banana peppers, Green peppers, Spanish onions.
Change from white sub bun to garlic sub bun.....\$2.00

Pizza Sub.....\$12.00
Our own invention brought to you from Chicago. An open face Submarine dressed with garlic butter, topped with our original pizza sauce and mozzarella cheese. Top it off with your favourite pizza items for \$1.00 each.

Desserts

Cheesecake (plain or cherry).....\$6.75

Chocolate Marble cheesecake\$6.75

Black Forest Cheesecake.....\$6.75
Cherries over Chocolate Marble Cheesecake

Tiramisu\$7.75
An authentic Italian cake made with mascarpone cream cheese, espresso, chocolate and rum on an oreo cookie crumb crust.

Beverages

Pop, Juice, Milk, Ice Tea\$2.75

Coffee or Tea.....\$2.75

Espresso, decaf espresso, macchiato, americano, cappuccino, lattes, Iced coffees, Mocha and more.....\$3.25 to 4.25

Pizza

We take pride in having started our pizza making in the "Windy City" itself, where, to this day, it's the origin of the best pizza in the world. Taste the difference that time and experience make at Chicago Style Pizza. Well worth the wait!

Regular Crust Traditional style, not too thick, not too thin. Topped generously with pizza sauce and mozzarella. Cooked until golden, firm and crisp.

Thick Crust This crust is thick all the way through the entire base of the pizza, not just the edge. It's like fresh baked bread under delicious pizza sauce and mozzarella.

Stuffed Pizza This unique Pizza Pie is made in a deep dish pan and is just loaded with cheese and pizza sauce. We lay a thin layer of dough into the deep dish pan and up the sides, add sauce and all of your toppings, then fill it with a special blend of cheeses. Then we seal the top off with another layer of dough, like a pie, and top it with more sauce. Please be patient, this master pizza takes 30 minutes to cook.

Regular Toppings

Pepperoni	Green Pepper	Pineapple	Sliced Meatball
Ham	Hot Banana Pepper	Anchovy	Capers
Bacon	Onion	Tomato Slices	Fresh Garlic
Green Olive	Black Olive	Mushroom	

	Regular Crust		Thick Crust		Stuffed Pizza	
	MEDIUM 8 slice (13 inch)	LARGE 12 slice (15 inch)	MEDIUM 8 slice (13 inch)	LARGE 12 slice (15 inch)	SMALL 6 slice (10 inch)	LARGE 10 slice (14 inch)
Base price – sauce & cheese	\$21.50	\$26.00	\$25.25	\$30.00	\$28.50	\$43.00
Regular toppings – add to base price	\$1.75 ea.	\$2.25 ea.	\$1.75 ea.	\$2.25 ea.	\$1.75 ea.	\$2.25 ea.
Premium toppings – add to base price						
SUN-DRIED TOMATO	\$3.75	\$3.75	\$3.75	\$3.75	\$3.75	\$3.75
BRUSCHETTA	\$3.75	\$3.75	\$3.75	\$3.75	\$3.75	\$3.75
FETA	\$5.75	\$6.50	\$5.75	\$6.50	\$5.75	\$6.50
GOAT CHEESE	\$6.50	\$7.25	\$6.50	\$7.25	\$6.50	\$7.25
ITALIAN SAUSAGE	\$4.50	\$5.75	\$4.50	\$5.75	\$4.50	\$5.75
ROAST BEEF	\$15.00	\$21.50	\$15.00	\$21.50	\$15.00	\$21.50

Pizza Topping Suggestions

Shack Special

(Well-Dressed)
Pepperoni, Green Pepper, Mushroom, Onion and Green Olive

No Self Respect

(All Meat)
Pepperoni, Meatball, Bacon, Ham and Extra Cheese

Cosmopolitan

(Vegetarian)
Tomato, Green Pepper, Black Olive, Onion, Fresh Garlic and Hot Pepper

Chicago Special

Italian Sausage, Green Pepper and Mushroom

DATE: 12/23



A Family
Tradition
Since
1946

Appetizers

- Bruschetta Bread**\$10.25
A mouth-watering blend of diced tomatoes, fresh garlic, herbs and spices all baked on our famous garlic bread.
- Feta Bruschetta**\$15.75
With black olives.
- Goat Cheese Bruschetta**\$17.25
- Garlic Bread**\$5.50
Everybody's favourite. Toasted golden brown.
- Garlic Cheese Bread**\$11.00
Simply marvelous with mozzarella
- Combo Bread**\$11.00
For those who can't decide. Half Bruschetta, half Garlic Bread with cheese.
- Battered Mushrooms**\$10.50
The juiciest battered mushrooms deep fried until golden brown. Served with a delightful dip.
- Fried Ravioli**\$7.00
Breaded cheese ravioli served with tomato or picante sauce dip.
- Appy Platter**\$17.50
Breaded cheese ravioli and juicy battered mushrooms with dip. Great starter to share!

