

# Tonight, Pizza Italiana

ITALIAN-STYLE PIZZA, MADE FROM SCRATCH IN MY KITCHEN, THEN BAKED FRESH IN YOURS.

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## PIZZAS

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ALL PIZZAS ARE 12"

### MARGHERITA \$10

red sauce, fresh mozzarella, basil leaves

### MARGHERITA PLUS \$14.50

red sauce, fresh mozzarella, prosciutto, artichoke, basil leaves

### CAPRICCIOSA \$14

red sauce, fresh mozzarella, prosciutto, artichoke, mushroom, olive

### SIMONE \$12.50

red sauce, fresh mozzarella, Italian sausage, Roma tomato, yellow onion

### MONELLO \$13.50

red sauce, fresh mozzarella, Italian salami, spicy Italian sausage

### AMERICANA \$12.50 (preorder only)

red sauce, fresh mozzarella, hot dog, French fries

### BIANCA \$13

Italian herbs & oil, minced garlic, fresh mozzarella, bacon, mushroom

### 4 STAGIONI \$14.50

red sauce, fresh mozzarella, Italian salami, Italian sausage, mushroom, olive

### GENOVA \$14

creamy pesto, fresh mozzarella, chicken, pine nuts, shredded parmesan

### PEPERONE \$12.50

red sauce, fresh mozzarella, Italian salami, roasted bell pepper

### PRIMAVERA \$13.50

red sauce, fresh mozzarella, tomato, artichoke, red onion, olive, minced garlic

### LULU \$13 (preorder only)

red sauce, fresh mozzarella, prosciutto, fresh pineapple

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## STIX AND DESSERTS

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STIX ARE 8"

### BREADSTIX \$6

Italian herb & oil, minced garlic, shredded parmesan

### PEPPERONI KIDSTIX \$6

red sauce, shredded mozzarella, pepperoni

### CHEESE KIDSTIX \$5

red sauce, shredded mozzarella

### CHOCOLATE CHIP COOKIE DOUGH (preorder only)

1/2 dozen \$5

Dozen \$8.50

CUSTOM BUILD YOUR OWN PIZZAS AND ORDER ONLINE AT:  
[WWW.TONIGHTPIZZAITALIANA.COM](http://WWW.TONIGHTPIZZAITALIANA.COM)

## BAKING INSTRUCTIONS

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### PIZZAS

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#### OVEN:

Preheat oven to 500 °

Keep pizza on parchment paper

Slide onto heated pizza stone or middle rack

Bake 6-8 minutes\*

Remove, slice, enjoy!

#### GRILL:

Place pizza stone on cold grill

Turn grill on high heat for ~10 minutes

Adjust to medium heat/flame

Keep pizza on parchment paper, slide onto stone

Cook for 4-6 minutes

Check bottom of pizza, remove when golden

Slice, enjoy!

\*Pizza stone must heat at the same time as oven/grill. A cold stone placed in a hot oven/grill will crack

\* Cook frozen pizzas for 8-10 minutes or allow to thaw

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### COOKIES

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#### WITH PIZZA STONE:

For best results, thaw cookie dough before baking

Preheat oven and stone to 375°

Place cookie dough balls 2" apart on a piece of parchment paper on top of a pizza peel or cutting board, slide onto stone

Bake 9-10 minutes

Pull parchment paper and cookies back onto peel/board

Enjoy warm!

#### WITHOUT PIZZA STONE:

For best results, thaw cookie dough before baking

Preheat oven to 375°

Place cookie dough balls 2" apart on parchment (or foil) lined cookie sheet

Bake 9-10 minutes

Remove and let rest on hot tray 2 minutes

Enjoy warm!

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