

PIZZA

THIN: 12" \$10 16" \$14 THICK: 12" \$13 16" \$19 DEEP DISH: 12" \$14 GLUTEN-FREE: 12" \$14

SIGNATURE

Refer to pricing above, add \$6 for 12", add \$8 for 16".

VEGGIE

5-grain crust, spinach, mushrooms, zucchini, yellow squash, red bell pepper, broccoli, roasted tomato and feta cheese

KING MIKE'S

Pesto, Italian sausage, roasted garlic, bacon, roasted chicken, baby bellas and feta cheese

T-REX

Italian sausage, pepperoni, bacon, ground sirloin and Canadian bacon

Add jalapeños for no charge

PAPA ALBERT'S

Italian sausage, black olives, pepperoni, onions, bell peppers, mushrooms and green olive

WRIGLEY

Deep dish crust loaded with Italian sausage, mushrooms, spinach, tomatoes and provolone topped with pizza sauce - 12" only

GUNSLINGER

Smoked turkey sausage, jalapeños, red onion, ground sirloin, bacon, and fresh cilantro



WOOD-FIRED

Your choice of white or 5-grain crust.

MARGHERITA Olive oil, basil, roma tomato and mozzarella	\$13	PROSCIUTTO E RUCULA Olive oil, taleggio, prosciutto and truffled arugula	\$15
AUTENTICA Sauce, mozzarella, Italian sausage, and basil	\$13	QUATTRO Pesto, mozzarella, ricotta, grana and gorgonzola	\$13
SALSICCIA Olive oil, sausage, grape tomato, and goat cheese	\$13	FINOCCHIO Sauce, mozzarella, roasted fennel, and Italian sausage	\$14
POLLO PESTO Pesto, roasted chicken, mozzarella, roasted fennel, roasted red pepper	\$13	FUNGHI Baby bella, portobella, caramelized onion and mozzarella	\$13
DIAVOLO ROSSONERO Sauce, capicola, soppresata, pepperoni and chile	\$14	NAPOLITANO Sauce, mozzarella, fried caper and Italian white anchovy	\$14
POLPETTE Sauce, turkey meatball, provolone, mozzarella and pesto	\$13	COTTO Sauce, ricotta cheese, and prosciutto cotto	\$14

BUILD-YOUR-OWN

TOPPINGS	12" - \$1.75	16" - \$1.95	per topping		
Andouille Sausage	Italian Sausage	Bacon	Roasted Garlic	Red Onion	
Canadian Bacon	Pepperoni	Black Olives	Roma Tomato	Bell Pepper	
Grilled Chicken	Provolone Cheese	Green Olives	Roasted Grape	Roasted Fennel	
Fresh Pineapple	Artichoke Hearts	Jalapeño	Tomato	Spinach	
PREMIUM TOPPINGS	12" - \$2.25	16" - \$2.45	per topping		
Anchovies	Feta Cheese	Fresh Mozzarella	Hot Capicola		
Baby Bellas	Gorgonzola	Soppresata	Turkey Jalapeño Sausage		
Prosciutto	Goat Cheese	Arugula			

HOUSE CALZONE Loaded with ground sirloin, ricotta cheese, grana cheese, caramelized fennel, roasted red peppers, and Italian sausage	\$11	BUILD-YOUR-OWN CALZONE Choose any three pizza toppings from above	\$11
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It was Albert Candelari's original recipe for Italian sausage that started a family tradition. His hobby of making sausage started in 1959 in the back of his Liquor Store (Rex Liquor). It wasn't until 1993 that his grandson, Michael May, decided to put it on the market, creating Candelari's Sausage Company. Ten years later, this enterprising chef took on the challenge of making pizza. May, along with partner Greg Wheeler, both Bellaire High School graduates, figured if people liked Candelari's Sausage all on its own, they'd also love it crumbled over a pizza. Thank you for supporting our tradition and joining the family for a meal.

BUON APPETITO e MOLTE GRAZIE



ANTIPASTI



SPINACH & ARTICHOKE DIP	\$9	KING'S SAUSAGE	\$6
ANCHOVY BRUSCHETTA	\$6	Sausage, peppers, and onion	
BRUSCHETTA CAPRA	\$7	MOZZARELLA FRITTI	\$8
Breaded goat cheese, tomato, crostini		TOMATO CAPRESE	\$11
VERDURE MISTO	\$8	Mozzarella di bufala, tomato, and basil	
Roasted Brussels Sprouts and broccoli		BRUSCHETTA CLASSICO	\$6
NAKED ROASTED WINGS	\$9	Tomato, mozzarella, toasted bread	
OR SPICY GARLIC WINGS		BAKED ARTICHOKE PESTO	\$8
SHAVED BRUSSEL SPROUTS	\$6	GOAT CHEESE & TOMATO	
& PECORINO ROMANO		SHRIMP & CALAMARI FRITTI	\$12

INSALATE

THE ROMA	\$12
Baby greens, red beets, apple, shaved fennel, walnuts and a goat cheese medallion tossed in house vinaigrette	
CAMPAGNA	\$14
Baby greens, avocado, tomato, egg, bacon, chicken breast and artichoke fritti served with herbed buttermilk dressing on the side	
GREEK	\$10
Baby greens, tomato, feta, red onion, Kalamata olives, and pepperoncinis tossed in lemon vinaigrette	
Add sautéed shrimp, \$4, or grilled chicken, \$3	
CAESAR	\$10
Romaine, carrots, croutons, grana padano, tossed in Caesar dressing	
Add chicken or fried calamari, \$3	
HOUSE	\$10
Baby greens, carrots, apples, tomato, and croutons tossed in house vinaigrette	
SIDE HOUSE, GREEK OR CAESAR	\$5
SOUP OF THE DAY	\$6
Soups made fresh daily. Ask your server.	



