Site content

**Index**

With a variety of menu options, we're sure to appeal to anyone's tastebuds. From chicken fritters and fries – for the simpler eaters – to daring creations like the Verboli – which fuses the fresh, bold taste of basil and the peppery ting of hot sauce with the salty, sweet flavors of bacon – Thatz'a Pizza remains a place that can please the whole crew. Ordering is made easy through our online ordering platform, and call in ordering is also available. If you have any questions or concerns, please give us a call – we're always happy to assist!

Do you have an upcoming event? Thatz'a Pizza caters! View our catering menu to start, and reach out to us by phone or email with any questions or ideas. We'd love to be a part of your special day!

No corners cut here! High quality ingredients are a standard at Thatz'a Pizza, as is high quality treatment of our products from start to finish. For our gluten-intolerant customers, we proudly serve a gluten-free pizza. Learn our process of keeping you and yours safe here.

Thatz'a Pizza at a glimpse – our produce is cut daily to ensure the freshest flavor and appearance, our dough is made several times throughout the day, and one of our favorite words at Thatz'a Pizza is rotation – which is key to a healthy and safe kitchen. Discover some of our other favorite words and phrases that we use and follow to ensure you have a memorable experience with us.

With a combined experience of over thirty years in the trade, Kevin and Jackie know a thing or two about pizza. See where we started and who inspired us throughout the years. Meet Thatz'a Pizza's company mascot, Fush, and follow us on social media for contests and weekly specials!

We're available to answer any questions, and we always strive to meet your needs, no matter how "off-the-wall" you may think your request would be. We also can take requests for special occasions like valentine's day and birthday parties. In the past, we've done heart-shaped pizzas with homemade, pink dough, and we've done designs with pizza toppings to mimic superhero icons. We love a challenge, so hit us with your best shot.

**Thatz’a Menu – *Unordered List***

We've built our menu to honor the classics while still introducing new concepts to the Camp Hill area. Our first specialty was the Tomato Pie, which is still our favorite menu baby to this day. While exceedingly popular in the Philadelphia region, we've found it's nearly unheard of in central PA. The Tomato Pie is closer to what a traditional pizza in Italy is, with a strong emphasis on tomatoes and fresh spices, with only a minimal amount of cheese, and it is something we serve proudly.

While we don’t delve too much into the dessert area, we brought another Italian tradition to our menu, the Zeppole. Zeppoles are Italian doughnuts, and, while they vary from restaurant to restaurant in how they may come, we offer three flavor options: chocolate filled, blueberry filled, and plain. Using our homemade pizza dough, we deep-fry these items to a golden crisp and coat them in powdered sugar. They are the perfect way to end a meal.

A few years into business, we created the Verboli – a calzone with buffalo chicken, bacon, fresh basil, and ranch dressing – combining some of our favorite flavors. We also introduced the Honey Mustard Chicken Pizza after testing it out with one of our customers, and it’s been a huge success!

Our most recent addition to our menu has been the Pretzel Bolis after we collaborated with another independent pizzeria owner in the York area to bring the concept here. We started with the classic, ham and cheese, and began testing out flavors from there. We invited our customers to brainstorm with us as we tentatively introduced this to our menu. As such, one of our Pretzel Bolis, arguably our most popular variation, is named after one of our favorite, long-standing customers, Shane, and his concoction, the Shane’s Steak. Try one today!

**Catering Options – *Table***

Thatz'a Pizza loves to cater! We've created our catering menu to help get you started with planning your event. All of our catering options come from long-standing, family recipes you're sure to love, and we use only the freshest of ingredients.

Do you have a large event and aren't sure which caterer to trust with your special day? Have no fear, we've catered events as large as 500 guests, so we know how to get the job done right.

Don’t see something you like? Give us a call and talk with us about your event. We are happy to do something off the menu for you. In the past, we’ve catered breakfasts, which included dozens of breakfast-pizzas, and brunches, which included an array of soups and light snacks.

We also offer party subs, which come in two-foot increments and all of the fixings on the side. You can order them cut and arranged, or uncut and securely wrapped around impressive, six-foot boards.

**Thatz’a Difference**

**Quality Care – *Ordered List***

Cross-contamination is a big problem for restaurants that are trying to jump on the gluten-free trend. Part of that may be a result of a lack of understanding exactly what gluten is or what products may contain it. Our gluten-free pizza crusts come individually wrapped in their own baking tin, accompanied by their own, disposable pizza cutter. In addition to this, the sauce, cheese, and toppings that we use when preparing a gluten-free pizza come immediately from our walk-in cooler, where they have yet to have any contact with other foods.

