

# TAKEOUT MENU

Catering Menu Available

## MAYFIELD VILLAGE

PizzazzPizzeria.com

440-461-2233

839 S.O.M. Center Rd.

## MENTOR

PizzazzPizzeria.com

440-290-7212

7345 Center St.



### HOURS

Monday – Thursday 11:00 am – 9:00 pm

Friday – Saturday 11:00 am – 10:00 pm

Sunday 4:00 pm – 9:00 pm

**Delivery Orders May be placed up to 1 hour prior to close**

Menu & Prices  
subject to change  
without notification.

## Wings & Appetizers

**Jumbo Wings** Buffalo, BBQ, Garlic Parmesan, or Buffalo Ranch 12/11.50 24/22.50 48/44.00  
\*Add\* Ranch or Blue Cheese .75 per side / 5.00 per 18 oz bottle &/or Celery 1.00 per side

**Mozzarella Sticks** Served with a side of marinara 5.50

**Arancini** Award winning - Basil pesto risotto, fresh mozzarella, tomato cream sauce 8.00

**Chicken Sausage & House Roasted Red Peppers** with focaccia bread 6.50

**Italian Wedding Soup** Homemade 5.00 pint 10.00 quart

## Breads

**Avocado Toast** Fresh avocado, lightly seasoned, & spread onto a toasted old fashion roll 6.00

**Garlic Bread with Cheese** Italiano roll, garlic bread seasonings, provolone 5.50

**Spinach & Cheese Bread** Italiano roll, garlic bread seasonings, spinach, provolone 6.00

**Pepperoni & Cheese Bread** Italiano roll, garlic bread seasonings, pepperoni, provolone 6.00

\*Add\* Marinara, Rosie's sauce, or Ranch to any Cheese Bread .75

## Sides

**2 Meatballs** 2.50 **Sausage Link** 2.50 **Chicken Sausage** 3.00 **Grilled Chicken** 2.50 **Potato Chips** 1.50 **Steamed Broccoli** 2.50

**Pizza by the Slice** Plain 3.00, Pepperoni 3.50, – Available 11 am – 3 pm or While they last!

**Garlic Roll** Italiano roll, garlic bread seasonings, toasted 2.00 **Side of Focaccia Bread** Homemade .75

**Garlic Wedges** Homemade pizza dough, garlic bread seasonings 2.00

## Salads & Dressings

### Take Home Our Famous House Italian Dressing or ...

Balsamic Vinaigrette, Hot Pepperoni, Caesar, Blue Cheese or Ranch Side .75 | Bottle (18oz) 5.00

**Additional choices:** Red Wine Vinegar, Balsamic Vinegar or Extra Virgin Olive Oil

House Italian Dressing included unless noted. Small include focaccia | Large include garlic wedges.

Add hardboiled egg to any salad +1.00 each

### Dinner

Iceberg, provolone & pepperoni garnish

SM 4.25 LG 7.25

\*add tomato or cucumber .75/1.25 each

### Char-Grilled Chicken

Iceberg, char-grilled chicken, cherry

tomatoes & provolone SM 9.00 LG 13.00

### Pizzazz

Iceberg, Genoa salami, imported ham,

provolone & pepperoni garnish SM 8.00 LG 12.00

### Romaine Garden

Romaine, cucumber, tomato & provolone

SM 6.50 LG 10.00

\*add char-grilled chicken 3.00

\*add banana peppers .75/1.25 each

### BBQ Chicken

Romaine, grilled BBQ chicken, banana peppers,

bacon, onion, black olives & provolone,

served with Ranch & BBQ SM 10.00 LG 14.00

### Mushroom

Iceberg, mushroom & provolone

SM 5.50 LG 9.50

### Spinach

Spinach, mushrooms, provolone, & pepperoni garnish

with Hot Pepperoni Dressing SM 6.50 LG 9.50

\*add char-grilled chicken 3.00

### Chicken BLT Avocado

Iceberg, grilled chicken, bacon,

cherry tomatoes & fresh avocado,

served with Ranch SM 10.00 LG 14.00

### Caprese

Sliced tomatoes, fresh mozzarella & fresh basil,

drizzled with House Balsamic SM 6.50 LG 9.50

### Caesar

Romaine lettuce & croutons sprinkled with Romano

and tossed with Caesar dressing SM 5.75 LG 9.00

\*add char-grilled chicken 3.00

### "Salad Bar"

Choose: iceberg, romaine, or spinach & up to 5

toppings (♥) from the list (cheese optional)

