

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.

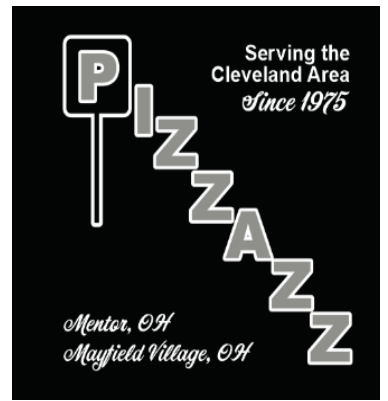
HOURS

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 6.00

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

Chicken Sausage & House Roasted Red Peppers with focaccia bread 7.50

Italian Wedding Soup Homemade 5.00 pint 10.00 quart

Avocado Toast Fresh avocado, lightly seasoned, & spread onto a toasted old fashion roll 7.00

Garlic Bread with Cheese Italiano roll, garlic bread seasonings, provolone 6.00

Spinach & Cheese Bread Italiano roll, garlic bread seasonings, spinach, provolone 7.00

Pepperoni & Cheese Bread Italiano roll, garlic bread seasonings, pepperoni, provolone 7.00

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

Sides

2 Meatballs 3.00 | **Sausage Link** 4.00 | **Chicken Sausage** 4.00 | **2 Marinated Grilled Chicken Tenders** 5.50

French Fries 3.00 | **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 | **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 1.00 | Bottle (18oz) 6.00

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

House Italian Dressing included unless noted. Smalls include focaccia | Larges include garlic wedges.

Add to any Salad : Hardboiled Egg +1.00 | Grilled Chicken +\$3.00

Dinner

Iceberg, provolone & pepperoni garnish

SM 5.00 LG 8.00

*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 9.00 LG 13.00

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 10.50 LG 14.50

Mushroom

Iceberg, mushroom & provolone

SM 6.00 LG 10.50

Spinach

Spinach, mushrooms, provolone, & pepperoni garnish

with Hot Pepperoni Dressing SM 7.00 LG 10.00

*add char-grilled chicken 3.00

Chicken BLT Avocado

Iceberg, grilled chicken, bacon,

cherry tomatoes & fresh avocado,

served with Ranch SM 10.50 LG 14.50

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 8.00 LG 12.00

Desserts

Cannoli Filled to order with Italian cream & chocolate chips **Large** 3.75 ea. **Mini** 2.25 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" 9.00 **OR** **Large 8 Cut - 12"** 12.00 ***See Catering Menu For ½ 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

A++

ll 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 9.00
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 10.50

Pepperoni & Cheese 10.50

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 13.00 Chicken 15.00 Veal 18.00**

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 14.00

◇ Chicken Maria

Char-grilled chicken topped with artichokes, red peppers, & melted provolone 15.00

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 14.00

Cheese or Meat Ravioli

Topped with our homemade marinara 14.00

Alfredo, Chicken, & Broccoli

Grilled chicken, broccoli & fettuccine in creamy Alfredo sauce 14.00

Pasta Pizzazz

Spaghetti, garlic & oil sauce, chicken sausage, & red peppers 15.00 *add artichoke +2.00

Chicken & Mushroom Penne

Grilled chicken & sautéed mushrooms in homemade pesto cream sauce 15.00

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 10.50

Meat Sauce Marinara mixed with crushed meatballs 13.50

Pink Tomato cream sauce 11.25

Alfredo A creamy blend of Romano & parmesan cheeses 11.25

Abruzzi A spicy combination of crushed roasted red peppers & tomatoes with cream 12.00

Pesto Fresh basil, Romano, garlic & pine nuts blended in olive oil 11.25

Pesto Cream A mix of pesto & alfredo 11.25

Garlic & Oil Sautéed fresh garlic & extra virgin olive oil 10.50

Butter Simply melted real butter, lightly salted 10.50

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 4.00 • Chicken Sausage Link 4.00 • 2 Meatballs 3.00 • Meat Sauce 3.00

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 8.00

*add ranch, mayo, or BBQ .75 each

Grilled Chicken Maria Sub

Artichokes, red peppers & provolone 10.00

Chicken Bacon Ranch Sub

Grilled - bacon, tomato, & provolone includes a side of ranch 10.00

*add fresh avocado 1.50

Eggplant Parmesan Sub

Breaded - provolone & side of marinara 9.50

*add banana peppers &/or mushrooms .75 each

Veal Parmesan Sub

Breaded - provolone & side of marinara 12.00

Chicken Parmesan Sub

Breaded - provolone & side of marinara 10.00

Sausage Sub

Italian sausage link, marinara & provolone 9.50

*add green peppers &/or onions .75 each

Pizzazz Sub

Grilled capicola, salami, & ham with provolone & house Italian dressing (available cold) 9.50

Meatball Sub

Homemade meatballs, marinara & provolone 9.50

Chicken Sausage & Red Pepper Sub

All natural chicken sausage 9.50 *add cheese +1.00

Veggie Sub

Sautéed spinach, artichokes, red peppers, onion,

* add mushrooms .75

banana peppers & mushrooms with provolone 9.50

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

**LIQUOR SERVICE
AVAILABLE
FOR DINE IN**

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

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.