To give some background on why this is significant, the products in our walk-in cooler are essentially the backups for what we keep out front. Since the products out front have been touched and used while preparing non-gluten pizzas, they are considered contaminated. However, the product still in our walk-in has not been touched or handled since it was first prepped – cut, mixed, cooked, etc. – and prepping is always done with clean, gloved hands, so these items have had zero contact with anything else. This is what it means to truly offer a gluten-free pizza, and it is something we are proud to present to our customers. See the exact steps we take – from start to finish – to ensure your meal is safe.

Our process:

Retrieve an individually packaged, gluten-free crust from the freezer

Cut the plastic surrounding the crust with paper-product exclusive scissors

Set wrapped, disposable pizza cutter aside and away from the prep table and ovens

Holding by the bottom and edge of the baking tin, place the crust and tin in the oven

After the crust begins to brown, remove it from the oven – again only touching the baking tin

Wash hands and put on gloves

Take the crust to the walk-in cooler

Use sauce, cheese, and any preferred toppings directly stored in the walk-in

Place the gluten-free pizza – still in its baking tin – in the oven to finish cooking

Remove from oven and place the baking tin and the pizza in a box

Close the box and tuck the wrapped, disposable pizza cutter in the side

Our gluten-free pizzas never leave their tin, so your pizza never touches any surface that could possibly bear traces of gluten. This is one of the biggest challenges pizza shops encounter when trying to offer gluten-free options. The original product may be gluten-free, but through poor practice, the finished product may not be. The stones inside a pizza oven are one of the most common ways a pizza shop can unintentionally cross-contaminate a gluten-free pizza, because the stones have been in constant contact with non-gluten pizzas and products throughout the day. Additionally, many pizza shops – ourselves included – use a high-gluten flour to make their traditional dough, adding to a gluten-intolerant customer’s risk when poor food-safety practices are followed.

Gluten is not like bacteria, so heat is not going to kill it like it could with other food hazards like salmonella. This, and the exact nature of gluten, is something we understand very well at Thatz’a Pizza, and we take care to never put your food at risk of cross-contamination.

See our 100% rating on the popular *Find Me Gluten Free* site here. <https://www.findmeglutenfree.com/biz/thatza-pizza/5263096709906432>

**Gallery – *Gallery***

CBS 21's One-Time Pizza Competition

Thatz'a Pizza was the viewers' choice in CBS 21's pizza competition, beating out restaurants that have a multitude of locations and are decades older. We could not

The Sicilian

A true classic to any pizza shop, we let our Sicilian crusts rise for over six hours to give you that thick but airy crust you crave.

The Buffalo Chicken Salad

Made fresh to order, our buffalo chicken salad is a fan favorite. Our chicken is marinated in our homemade Greek dressing and grilled fresh upon ordering, never par-cooked in advance, for the finest of flavors.

The Meats

The choice meats we purchase make our meat lovers pizza a cut above the rest. *Fontanini*, a supreme, Italian meats company, supplies the highest quality products available.

The Classic Italian

A true Italian sub is never without Genoa salami. Paired with vegetables straight from local farms and produce pickers, you won't find a fresher tasting sub.

The Zeppole

Just like from Nonna’s kitchen, our Italian doughnuts are a great end to a perfect meal.

**Thatz’a Us**

**Pizza Flippin Background**

Thatz’a Pizza officially opened its doors on May 12, 2014 after months of some much-needed renovations to the building. Prior to opening, Kevin and Jackie worked under the Lio’s family, primarily at their Linglestown location. Kevin and Jackie each started in the industry at the age of fifteen, learning under the careful tutelage of Tony and Rose Lio. As of 2020, Kevin and Jackie have a combined thirty-two years of experience in the pizza trade!

Meet our beloved, furry companion, Fushimi! Fushimi was welcomed into our home two years after opening the pizza shop, and, like the pizza shop, his arrival was life-changing for us. Because of his docile nature, you will often find photos on our social media pages of Fush posed with his Thatz’a Pizza swag! Recently, Fush held a fun “furry coworker” competition on Facebook to lift our customers’ spirits during the uncertain times of the Covid-19 pandemic.

In early 2020, we finally got engaged after eight happy years together. We’ve gotten to know so many of our customers, and they’ve gotten to know us in return, and we can say beyond a shadow of a doubt that this was a much-anticipated event for our Thatz’a Pizza community. Despite the hecticness that 2020 has brought with it, we’ve received so many well wishes this year, and we cannot wait to plan the next stage of our lives together!