SM 8.00 LG 12.00 \*add chicken 3.00

### Tomato Cucumber

Small bed of iceberg, chopped tomato,

cucumber & onion SM 7.00 LG 11.50

## Desserts

**Cannoli** Filled to order with Italian cream & chocolate chips **Large** 3.50 ea. **Mini** 2.00 each

**Seasonal - Homemade Deconstructed Tiramisu, Cassata Cake, or Pumpkin Cannoli** \$Mkt.

**Homemade Cinnamon Sugar Fried Dough** Made to order, served hot & delicious 5.00 (6) 9.00 (12)

**Personal Pan Cookie** Soft baked, served warm & topped with vanilla ice cream & whipped cream 5.00

**Fresh Baked Chocolate Chip Cookie** .75 each

**Vanilla Ice Cream** One Big Scoop! 2.00 **OR Sundae** Chocolate syrup, whipped cream & a cherry 3.00

# Build Your Own Pizza

Allow approximately **20-40** minutes for your pizza or calzone to be prepared & baked to order :)

## Choose a Size

**Small 4 Cut - 9"** 8.50 **OR** **Large 8 Cut - 12"** 11.50 **\*See Catering Menu For 1/2 Sheets & Sheets**

## Choose a Crust Style

**Original** Pizzazz Style – medium crust

**Rustic** Crispier, thin crust ready in approximately 10 minutes

**Thick Crust** More doughy – add .75

**Gluten-Free Crust** - add 2.50 small / 3.00 large

**Take & Bake** Ready in 10 min - finish at home! (Original, Rustic, Gluten-Free,)

**Pizza Making Kits** Everything you need to make pizza at home! (Original, Rustic, Gluten-Free,)

**We sell our fresh homemade pizza dough, frozen gluten-free crust, cheese, sauce & other ingredients!**

## Choose a Sauce

**Red** Homemade classic tomato sauce, topped with provolone

**White** Extra virgin olive oil, black pepper, garlic & Romano, topped with provolone

**Pesto** Basil, garlic, pine nuts & Romano blended in olive oil, topped with provolone

**BBQ** Sweet & tangy traditional BBQ, topped with provolone

**Alfredo** Creamy Romano & parmesan cheese sauce, topped with provolone

**Rosie's** Spicy red bell pepper & tomato puree, topped with provolone

**Buffalo** Mildly spicy "wing sauce", topped with provolone

## Add Toppings

♥ = choices for salad bar

**Small Pizza** 1.50 each - **Large Pizza** 2.00 each - **Calzone** 1.50 each

♥artichoke heart

anchovy

avocado (fresh)

bacon

♥banana pepper

basil (fresh)

♥black olive

♥broccoli

capicola

♥cauliflower

♥celery

chicken (grilled)

chicken sausage

double provolone

eggplant (breaded)

fresh mozzarella (add)

fresh mozzarella (sub)

garlic (fresh)

♥green bell peppers

ham (imported)

♥jalapeno (pickled)

meatball (homemade)

♥mushroom (fresh)

♥onion (red)

pepperoni

♥pineapple

♥red pepper (roasted)

salami

sausage (Italian)

spinach (fresh)

♥tomato

## Signature Pizzas

All signature pizzas are topped with provolone - unless noted.

### Deluxe

RED, pepperoni, sausage, mushroom, onion, green pepper SM 16.00 LG 21.50  
– Add anchovies 1.50/2.00

### Veggie

RED, broccoli, cauliflower, mushroom, onion, green pepper SM 16.00 LG 21.50

### Garden

WHITE, artichoke, tomato, red pepper, banana pepper SM 14.50 LG 19.50

### BBQ Chicken & Bacon

BBQ, grilled chicken, bacon SM 11.50 LG 15.50 – Add avocado 1.50/2.00

### Meat Lovers

RED, pepperoni, sausage, meatball, salami, ham SM 16.00 LG 21.50 – Add spinach 1.50/2.00

### Pesto Chicken Tomato

PESTO, grilled chicken, tomato SM 11.50 LG 15.50 – Add artichoke 1.50/2.00

### Margarita

WHITE, tomato, fresh basil after the bake SM 11.50 LG 15.50 – Add chicken or bacon 1.50/2.00 ea.

### The Naples

RED, RUSTIC, fresh mozzarella, fresh basil SM 10.50 LG 14.50 – Add pepperoni 1.50/2.00

**Hot & "Slicey"** ROSIE'S, capicola, banana pepper, pepperoni, sausage, onion SM 16.00 LG 21.50

## Calzones

All calzones are topped with butter, black pepper, garlic powder, & Romano - 6 slices.  
Includes a side of marinara – unless noted.

