



Appetizers

Cheesy Bread \$12

Our Classic 12-Inch Rolled Edge Crust with Extra Virgin Olive Oil, our Signature Herb Blend, Shredded Mozzarella, Gruyere, Gouda and Parmesan Reggiano. Cut in Strips and served with extra San Marzano Dipping Sauce.

Nachos \$9

Tortilla chips topped with Cheddar and Queso Blanco Cheeses, Tomato, Sour Cream, Jalapeños, Salsa, Guacamole and Green Onions.
Add Pulled Pork or Grilled Chicken \$2

Buffalo Wings \$10

Eight Buffalo-Style Wings tossed in hot sauce and served with Carrots, Celery and Bleu Cheese.

Spinach Artichoke Dip \$9

Creamy Spinach and Artichoke Dip served with Tortilla Chips and Salsa.

Sampler Platter \$12

Two Wings of your choice, Two Southwest Egg Rolls and Chicken Quesadillas.
Served with appropriate sauces.

Roasted Red Dip \$7

Roasted Red Bell Pepper, Select Cheeses and Cajun Spice combined into our Award-Winning Dip. Served with Tortilla Chips.

Asian Wings \$10

Eight Classic Chicken Wings tossed in our own Asian Sauce, Garnished with Sesame Seeds and Green Onions.
Served with Carrots, Celery, Sambal Glaze & Ranch Dip.

Chicken Quesadillas \$10

Marinated Chicken Breast and Cheese Blend grilled between Tortillas. Served with Sour Cream, Guacamole and Salsa.

Southwest Egg Rolls \$9

Four Crispy Egg Rolls loaded with a variety of vegetables, beans, and melted cheese.
Served with Spicy Remoulade Sauce.

Soup & Salad

Chicken & Sausage Gumbo
Bowl \$5 Jumbo Bowl \$7

Cajun Shrimp Caesar \$12
Grilled Chicken Caesar \$11

House Caesar \$5
Garden Salad \$5

Dressings - Bleu Cheese, Creole Honey Mustard, Ranch, Raspberry Vinaigrette, Italian, Thousand Island

Cajun Seafood Louie \$14

Large Garden Salad with Shrimp, Crab, Fresh Avocado, Tomato, Cucumber, Red Onion, Egg and your choice of Dressing.

Mandarin Salad \$12

Marinated Grilled Chicken Breast served atop crisp Romaine Lettuce with Walnuts, Feta Cheese, Mandarin Oranges and Raspberry Vinaigrette Dressing.

Pecan-Crusted Chicken & Spinach Salad \$12

Panko and Pecan-crusted Chicken, served atop fresh Spinach Salad with Red Onion, Mushrooms, Egg, Tomato and your choice of dressing.

Fruit Medley \$9

Fresh Seasonal Fruit served with Freshly made Yogurt dip and Mini-muffins.

Sandwiches & Burgers

Grilled Reuben Sandwich \$13

Marble Rye, Corned Beef, Sauerkraut, Swiss Cheese and Russian Dressing. Served with your choice of Fries, Chips or Slaw.

Italian Po-Boy \$12

Italian Bread with Ham, Turkey, Pepperoni, Salami, Mozzarella Cheese and Muffuletta Olive Mix with Extra Virgin Olive Oil. Baked 'til crusty and served with a side of San Marzano Sauce, Pickle and Chips.

Fish Tacos \$12

Two Tortillas filled with Freshly Grilled Fish, our Famous Ginger Slaw, Pico de Gallo, and sour cream. Served with Freshly made Chips, Guacamole and Salsa.

Shrimp Tacos \$12

Two Flour Tortillas filled with Grilled Shrimp, our Famous Ginger Slaw, Pico de Gallo, and Sour Cream. Served with Freshly made Chips, Guacamole and Salsa.

Build Your Own Burger \$12

One-half pound of Angus Beef, grilled to your taste. Served on a Sheila Partin's Jalapeño Bun and topped with Lettuce, Red Onion, Tomato, and your choice of Cheddar or American cheese. Served with Fries, Chips or Slaw.

Extra Toppings \$1

Sautéed Mushrooms | Applewood Bacon | Caramelized Onions | Jalapeño Slices

Buffalo Chicken Sandwich \$12

Boneless Chicken Fried Chicken tossed in Buffalo sauces with Pepper Jack Cheese, Lettuce, and tomato. Served on a Sheila Partin's Jalapeño Bun with Fries, Chips or Slaw.

Philly Cheesesteak \$12

Thinly-sliced Steak, grilled with Peppers and Onions and loaded with Mozzarella Cheese. Served with Marinara, Au-Jus and choice of Fries, Chips or Slaw.

Grilled Chicken Sandwich \$12

Boneless Breast of Chicken, marinated and broiled. Topped with Swiss Cheese on a Sheila Partin's Jalapeño Bun with Sambal Mayo and all the trimmings. Served with your choice of Fries, Chips or Slaw.