**Check Our Skills – *Video***

In early 2017, Thatz'a Pizza was welcomed onto CBS 21's set to participate in their exclusive pizza competition. Owner Kevin Shutt stood alongside some well-known TV faces like Tom Russel and shared our life’s passion: pizza!

While many contestants brought the tried and true Neapolitan style pizza to battle, we entered with our signature Tomato Pie and made a lasting impression on the judges. We had the honor of not only going up against long-standing establishments, like Al’s Pizza and Jojo’s Pizza, but besting them as well.

Some time after the pizza gurus gathered at CBS 21’s station, Thatz’a Pizza was announced as the Viewer’s Choice, and we can only attribute this to the impressions we’d made and friendships we’d cultivated with our customers and our community.

At the time of the competition, Thatz’a Pizza was less than three years old, and we were stunned to win such an award at such an early stage, but we are proud and incredibly thankful, nonetheless.

**Contact Us – *Form***

If you are looking for a caterer, please fill out the adjacent form. Let us know as much about your event as possible so we can help you plan accordingly. If you aren't sure the exact date or head count, don't worry. We understand the pains of planning an event and will work with you as much as possible.

If you are with a local school, charity, or organization and are looking for a donation or sponsorship, please fill out the adjacent form. We love being a part of the community!

If you would like to know more about the products we use or our cooking process, don't hesitate to reach out to us. Special requests are welcome, and we'll always try to rise to the occasion.

If you are interested in placing a standard online order, please visit this link. Don't forget to create an account to begin collecting your loyalty points, redeemable for cash savings! Please note that larger orders will take more time to complete.

Works Cited

Left Column

<h2> heading: form.htm

Cieri, Jacquelyn. Thatz’a Pizza email graphic. 23 Oct. 2020. Author’s personal collection.

Cieri, Jacquelyn. Thatz’a Pizza computer graphic. 10 Nov. 2020. Author’s personal collection.

<h2> heading: gallery.htm

Cieri, Jacquelyn. Pizza competition. 2017. Author’s personal collection.

Cieri, Jacquelyn. Sicilian pizza with pepperoni. 21 June 2017. Author’s personal collection.

Cieri, Jacquelyn. Buffalo chicken salad. 19 June 2015. Author’s personal collection.

Cieri, Jacquelyn. Meat lovers pizza. 14 Dec. 2016. Author’s personal collection.

Cieri, Jacquelyn. Italian sub. 12 June 2017. Author’s personal collection.

Cieri, Jacquelyn. Chocolate Italian doughnuts. 12 Nov. 2014. Author’s personal collection.

<h2> heading: index.htm

Cieri, Jacquelyn. Caprese pizza. 9 June 2017. Author’s personal collection.

Cieri, Jacquelyn. Homegrown vegetables. 4 Aug. 2020. Author’s personal collection.

Cieri, Jacquelyn. Fushimi typing a to-do list. 24 Mar. 2020. Author’s personal collection.

Middle Column

<h2> heading: olist.htm

Cieri, Jacquelyn. Thatz’a Pizza gluten-free graphic. 27 Sept. 2020. Author’s personal collection.

Cieri, Jacquelyn. Gluten-free veggie pizza. 27 June 2017. Author’s personal collection.

<h2> heading: overrides.css

<h2> heading: table.htm

Cieri, Jacquelyn. Thatz’a Pizza catering graphic. 12 Oct. 2020. Author’s personal collection.

Cieri, Jacquelyn. Baked ziti. 3 Dec. 2016. Author’s personal collection.

Right Column

<h2> heading: ulist.htm

Cieri, Jacquelyn. Thatz’a Pizza menu graphic. 1 Oct. 2020. Author’s personal collection.

Cieri, Jacquelyn. The big Verboli. 25 Apr. 2017. Author’s personal collection.

<h2> heading: video.htm

“Thatz’A Pizza”. *YouTube*, uploaded by Candice Boldosser, 10 Jan. 2017. [www.youtube.com/watch?v=gSGs2YMl38Y](http://www.youtube.com/watch?v=gSGs2YMl38Y).

“Thatza Pizza Commercial”. *YouTube*, uploaded by Thatz’a Pizza,9 Apr. 2017. [www.youtube.com/watch?v=I26nkJEJEQE](http://www.youtube.com/watch?v=I26nkJEJEQE).

<h2> heading: Other Pages