### Create Your Own Calzone

Includes provolone 8.50  
add toppings 1.50 each

### Garden

artichoke, banana pepper, tomato, roasted red pepper, provolone 14.50

### Veggie

broccoli, cauliflower, mushroom, onion, spinach, provolone 16.00

### Gamby

Pepperoni, meatball, roasted red peppers, banana peppers, provolone 14.50

### Chicken Veggie

grilled chicken, broccoli, spinach, mushroom, provolone 14.50

### Sicilian

capicola, salami, mushroom, onion, spinach, provolone 16.00

**Spinach & Cheese** 10.00

**Pepperoni & Cheese** 10.00

### Avocado Club

grilled chicken, avocado, tomato, bacon, provolone – served with ranch 14.50

## Entrées

All entrees include a side of spaghetti marinara, a small dinner salad, focaccia & house Italian dressing.  
Sub. Pint of Soup instead of salad: +1.00 Sub. Steamed Broccoli instead of pasta: +1.00

◇ **Breaded Choices: Parmesan or Cutlet + Choose: Eggplant** 11.25 **Chicken** 13.50 **Veal** 16.50

**Parmesan** = Topped with melted provolone & marinara **Cutlet** = No marinara & No provolone

### ◇ Char-Grilled Chicken

Chicken breast tenders marinated in our famous house Italian dressing & grilled 13.25

### ◇ Chicken Maria

Char-grilled chicken topped with artichokes, red peppers, & melted provolone 14.50

## Signature Pastas

Includes a small dinner salad, focaccia & house Italian dressing. Sub. Pint of Soup instead of salad: +1.00

### Spaghetti Bake

Spaghetti base layered with Italian sausage, onions, provolone & marinara, then baked 11.50

### Cheese or Meat Ravioli

Topped with our homemade marinara 12.50

### Alfredo, Chicken, & Broccoli

Grilled chicken, broccoli & fettuccine in creamy Alfredo sauce 13.75

### Pasta Pizzazz

Spaghetti, garlic & oil sauce, chicken sausage, & red peppers 14.00 \*add artichoke +2.00

### Chicken & Mushroom Penne

Grilled chicken & sautéed mushrooms in homemade pesto cream sauce 13.75

## Pasta Creations

**1** Choose a sauce **2** Choose a noodle **3** Choose an addition **4** You have created your own pasta dish!

Includes a small dinner salad, focaccia, & house Italian dressing. Sub. Pint of Soup instead of salad: +1.00

### 1. Sauces

---

#### Marinara (Pizzazz Original Sauce)

A light & flavorful tomato sauce, simmered with onions, fresh garlic & Italian spices 9.00

**Meat Sauce** Marinara mixed with crushed meatballs 11.50

**Pink** Tomato cream sauce 9.75

**Alfredo** A creamy blend of Romano & parmesan cheeses 9.75

**Abruzzi** A spicy combination of crushed roasted red peppers & tomatoes with cream 10.50

**Pesto** Fresh basil, Romano, garlic & pine nuts blended in olive oil 9.75

**Pesto Cream** A mix of pesto & alfredo 9.75

**Garlic & Oil** Sautéed fresh garlic & extra virgin olive oil 9.00

**Butter** Simply melted real butter, lightly salted 9.00

### 2. Noodles

---

◇ Penne ◇ Spaghetti

◇ Fettuccine +1.50 ◇ Cavatelli +1.50

◇ Asiago Stuffed Gnocchi +3.50 ◇ Meat Ravioli +3.50 ◇ Cheese Ravioli +3.50

### 3. Additions

---

Grilled Chicken 3.00 • Italian Sausage Link 2.50 • Chicken Sausage Link 3.00 • 2 Meatballs 2.50 • Meat Sauce 2.50

Any item from toppings list - add 1.00 - 2.00 per item

## Subs

Toasted Italiano Roll. Served with potato chips.

Substitute instead of potato chips: Small Dinner Salad...+2.75 • Pint of Soup...+3.50

### Char-Grilled Chicken Sub

Lettuce & tomato 7.50

\*add ranch, mayo, or BBQ .75 each

### Grilled Chicken Maria Sub

Artichokes, red peppers & provolone 9.00

### Chicken Bacon Ranch Sub

Grilled – bacon, tomato, & provolone  
includes a side of ranch 9.00

\*add fresh avocado 1.50

### Eggplant Parmesan Sub

Breaded - provolone & a side of marinara 7.50

\*add banana peppers &/or mushrooms .75 each

### Veal Parmesan Sub

Breaded - provolone & a side of marinara 11.50

\* add mushrooms .75

### Chicken Parmesan Sub

Breaded - provolone & a side of marinara 9.00

### Sausage Sub

Italian sausage link, marinara & provolone 8.00

\*add green peppers &/or onions .75 each

### Pizzazz Sub

Grilled capicola, salami, & ham with provolone  
& house Italian dressing (available cold) 8.00

