

Pizza mia *(mine)* Personal Size Pizza nostra *(ours)* Family Size

PIZZA ROSSA (Red Sauce)

All Pizzas are topped with our homemade San Marzano Tomatoes.

Margherita mia \$9.95 | nostra \$14.95 Whole Milk Mozzarella Cheese, Parmigiano, Fresh Mozzarella & Fresh Basil

Diavola mia \$9.95 | nostra \$15.95 Spicy Italian Salame, Whole Milk Mozzarella Cheese

Salsiccia Rossa mia \$9.95 | nostra \$15.95 Homemade Italian Sausage, Whole Milk Mozzarella Cheese

4 Stagioni mia \$9.95 | nostra \$16.95 Black Olives, Prosciutto Cotto, Artichokes, Mushrooms & Whole Milk Mozzarella Cheese

Ortolana mia \$9.95 | nostra \$16.95 Eggplant, Yellow Peppers, Onions, Capers & Provola

PIZZA BIANCA (White Pizza)

5 Formaggi mia \$9.95 | nostra \$15.95 Mascarpone, Whole Milk Mozzarella Cheese, Gruyere, Parmigiano, Asiago

Verdura Bianca con Salsiccia

mia \$9.95 | nostra \$15.95 Mascarpone, Kale, Homemade Italian Sausage, Whole Milk Mozzarella Cheese

Carciofina mia \$9.95 | nostra \$15.95 Homemade Artichoke Paté, Bacon, Whole Milk Mozzarella Cheese

SPECIAL PIZZAS

Pesto Pizza mia \$9.95 | nostra \$16.95 Homemade Pesto, Fresh Mozzarella, Cherry Tomatoes, Whole Milk Mozzarella

Primavera mia \$9.95 | nostra \$16.95 Homemade Red Sauce, Prosciutto Crudo, Whole Milk Mozzarella Cheese, Arugula

Calabrese mia \$9.95 | nostra \$16.95 Homemade Red Sauce, Nduja— Spicy sausage spread from Calabria, Whole Milk Mozzarella Cheese

EXTRA TOPPINGS

Protein | \$2.00 extra Italian Sausage, Prosciutto Crudo, Prosciutto Cotto, Italian Salame Piccante, Nduja (italian spicy Calabrian sausage spread)

Verdure/Frutta/Noci | \$1.75 extra Eggplant, kale, yellow peppers, onions, arugula, mushrooms, cherry tomatoes, artichokes, pistachios, slivered almonds, strawberries

Formaggi (Cheeses) | \$1.75 extra Provola, Whole Milk Mozzarella, Shaved Parmigiano (mix), Grated Parmigiano, Gruyer, Mascarpone

Tomato Sauce | \$1.75 **EVOO** | \$1.00 **Vinegar** | \$.75

*Create your own custom pizza with our fresh ingredients

* Beat the wait:

Pre-order by phone 630-755-5252



SALADS DRESSINGS

Real Lambrusco Red Wine Vinegar All Natural Balsamic Vinegar from Modena Italy Coratina Extra Virgin Olive Oil from Puglia Italy

Kale Salad

\$7.95

Kale, Cranberries, Slivered Almonds, Coratina Extra Virgin Olive Oil, Balsamic, Shaved Parmigiano

Baby Green Salad

\$10.75

Baby Greens, Red Onions, Cherry Tomatoes, Black Olives, Mushrooms, Coratina Extra Virgin Olive Oil, Lambrusco Red Wine Vinegar

Arugula Salad

\$9.50

Arugula, Ceci (garbanzo beans), Strawberries, Coratina Extra Virgin Olive Oil & Balsamic Light

Caprese & Mellone

\$12.00

Cantaloupe, Fresh Mozzarella, Cherry Tomatoes, Prosciutto Crudo, Mint, Oregano, Pistachios, Black Pepper, Coratina Extra Virgin Olive Oil

Beet & Orange Salad

8.50

Fresh Beets, Sweet Oranges, Slivered Almonds Black Pepper, Fresh Mint, Coratina Extra Virgin Olive Oil

Farro Salad

\$8.50

Freshly made Farro tossed in a Homemade Vinaigrette, Rred Onions, Cherry Tomatoes, Garlic, Fresh Basil, Black Olives & Fresh Goat Cheese.

DRINKS

Acqua Panna natural spring water

250 ml. | \$2.50

San Pellegrino sparkling mineral water

500 ml. | \$2.95 750 ml. | \$3.50

San Pellegrino Arancia 12 oz. | \$2.00

San Pellegrino Limone 12 oz. | \$2.00

ALTAMURA is an Italian Specialty Store, created by two sisters with first-hand knowledge of products with nutritional and sensory goodness from their home region.

"We have combined original, home-made recipes, sauces, locally-sourced specialty cheeses, meats and a one-of-a-kind, stone-baked pizza crust from our home in Southern Italy. The region of Altamura is world-renown as having the number one rated bread in Europe. Our crust is hand-tossed by master pizzaioli, stone-baked to form the foundation of a unique taste and quality unmatched in the Chicagoland area."

DOLCI (Sweets)

Hand Crafted Gelato/Dairy Free Sorbetto

1 flavor \$2.95 2-3 flavors \$4.95 Pint \$9.95

*ask to try our current selections

Nutella Pizza—ready to eat Mia \$9.95 Mascarpone Cheese, Nutella, Seasonal Fruit, Slivered Almonds, Whipped Cream

Hours: Closed Monday

Tues 2-7 Wed (open for lunch) 11-7
Thurs 2-7 Fri 2-8 Sat 1-8 & Sun 1-7

ASK US about our freshly made Daily Specials

*Prices are subject to change