SIDES

CHEESE BREAD	\$5	FRESH BREAD	\$2
POTATO CHIP FRIES	\$5	GARLIC BREAD	\$4
ROASTED VEGETABLES	\$5	SAUTEED SPINACH	\$5

VINI ROSSO

Ciliegiolo, Toscana – House	\$7
Mezzacorona Pinot Noir, Italy	\$7
A to Z Pinot Noir, Oregon	\$10
Collibouno Cetamura Chianti	\$8
Chateau Julien Merlot	\$8
Altocedro Malbec	\$9
Matane Primitivo, Puglia	\$8
Avalon Cabernet Sauvignon	\$6
Smith & Hook Cabernet Sauvignon	\$12

VINI BIANCO

Prosecco Tiamo	\$6
La Casetta Pinot Grigio	\$6
Mezzacorona Chardonnay	\$6
Kung Fu Riesling	\$7
Inama Soave	\$10
Sonoma Cutrer Chardonnay	\$10
Dashwood Sauvignon Blanc	\$10
Sauvion Rose d'Anjou	\$7
Darioush Viognier	\$15

HOUSE BELLINI

BEER

ON TAP

Stone IPA	\$5.75	Shiner Bock	\$4.25
Blue Moon	\$4.50	Saint Arnold, Seasonal	\$5.50
Real Ale Fireman's 4	\$5	Bud Light	\$3.75

BOTTLED

Peroni	\$5	Coors Light	\$4
Odell IPA	\$5	Budweiser	\$4
Odell Seasonal	\$5	Omission Gluten Free	\$6
Dos Equis	\$4.50	Crispin Pear Cider	\$5
Miller Lite	\$4		

SANDWICHES

With your choice of house salad or chip fries.

SAUSAGE GRINDER	\$8	ITALIAN SUB	\$9
Italian sausage, peppers and onions and melted fresh mozzarella on French roll		Soppresata, hot capicola, ham, provolone, lettuce, red onion, tomato, pepperoncinis and house vinaigrette on a French roll	
MEATBALL	\$9	CHICKEN BLT	\$9
House made turkey meatballs, provolone, and marinara sauce on French roll		Grilled chicken, provolone, tomato, basil, bacon and chipotle mayo on a French roll	
MUFFALETTA	\$11	PORCHETTA New!	\$9
Olive relish, soppresata, prosciutto cotto, mortadella, provolone, toasted house-made ciabatta		Slow roasted seasoned pork thinly sliced and loaded on fresh ciabatta with chipotle mayo	
HAM & CHEESE	\$10		
Prosciutto cotto and provolone cheese with a side of chipotle mayo			



PASTA

SHRIMP BIANCA CAPELLINI	\$14
Angel hair pasta, sautéed shrimp and roasted peppers in our classic white wine lemon butter sauce	
LASAGNA	\$12
Layers of fresh pasta, ricotta cheese, spinach and Candelari's Italian Sausage	
ITALIAN SAUSAGE PASTA	\$12
House made Italian sausage atop linguini marinara	
FETTUCINE ALFREDO con POLLO	\$14
Fettucine pasta and sauteed mushrooms tossed in creamy alfredo sauce, topped with grilled chicken	
PENNE RUSTICA	\$14
Italian sausage, baby bellas, and spinach in tomato cream sauce	
LINGUINI WITH TURKEY MEATBALLS	\$11
Linguini in marinara with homemade turkey meatballs	
PASTA PRIMAVERA	\$12
Fettucine pasta, seasonal vegetables, breaded eggplant, tomato, in garlic olive oil	
PENNE TINA	\$12
Penne pasta with basil pesto, fresh tomatoes and fresh mozzarella	
Add sautéed shrimp, \$4, or grilled chicken \$3	
LOBSTER RAVIOLI WITH BIANCA SAUCE	\$16
Lobster stuffed pasta with roasted peppers in Bianca sauce	
Add sautéed shrimp, \$4	

GF Gluten Free pasta available - add \$3

HOUSE SPECIALTIES



Served with roasted vegetables and a choice of fettucine alfredo or fettucine marinara.

POLLO ALLA GRIGLIA	\$14
Grilled chicken breast topped with artichoke, roasted tomato, herbs and olives in lemon butter sauce	
BEEF TENDERLOIN	\$24
8 oz Certified Angus Beef filet served with your choice of mushroom marsala sauce or creamy peppercorn demi	
POLLO PICCATA	\$14
Sautéed chicken breast with lemon butter and capers	
POLLO PARMESAN	\$14
Breaded chicken breast topped with mozzarella, tomato, and grana parmesan	
SALMONE	\$16
Prepared to your choice:	

Sicilian Spiced: seasoned with paprika and herbs and roasted in wood oven
Pecan Crusted: served with brown butter sauce
Simple al Forno: lightly seasoned with olive oil and roasted in wood oven