Insalata

- Garden Salad** Sm. \$6.00 Lg. \$8.50
A simple starter. Iceberg lettuce and tomatoes tossed to order with our homemade Italian or French dressing.
- Caesar Salad** Sm. \$9.00 Lg. \$13.25
- Antipasto Salad**\$15.50
Fresh greens tossed with salami, capicollo, mozzarella, pepperoncini, croutons, onions, black olives and our homemade Italian dressing, topped with Romano cheese.
- Mediterranean Salad**\$15.50
Iceberg, Romaine, tomato, green pepper, Spanish onion, black olives, red cabbage, croutons and Feta cheese with Italian dressing.

Soup

- Straciatella Soup** ("Italian Wedding Soup")\$6.00
Italy's famous chicken egg drop soup enhanced with endive, pastina and Romano cheese

Pasta al Forno

- Lasagna**..... Sm. \$16.00 Lg. \$26.50
Relentless sheets of pasta, mozzarella and rich meat sauce
- Cannelloni**..... Sm. \$12.50 Lg. \$19.25
A large pasta tube filled with seasoned ground meat covered with meat sauce and mozzarella.
- Baked Rigatoni**..... Sm. \$15.00 Lg. \$20.50
Rigatoni in an enticing mushroom-meat sauce with meatballs, baked with mozzarella cheese.
- Eggplant Parmigiana**\$22.00
Breaded slices of eggplant beside rigatoni with choice of tomato or meat sauce, all under mozzarella. Served with soup or garden salad.
- Match Made in Heaven**\$29.00
One meat-filled cannelloni snuggled beside one spinach ricotta manicotti under a blanket of mozzarella. Choice of tomato or meat sauce and soup or Garden salad (for one).

Vitello & Pollo

All Veal and Chicken dinners start with your choice of fresh garden salad or straciatella soup

- Veal Parmigiana**..... Sm. \$25.50 Lg. \$34.75
Breaded veal cutlet and spaghetti with our mushroom-green pepper-meat sauce, all under melted mozzarella.
- Veal Picante**\$25.50
Breaded veal cutlet and linguine with a spicy hot pepper-tomato sauce
- Chicken al Diavolo**\$25.50
Breaded chicken breast and spaghetti with our spicy hot pepper tomato sauce.
- Chicken Parmigiana**\$27.25
Breaded chicken breast beside rigatoni under meat sauce and melted mozzarella.
- Chicken Red & White**\$27.25
Breaded chicken breast under tomato sauce beside penne Alfredo, all under a blanket of mozzarella.
- Chicken Alfredo**\$27.25
Breaded chicken breast and fettuccine, all under our creamy Alfredo sauce

Alfredo

- Fettuccini Alfredo** Sm. \$16.50 Lg. \$21.50
Broad strands of pasta cooked al dente in our unique cream sauce.
- Tortellini Alfredo**..... Sm. \$16.50 Lg. \$21.50
A plate of delicately meat filled pasta in our creamy, irresistible alfredo sauce.

Vongole

- Linguine** with Red Clam Sauce Sm. \$17.50 Lg. \$22.50
Baby clams simmered in tomato sauce, tastefully spiced with fresh garlic and a few secret dashes.

Pasta Pleasures

For over 70 years, our homemade meat sauce stands high above the norm. Patiently simmered for hours every day, our light and mellow sauce is truly a gastronomical delight. Savour it with our fine selection of pasta.

- Gnocchi (knee-oh'-key)**..... Sm. \$15.50 Lg. \$19.50
Traditional Italian potato and flour dumplings under meat or tomato sauce and Romano cheese.

- Tortellini** Sm. \$15.50 Lg. \$19.50
A plate full of meat-filled pasta (similar to ravioli) with meat or tomato sauce and Romano cheese

- Ravioli** Sm. \$15.50 Lg. \$19.50
Choose gently seasoned ricotta or spiced ground meat-filled pasta with meat or tomato sauce and Romano cheese. Can't decide? Ask for mixed ravioli.

- Linguini or Fettuccine**..... Sm. \$12.75 Lg. \$17.00
With meat or tomato sauce and Romano cheese

- Spaghetti, Rigatoni or Penne** Sm. \$10.50 Lg. \$14.00
With meat or tomato sauce and Romano cheese.

- Spinach Manicotti** Sm. \$15.00 Lg. \$23.00
Seasoned fresh ricotta cheese and spinach in a large pasta tube, topped with our enhancing meat or tomato sauce and Romano cheese.

Pasta Partners

Add these delights to your favourite pasta

- Homemade Meatballs** \$3.25 each
- Italian Sausage**..... \$4.25 each
- Blanket of Mozzarella**..... Sm. \$3.25 Lg. \$5.00
- Veal Cutlet or Breaded Chicken Breast**\$10.00

Attenzione!

With Italian hands in the kitchen, there is no such thing as a "small" portion, therefore small means large and large, of course, is short for "Mama Mia"

Buon Appetito!