SALADS & STUFF

MY PI Mozzarella Garlic Bread
baked with creamy whipped butter, fresh garlic, and stuffed with mozzarella cheese. $6.25

Spicy Garlic Bread
Our open-faced cheesy garlic bread with a spice to it! $3.50

Dinner Salad - Combination of seasonal fresh greens topped with carrots, cucumbers, tomatoes, croutons, and your choice of dressing.
Regular $5.25
Large $7.95
with Chicken breast add $3

Mandarin Orange Salad - Fresh greens, Mandarin oranges, mushrooms, tomatoes, red onions, blue cheese & walnuts, served with our homemade Mandarin orange vinaigrette. $9.95

Caesar Salad - Fresh greens with croutons and a traditional homemade Caesar dressing. $7.95
with Chicken breast add $3

Cobb Salad - tomatoes, chicken breast, eggs, blue cheese, & bacon on bed of fresh greens with your choice of dressing. $9.95

Chef's Salad - Roasted turkey, Kretschmar's hickory smoked ham, cheddar cheese, cucumbers, tomatoes & hard-boiled eggs on a bed of lettuce with your choice of dressing. $9.95

Dressings: French, 1000 Island, Ranch, Creamy Garlic, Blue Cheese, Mandarin Orange Vinaigrette, Italian, Balsamic Vinaigrette, Lite Ranch

Extra Dressing 75¢ Caesar Dressing 95¢

PIZZA

Deep Dish
UNIQUE PIZZA IN THE PAN ™

	Small serves 1-2	Medium serves 2-3	Large serves 4-5
Cheese	$13.95	$18.50	$21.95
Any additional ingredient*	2.25	2.75	3.35

Thin Crust
Cracker thin!

	12" serves 1-2	14" serves 2-3	16" serves 3-4
Cheese	$12.95	$15.50	$18.50
Any additional ingredient*	1.95	2.25	2.75

Ingredients

Sausage • Pepperoni • Canadian Bacon • Hamburger • Cheeseburger#(Cheddar & Hamburger)
Chicken Breast# • Ham • Roast Beef • Anchovy • Mushroom • Onion • Green Peppers • Giardiniera • Jalepenos
Garlic • Black Olive • Green Olive • Artichokes# • Fresh Spinach • Fresh Tomato • Pineapple • Extra cheese

** 1/2 Ingredient Charged as 75% of additional ingredient price* *#Charged as a premium ingredient*

SPECIALTY PIZZA

	Thin/Deep	Thin/Deep	Thin/Deep
MY PI Special	$19.50/21.50	$23.25/27.95	$27.95/33.95

Sausage or Pepperoni or Spinach with mushrooms, onions, & green peppers. (No substitutions, Please!)

Hawaiian Pizza 16.85/18.45 20.00/24.00 24.00/28.65
A classic combination! Kretchmar's hickory smoked ham and pineapple with **MY PI'S** signature tomato sauce, mozzarella, & grated Romano cheese.

Chicken Pesto Pizza 17.75/18.95 20.95/25.25 25.25/29.95
Slow-roasted all-natural chicken breast chunks, fresh baby spinach, **MY PI'S** signature tomato sauce, mozzarella, grated Romano, & fresh, homemade basil pesto drizzled on top.

	Feeds 2-3	Serves 4-5	Serves 5-6
STUFFED SPINACH SOUFFLE	20.25	26.75	31.95

Fresh chopped baby spinach & mozzarella filling stuffed between two crusts, with twice the cheese of our deep dish pizza!

WHITE PIZZA

Four-Cheese $15.25 $17.95 $21.75
Mozzarella, provolone, bleu cheese, & Romano with a basil-pesto sauce brushed over our crispy thin crust.

Modern ART Pizza 18.25 21.75 25.95
Artichokes, fresh tomato, garlic & mozzarella with our basil-pesto sauce brushed over our crispy thin crust.

Sun-Dried Tomato 16.75 19.75 23.50
sun-dried tomatoes, mozzarella, provolone, & Romano cheese with our basil-pesto sauce brushed over our crispy thin crust.

PERSONAL PIZZA

Thin Crust

Cheese	$4.95
Each Additional Ingredient	$1.59

SOUP
Always Homemade!

1/2 pint - $3.45, pint - $5.95, quart - $9.95

Check our website or Call to ask which soup is the soup of the day

Every Friday! Shrimp & Sweet Potato Chowder
An original! Classic shrimp chowder with real chunks of shrimp in a creamy broth with sweet potatoes & cayenne pepper to give it a sweet spiciness, finished with a touch of bacon & sherry.
$3.95/$6.75/$10.95

We serve only 1 soup daily

These soups are served in the following order:
(We make the next soup on the list when the previous soup runs out.)

Chicken Noodle - Made from a homemade chicken stock.
Tomato-Basil - Made from fresh tomatoes & basil
Portabella Posole - Another Li'l Guys original! A vegetable chili broth with portabella mushrooms, hominy, corn, & black beans. Such spicy flavor & healthy for you, too!
New England Clam Chowder - The creamy one.
French Onion - Onions are slowly simmered for hours!

Baked Potato Soup - Baking the potatoes brings out their rich flavor. Indulge yourself, we'll top it with aged cheddar (add 75¢) &/or bacon (add 75¢), just ask!
Chili - Beefy version with beans. $3.95/$6.75/$10.95
Cream of Mushroom - A 40 year old family recipe.
Minestrone - Classic Italian soup
Broccoli - Fresh broccoli in a French veloute.
Corn Chowder - A light chowder with sparkling corn flavor.

REAL FRUIT SMOOTHIES

Our smoothies are fat-free and all-natural!