Spicy Texas Club Sandwich \$11

Triple-decked Texas Toast with Ham, Turkey, Swiss, Bacon, Lettuce and Tomato. Made with Sambal Mayo and served with Fries, Chips or Slaw.

Vegetarian Po-Boy

Italian Bread topped with San Marzano Sauce, Fresh Mozzarella, Shredded Mozzarella, Roasted Peppers, Cippolini Onions, Fresh Basil and Olive Oil. Baked to a gooey, crusty goodness. Served with additional Sauce, Pickle and Chips. \$11

Beverages

Milk. \$2
Soda. \$2
Juice. \$3
Iced or Hot Tea. . . . \$2
Starbucks® Coffee. . . \$2

Beer

Budweiser	Heineken	Shiner Bock
Miller Lite	Bud Lite	Corona Extra

Cocktails

We offer a wide variety of Premium & House Spirits. Ask Your Server

House Wines by the Glass

Entrées

Texas Chicken-Fried Steak \$15

An all-time Texas favorite. A Huge Beef Cutlet, Hand Breaded and fried to a golden brown. Served with Green Beans, Mashed Potatoes and lots of Cream Gravy.

Cajun Crawfish Pasta \$17

Blackened Louisiana Crawfish, Penne Pasta and Peppers in a Cajun Cream Sauce. Served with grilled Garlic Bread.

Cowboy-Cut Ribeye \$36

A 16oz Ribeye Steak grilled to order, topped with Cowboy butter, Broiled Tomato and your choice of two sides.

Pasta Hemingway \$18

Shrimp, Crab, and Penne Pasta with a Tomato Basil Sauce and a hint of cream. Served with grilled Garlic Bread.

Mediterranean Chicken \$16

Pan-seared Mediterranean breast of Chicken, topped with a creamy White Wine and Herb sauce. Served over a bed of Rice with your Choice of one side.

Cajun Seafood Platter \$23

5 Fried Gulf Shrimp, Fried Catfish and 2 Stuffed Crabs with French fries and Choice of one side. Served with Cocktail Sauce, Spicy Remoulade Sauce or Tartar Sauce.

Pan-Seared Atlantic Salmon \$20

Fresh Atlantic Salmon, Pan-Seared with Cajun Spices and served with Alfredo Sauce and your choice of two sides.

Texas Fried Shrimp \$16

Gulf Shrimp, deep-fried to perfection. Served with Cole Slaw, Cocktail & Tartar Sauces and French Fries.

Sides

Baked Potato	\$5
Penne Marinara	\$4
French Fries	\$3
Pan-Seared Squash.	\$4
Penne Alfredo	\$4
Cole Slaw.	\$3
Grilled Asparagus	\$5
Country Green Beans	\$3
Mac & Cheese	\$4
Steamed Rice.	\$3

Desserts & Ice Cream

Triple-Chocolate Cake \$6

Chocolate Cake layered with Chocolate Mousse topped with Chocolate Ganache.

Traditional New York Cheesecake \$6

Served with Fresh Berries and Sauce.

Classic Pecan Pie \$6

Served with Whipped topping.

Root Beer or Coke Float \$5

The classic, served with spoon and straw ...both if you prefer!

Ice Cream

One Scoop \$2 | Two Scoops \$3





ITZA Pizza uses only the Freshest Ingredients, including our Signature Home-Made Sauce with San Marzano Tomatoes imported from Naples Italy. We also import most of our ingredients for authentic Old-World Flavor!

**We Feature Two Crust Choices:
Fire-Finished Artisan and traditional Rolled-Edge.**

Build Your Own Pizza

This is the Classic Combination Pizza. Begin with any Crust, choose your Sauce, Two Cheeses, Two Meats and Two Vegetable Toppings. Shrimp, Crawfish and Crab Require an additional Cost. This is The Perfect Pizza to customize for your own ½ and ½ Creation. \$14 \$17

Asian Chicken

Flame-Broiled Chicken tossed with Sesame Asian Dressing, Mozzarella Cheese, Diced Peppers, Onions and Fresh Pineapple. Finished with Asian Sambal Glaze and Cilantro. \$14 \$18

BBQ Chicken

Our take on a Texas Hill Country Classic. Broiled Chicken, Texas Sweet Onions, Jalapeños, with Smoked Gouda, and Gruyere in our own Classic BBQ Sauce. Finished with Cilantro and BBQ Glaze. \$14 \$18

Classic Pepperoni

San Marzano Sauce topped with Plenty of Mozzarella, and Pepperoni. Finished with Parmesan Reggiano, Olive Oil, and our Signature Herb Blend. \$12 \$15

