

OUR MENU



- [OUR MENU](#)
- [SPECIAL OFFERS](#)
- [ORDER NOW](#)
- [CONTACT](#)

NewYork Pizza

While New York-style pizza isn't exactly the original, it's become the most popular and widespread choice in the United States. Even though Neapolitan and New York pizzas share similarities, there are distinct differences. Some people will tell you that it's the minerals in the Big Apple's water used to make the dough that makes this pizza stand out. However, in order to make a proper New York-style pie, the crust still needs to be thin, like a Neapolitan, but thick enough to fold a slice in half lengthwise. This simplifies eating the pizza without utensils, which is a necessity in New York City's fast-paced setting.

Chicago Pizza

Chicago pizza, also commonly referred to as deep-dish pizza, gets its name from the city it was invented in. During the early 1900's, Italian immigrants in the windy city were searching for something similar to the Neapolitan pizza that they knew and loved. Instead of imitating the notoriously thin pie, Ike Sewell had something else in mind. He created a pizza with a thick crust that had raised edges, similar to a pie, and ingredients in reverse, with slices of mozzarella lining the dough followed by meat, vegetables, and then topped with a can of crushed tomatoes. This original creation led Sewell to create the now famous chain restaurant, Pizzeria Uno.

California Pizza

California pizza, or gourmet pizza, is known for its unusual ingredients. This pizza got its start back in the late 1970's when Chef Ed LaDou began experimenting with pizza recipes in the classic Italian restaurant, Prego. By chance, he served one of his newest creations, mustard, ricotta, pate, and red pepper, to Wolfgang Puck. Impressed with LaDou's innovative pie, Puck invited him to be a head pizza chef at his restaurant. It was here that LaDou came up with over 250 unique pizza recipes that eventually formed the menu of chain restaurant, California Pizza Kitchen.

All rights reserved

SPECIAL OFFERS



NAME: Veg Italiano

type: chicago

CRUST: Pan

SIZE: Medium

PRICE: 625

red capsicum,mushroom,jalapenos,exotic green and yellow zucchini,black olive



NAME: Veg Exotica

type: newyork

CRUST: Pan

SIZE: Medium

PRICE: 575

red capsicum,green capsicum,baby corn,black olives,jalapenos



NAME: Veggie Supreme

type: greek

CRUST: Pan

SIZE: Medium

PRICE: 545

onion,capsicum,mushroom,red paprika,black olives,sweet corn



NAME: Spiced Paneer

type: california

CRUST: Pan

SIZE: Medium

PRICE: 415

ORDER NOW

Enter your name

Select Pizza

Number of Pizza

Mobile no.

Enter Image Text

46013

Validity

your price for 12 pizza is : 6900

Valid name

Valid mobile no.

Verification successful.