VEGAN MENU

SALADS, WICHES & STUFF

Vegan Garlic Bread
baked with extra virgin olive oil, fresh garlic, and stuffed with vegan mozzarella cheese. $9.50

Vegan Delight Sandwich
Sriracha hummus, fresh mushrooms, cucumbers, spinach, carrots, tomato & red onion on 9-grain bread $10.25

Build Your Own Sandwich
See the build your own menu

Daddy Pack
Add Potato Chips, Pickle & Regular Fountain Drink + $3.50

Vegan Orange Salad - Fresh greens, Mandarin oranges, mushrooms, tomatoes, red onions, & walnuts, served with our homemade Mandarin orange vinaigrette
Regular $7.25
Large $11.25

Vegan Dressings: Mandarin Orange Vinaigrette, Italian, Balsamic Vinaigrette, & French

VEGAN PIZZA

	Small serves 1-2 Thin/Deep	Medium serves 2-3 Thin/Deep	Large serves 4-5 Thin/Deep
VEGAN Spinach Special Fresh Spinach, mushrooms, onions, & green peppers. (No substitutions, Please!)	$25.95/26.95	$30.95/34.95	$35.95/41.95
VEGAN Sausage Special Vegan Sausage, fresh mushrooms, onions, & green peppers. (No substitutions, Please!)	$26.95/27.95	$31.95/35.95	$36.95/42.95
Make Your own Pizza Start with a vegan cheese pizza and add any additional vegan ingredients you'd like	17.95/18.95	20.50/24.50	23.95/29.95
Additional ingredient*	$2.50	$3.00	$3.50

Personal Thin Crust $7.30
9" vegan cheese pizza and add additional vegan ingredients starting at $1.59/Ingredient

Vegan Ingredients

Vegan Sausage# • Fresh Mushroom • Onion • Green Pepper • Giardiniera • Jalepeno
Garlic • Black Olive • Green Olive • Artichoke# • Fresh Spinach • Fresh Tomato • Pineapple • Extra Cheese

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

#Charged as a premium ingredient

Build Your Own Vegan Sandwich

$10.25

Step 1 Bread (choose one)	Step 2 Veggies			Step 3 Dressing	Optional Daddy Pack
French, Rye 9-Grain, Focaccia (+50¢),	Lettuce, Tomato, Onion, Cucumber, Spinach, Green pepper,	Mushroom, Sauerkraut, Carrot, Kalamata Olive, Black Olive	Pickles Sauerkraut Giardiniera (+50¢) Red pepper (+50¢) Pineapple	Hummus, Dijon, Italian, Brown mustard, Yellow Mustard, Balsamic Vin, Sriracha Hummus	Add Potato Chips, Pickle & Reg. Fountain Drink + $3.50

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.

SHIPPING PIZZAS

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

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**

Prices subject to change without notice. 4/23 Copyright-My Pie Pizza, LLC. 2014-2024

MY π®

UNIQUE PIZZA IN THE PAN™

A Chicago favorite since 1971

VEGAN MENU

Carryout & Delivery

773-394-6900

Order Online at:

www.MYPIEPIZZA.com

Pizza Shipping Nationwide

2010 N. Damen

Free parking

Voted Best Thin Crust Pizza

Hours

Monday - Sunday
11am - 9:00pm

Delivery

Delivery Hours:
M-F: 5pm-8:45pm
Sat & Sun: 3pm - 8:45pm
$15 minimum (before tax & del. charge) $5 Delivery Charge

MC/Visa/AmEx/Discover Sorry, No Checks