Four Cheese

Great with Either Crust. We Top Our San Marzano Sauce with Mozzarella, Gruyere, Smoked Gouda and Parmesan Reggiano. Finished with Extra Virgin Olive Oil and our Signature Herb Blend. \$11 \$14

Bacon Cheeseburger

Freshly Cooked Ground Beef and Applewood Smoked Bacon, with Mozzarella, Cheddar, and Smoked Gouda Cheeses and Diced Onion. Topped with a Stack of Crispy French Fries. \$14 \$17

Chicken Alfredo

Flame-Broiled Chicken with Classic Alfredo Sauce, Pesto, Shredded Mozzarella and Gruyere Cheeses. Finished with sliced Green Onions, Extra Virgin Olive Oil and Parmesan. Add Spinach for an additional charge. \$14 \$18

Hawaiian BBQ

San Marzano and Texas BBQ Sauce combined with Canadian Bacon, Freshly Diced Pineapple, Shredded Mozzarella and Gruyere. Finished with fresh Cilantro and Sambal Glaze. Add Flame-Broiled Chicken for an additional charge. \$13 \$16

Classic Margherita

Our own San Marzano Tomato Sauce, Fresh Bufala-Style Mozzarella, finished with Parmesan Reggiano, Fresh Basil, and Extra Virgin Olive Oil. \$12 Large \$16

Spinach Alfredo

Classic Alfredo Sauce and Italian Pesto topped with Fresh Baby Spinach, Shredded Mozzarella and Gruyere. Finished with Olive Oil, Parmesan Reggiano and our Signature Herb Blend. Add Shrimp or Chicken for an additional charge. \$12 \$17

Classic Meat Lovers

San Marzano Sauce topped with plenty of Mozzarella, Italian Sausage, Pepperoni, Canadian Bacon and Applewood Bacon. Finished with Extra Virgin Olive Oil and our Signature Herb Blend. \$16 \$20

Buffalo Chicken

Breaded Popcorn Chicken tossed in our own (Fiery) Buffalo Sauce atop Classic Alfredo Sauce and Shredded Mozzarella. Finished with Jalapeños, Buffalo Glaze and Cilantro. Crumbled Blue Cheese Garni is available at no additional cost. We Recommend Fire-Finished Artisan Crust. \$14 \$18

Breakfast Pizza

Classic Rolled Edge crust. Country Gravy, Hash Browns, Sausage, and Applewood Bacon topped with Mozzarella, and Cheddar Cheeses and Farm Fresh Eggs. Finished with Green Onions, Olive Oil and our Signature Herb Blend. \$17 \$21

Mediterranean Vegetable

Classic San Marzano Sauce, topped with Bufala Style Mozzarella, and Feta Cheeses, Roasted Red and Yellow Peppers, Balsamic Marinated Cipollini Onions, Kalamata Olives & Grilled Artichokes. Finished with Fresh Basil, Balsamic Glaze, Extra Virgin Olive Oil. Add broiled Italian Sausage for an additional charge. \$19 \$21

Philly Cheesesteak

We Recommend the Classic Rolled Crust for our take on a Philly Classic. San Marzano Sauce topped with plenty of Shredded Mozzarella, Grilled thinly-sliced steak, Roasted Peppers, and Onions. Finished with Olive Oil and our Signature Herb Blend. Additional side of Sauce for Dipping. \$14 \$19

Boudin Jalapeño

We Recommend the Rolled Crust for this Cajun Classic. Creamy Alfredo Sauce is topped with plenty of Crumbled Boudin and shredded Mozzarella and Gruyere Cheese. Topped with Jalapeños, sliced Green Onions and finished with Olive Oil and our Signature Herb Blend. \$14 \$19

Toppings

Premium Toppings

	12"	16"
Ham	\$3	\$5
Italian Sausage	\$3	\$5
Canadian Bacon	\$3	\$5
Pepperoni	\$3	\$5
Sausage	\$3	\$5
Shrimp	\$5	\$7
Crab Meat	\$5	\$7
Crawfish	\$5	\$7
Beef	\$4	\$5
Boudin	\$4	\$5
Broiled Chicken	\$4	\$5
Buffalo Popcorn Chicken	\$4	\$5
Add Mozzarella	\$3	\$4
Add Gouda	\$3	\$4
Add Feta	\$3	\$4
Roasted Vegetables	\$3	\$4
Grilled Artichokes	\$3	\$4
Grill Peppers/Onion	\$3	\$4
Cipollini Onions	\$3	\$4

\$1 Toppings for Either Size Pizza

Fresh Diced Peppers | Fresh Diced Onions

Jalapeños | Black Olives | Spinach

Sliced Mushrooms | Pepperoncini

Kalamata Olives | Pineapple



ORDER

Enjoy Home Delivery!



ON-LINE

Available Daily 6am - 10pm
409.842.3600

