

SALADS & STUFF

MY PIE Mozzarella Garlic Bread

baked with creamy whipped butter, fresh garlic, and stuffed with mozzarella cheese. \$3.95

Spicy Garlic Bread

Our open-faced cheesy garlic bread with a spice to it! \$2.50

Dinner Salad - Combination of seasonal fresh greens topped with carrots, cucumbers, tomatoes, croutons, and your choice of dressing.

Regular \$3.25

Large \$5.50

with Chicken breast add \$2.45

Mandarin Orange Salad - Fresh greens,

Mandarin oranges, mushrooms, tomatoes, red onions, blue cheese & walnuts, served with our homemade Mandarin orange vinaigrette. \$7.95

Caesar Salad - Fresh greens with croutons and a traditional homemade Caesar dressing. \$5.50

With Chicken breast \$7.95

Cobb Salad - tomatoes, chicken breast, eggs, blue cheese, & bacon on bed of fresh greens with your choice of dressing. \$7.95

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. \$7.95

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

Extra Dressing 50¢ Caesar Dressing 75¢

PIZZA

Deep Dish

UNIQUE PIZZA IN THE PAN™

Small
serves 1-2
Cheese \$10.50
Any additional ingredient* 1.80

Medium
serves 2-3
\$14.95
2.35

Large
serves 4-5
\$17.25
2.95

Thin Crust

Cracker thin!

12"
serves 1-2
Cheese \$9.95
Any additional ingredient* 1.65

14"
serves 2-3
\$11.50
1.95

16"
serves 3-4
\$13.95
2.25

Ingredients

Sausage • Pepperoni • Canadian Bacon • Hamburger • Cheeseburger#(Cheddar & Hamburger)
Chicken Breast# • Ham • Roast Beef • Anchovy • Mushroom • Onion • Green Peppers • Giardiniera • Jalapenos
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 PIE Special	15.25/15.95	17.25/21.95	20.95/25.95
Sausage or Pepperoni or Spinach with mushrooms, onions, & green peppers. (No substitutions, Please!)			
Hawaiian Pizza	13.25/13.95	15.40/19.65	18.45/22.95
A classic combination! Kretschmar's hickory smoked ham and pineapple with MY PIE'S signature tomato sauce, mozzarella, & grated Romano cheese.			
Chicken Pesto Pizza	13.95/14.95	16.25/20.95	19.50/24.50
Slow-roasted all-natural chicken breast chunks, fresh baby spinach, MY PIE'S signature tomato sauce, mozzarella, grated Romano, & fresh, homemade basil pesto drizzled on top.			

WHITE PIZZA

Four-Cheese	\$12.95	\$14.95	\$17.50
Mozzarella, provolone, bleu cheese, & Romano with a basil-pesto sauce brushed over our crispy thin crust.			
Modern ART Pizza	14.95	18.50	21.50
Artichokes, fresh tomato, garlic & mozzarella with our basil-pesto sauce brushed over our crispy thin crust.			
Sun-Dried Tomato	13.95	16.95	19.75
sun-dried tomatoes, mozzarella, provolone, & Romano cheese with our basil-pesto sauce brushed over our crispy thin crust.			

PIZZA SLICES

	Thin Crust	Deep Dish
Cheese	\$2.75	\$3.25
Sausage	3.25	3.75
Pepperoni	3.25	3.75
Slice of the Day*	3.25	3.75

*Monday - onion & green pepper
Tuesday - Spinach Wednesday - Mushroom
Thursday - Spinach Friday - Mushroom
Saturday - Spinach

SOUP

Always Homemade!

1/2 pint - \$2.95, pint - \$4.95, quart - \$7.95

Call to ask which 2 soups are available.

Served 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.
\$3.25/\$5.75/\$8.95

These soups are served in the following order:

(We make the next soup on the list when the previous soup runs out.)

Chicken Noodle - We start with homemade chicken stock and finish with chunks of chicken. The Cadillac of all soups.

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 - A flavorful version of the creamy classic, finished with a touch of sherry.

French Onion - onions slowly cooked for hours for a deeper, richer flavor.

Baked Potato Soup - Baking the potatoes brings out their rich flavor. Indulge yourself, we'll top it with aged cheddar (add 50¢) &/or bacon (add 50¢), just ask!

Chili - Made with New Mexico & Ancho chilies.
\$3.25/\$5.75/\$8.95

Cream of Mushroom - A 40 year old recipe. It's the touch of sherry that makes it so yummy!

Broccoli - Fresh broccoli simmered in a classic French veloute.

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*	\$4.25	5.25
#2 - Strawberry, blueberry, & juice*	\$4.75	6.00
#3 - Strawberry, raspberry, & juice*	\$4.75	6.00
#4 - Blueberry, banana, & juice*	\$4.75	6.00
#5 - Peach, banana, & juice*	\$4.25	5.25
#6 - Mango, banana, & juice*	\$4.25	5.25
#7 - Make your own! Pick 2 fruits & a juice		

*Your choice of orange, apple, or pineapple juice

SMOOTHIE ADD-ONS

Omega-3 protein shot add 50¢
With Ice cream or frozen yogurt Small/Large add 75¢/\$1

BEVERAGES

Cans/Bottles

Coke, Diet, Sprite,
Apple Juice, Cranberry Juice
Sprechers Root Beer, Orange Dream,
Cream Soda, Cherry Cola

DESSERTS

Always Homemade!

Chocolate Chip Cookies	\$1.75
Brownies	\$2.50
Cheesecake (30 year old family recipe)	\$3.95

Chef Richie's Chocolate Insanity

(Limited availability because it just takes so long to make!)

Five different Chocolate Confections in one:

- 1) Flourless chocolate cake with
- 2) a chocolate truffle filling,
- 3) coated in a chocolate ganache,
- 4) surrounded by a semi-sweet chocolate tower, and
- 5) drizzled with white chocolate

\$8.95 (feeds 2-4)

What makes **MY T** 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 PIE'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 PIE'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 PIE'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 PIE** 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 T

MY PIE 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 PIE** 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 commitment 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 PIE** 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 T

UNIQUE PIZZA IN THE PAN™

A Chicago favorite since 1971

Carryout & Delivery

773-394-6900

Order Online at:

www.MYPIEPIZZA.com

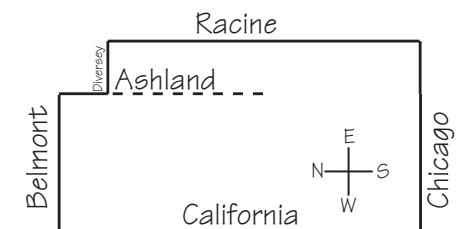
2010 N. Damen
Free parking

Voted Best Thin Crust Pizza
at the Chicago Pizza Fest
(We do not use any trans-fats)

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
\$10 minimum. \$2.75 Delivery Charge

MC/Visa/AmEx/Discover Sorry, No Checks