Made from 100 % real fruit and juice... no mixes or fillers.
Try one, you'll love it!

	small	large
#1 - Strawberry, banana, & juice*	$4.75	5.75
#2 - Strawberry, blueberry, & juice*	$5.25	6.50
#3 - Strawberry, raspberry, & juice*	$5.25	6.50
#4 - Blueberry, banana, & juice*	$5.25	6.50
#5 - Peach, banana, & juice*	$4.75	5.75
#6 - Mango, banana, & juice*	$4.75	5.75
#7 - Make your own! Pick 2 fruits & a juice		

*Your choice of orange, apple, or pineapple juice

SMOOTHIE ADD-ONS

Protein shot	add 75¢
With Ice cream or frozen yogurt	add $1

BEVERAGES

Cans/Bottles

Coke, Diet, Sprite, Root Beer, Orange Dream, Cream Soda, Black Cherry, Ginger Ale.
San Pellegrino: Blood OJ & Grapefruit.
Juices: Apple & Pomegranate-Cherry.

DESSERTS

Always Homemade!

Chocolate Chip Cookies	$1.95
Peanut Butter Cookies	$1.95
Brownies	$3.25
Cheesecake (30 year old family recipe)	$4.50

SHIPPING PIZZAS

For info about shipping pizzas nationwide
goto www.mypiepizza.com/nationwidedelivery

What makes MY Π® so special?

1. Secret recipe of herbs & spices.

Our tomato sauce is flavored with a secret recipe of herbs and spices created by my father in the 1950s to give our pizza its unique flavor.

We use San Marzano tomatoes, which are grown in the lush valley area around Modesto, California. They are vine ripened, so they develop a full sugar taste. Most tomatoes are double or triple cooked when canned. **MY PI'S** tomatoes are single cooked so they keep their firmness and bright taste Only a small amount of tomatoes are canned in this manner. We believe the tomatoes grown in this area are superior to the San Marzano's grown in Italy. The Italian version is higher in acidity and not as sweet.

2. Fresh homemade dough!

MY PI'S deep dish dough recipe was developed by my father, a fourth-generation baker, whose family came to the United States from Bialystock, Belarus in 1905.

MY PI'S recipe is made fresh everyday and timed so the third "proofing" of the dough is in the oven - the way all bread products should be developed.

That is why **MY PI** pizza has a wonderful, fresh yeast taste and crispness that remains tender to the bite.

3. Great Ingredients!

We use a combination of up to four different cheeses in our different types of pizzas. All are artisan made in central Wisconsin, where we believe the best quality mozzarella is made with milk from grain-fed dairy cows.

Our sausage is fresh primal cut meat flavored with herbs and spices to be compatible with our tomato sauce.

It is important to note that our thin crust, deep dish, and stuffed pizzas use different tomatoes, sausages, spices, cheese, and dough, so each pizza is made to have unique characteristics favorable to each type of pizza.

ABOUT MY Π®

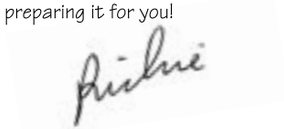
MY PI is a family-owned business. My father's hobby is cooking and he studied cooking his whole life. In the early 1950s, he started developing his recipe for deep dish pizza. He continued to work on this recipe while at Northwestern's Business School. To pay his way through school, he opened a hot dog stand on the Northside. He also worked as the steward at his fraternity. No fraternity has ever eaten so well because he had carte blanche to work on all of his recipes, from pizza to filet mignon.

My dad based his pizza recipe on improving his favorite pizza. He studied and experimented with tomatoes that were not as acidic and he developed a "spice pak" that would enhance the flavor of the tomatoes on his pizza.

After college, he worked his way up the corporate ladder until he became a partner in a large financial brokerage company, all the while entertaining his family and friends and repeatedly hearing, "You should open your own pizzeria."

So, on August 24, 1971, my father opened the first **MY PI** on Sheridan Road across from Loyola University in Rogers Park. He started with the deep dish pizza recipe that he had been perfecting since the 1950s. His committment to serving pizzas made out of the finest ingredients was an immediate success. Throughout the years, he opened more than twenty My Pie restaurants in 9 states. **MY PI** was the first Chicago deep dish pizza restaurant opened outside of Illinois and has been saluted as the best pizza in the towns where it was located.

When I was fourteen, my father opened a small carryout version of his restaurant our home. I started cooking there and continued to work at his restaurants for eight years. Then I moved onto restaurant management school and the Culinary Institute of America. I spent the next ten years working as a chef in fine dining restaurants around Chicago until I decided to recreate the restaurant I grew up in serving my father's pizza. I hope you enjoy eating our food as much as we enjoy preparing it for you!



COMMENTS

Send us an e-mail at **mypiebucktown@yahoo.com**

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MY Π®

UNIQUE PIZZA IN THE PAN™

A Chicago favorite since 1971

Carryout & Delivery

773-394-6900

Order Online at:

www.**MYPIEPIZZA**.com

Pizza Shipping Nationwide

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Free parking

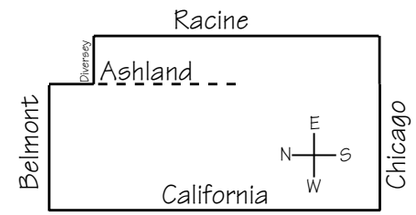
A Top Deep Dish Pizza: Pizza City USA
author, Steve Dolinsky

Voted Best Thin Crust Pizza

Hours

Monday - Saturday	Sunday
11am - 10:15pm	11am - 9:00pm

Delivery



Delivery Hours:

M-F: 11:30am-1:30pm	M-F: 5pm-10pm
Sat: noon-10pm	Sun: noon - 8:45pm

$15 minimum (before tax & del. charge) $3.50 Delivery Charge

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