### Meatball Sub

Homemade meatballs, marinara & provolone 8.00

### Chicken Sausage & Red Pepper Sub

All natural chicken sausage 8.00 \*add cheese .00

### Veggie Sub

Sautéed spinach, artichokes, red peppers, onion,  
banana peppers & mushrooms with provolone 8.00

## Lunch Specials

(Available Monday - Saturday 11 am - 3 pm)

◇ **Pizza by the Slice - While they last!** Plain 3.00 / Pepperoni 3.50

◇ **Pick 2 + Beverage ... Choose 2 + Beverage: Slice / Cup of Soup / Small Dinner Salad** 9.00

### Lunch Entrées

Lunch size portions include: spaghetti marinara, small dinner salad, focaccia & house Italian dressing.  
Breaded & topped with melted provolone & marinara

◇ **Eggplant Parmesan** 9.25 ◇ **Chicken Parmesan** 11.50 ◇ **Veal Parmesan** 14.50

◇ **Char-Grilled Chicken** Chicken breast marinated in our famous house Italian dressing & grilled 11.25

◇ **Chicken Maria** Char-grilled chicken topped with artichokes, red peppers, & melted provolone 12.50

## Beverages

### Soft Drinks/Coffee/Tea/Milk/Juice

Available in 16 oz To Go Cup – No Refills

Pepsi • Diet Pepsi • Dr. Pepper • Sierra Mist • Lemonade

Fresh Brewed Iced Tea • Homemade Arnold Palmer • Coffee • Decaf • Hot Tea

Milk • Chocolate Milk • Hot Chocolate • Orange Juice • Cranberry Juice

### 2 Liter Bottled Beverages 3.00

Coke • Diet Coke • Sprite

### 20 oz Bottled Beverages 2.00

Deer Park Water • Coke • Cherry Coke • Diet Coke • Sprite • Ginger ale

Minute Made Lemonade • Gold Peak Green Tea • Gold Peak Lemon Tea

LIQUOR SERVICE  
AVAILABLE  
FOR DINE IN

## Happy Hour: 2pm - 6pm, Monday – Saturday, Dine In Only

1/2 off select appetizers + \$4 select cocktails + \$2 beers

\$3 house wine by the glass + \$10 house wine by the bottle + other wine specials

**Beer & Wine by the bottle is available for takeout & delivery**

## Beer

Single Bottle 2.50 Create Your Own Mix & Match 6 Pack 11.00

Miller Lite • Peroni • Brooklyn Lager • Ask About Our Seasonal Selection

Deschutes Fresh Squeezed IPA • Brew Kettle White Rajah

## Wine

**All wines by the bottle have been discounted by \$5 for takeout & delivery**

House Wines 13.00 per bottle

Chardonnay • Pinot Grigio • Cabernet Sauvignon • Merlot

### Whites

**Chardonnay, Clo du bois – California** 19.00

Ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel.

**Moscato, Primo Amore – Italy** 19.00

Moscato as it should be, it smells and tastes like fresh fruit; lively, easy drinking, sweet and pure.

**Riesling, Ferrante – Geneva, Ohio** 16.00

Locally grown, full of aromas and flavors of peach, apricot, and citrus fruits.

**Sauvignon Blanc, Kim Crawford – New Zealand** 23.00

Exuberant - brimming with juicy acidity & fruit sweetness, a balanced flavor profile. Fresh, zesty, lingering.

### Reds

**Cabernet Sauvignon, Joel Gott 815 – Napa** 23.00

Silky, yet robust, tannins ending with a soft finish and lingering minerality.

**Italian Red Blend, Banfi Col di Sasso – Tuscany** 19.00

Cabernet/Sangiovese blend. Rich with soft tannins, delivering persistent black-fruit flavors and subtle hints of smoke, with a lingering finish. Ideal with pizza, pasta, grilled meat and poultry.

**Chianti, Gabbiano Classico - Tuscany** 27.00

The bouquet is reminiscent of ripe plums spiced with pepper and wood nuances. Invigorating flavors of cherry, blackberry, and spice followed by a dry vivid finish.

**Pinot Noir, Mark West - California** 19.00

Crushed red berries, smoky oak, licorice and floral notes dominate the heady bouquet. The wine is full-bodied and quite rich on the palate with black cherry fruit, and subtle vanilla-flavored oak.