

Apps!

Garlic Bread 5.50 (690 cal)
garlic butter, pecorino
ADD CHEESE +2.50 (1070)

Italian Breadsticks
garlic butter, pecorino, marinara
3 pieces (640 cal) 4.50
6 pieces (1290 cal) 7.50

Boomin’ Rings 12.50 (1480 cal) 😊
fried onions, boom boom sauce, green onions

Homemade Fried Mozzarella
marinara, pesto aioli
3 pieces (760 cal) 6.50
6 pieces (1270 cal) 11.50

Meatball Sliders 15.50 (1160 cal)
three brioche buns, roasted meatballs, basil pesto, arugula, balsamic glaze

Meatball Trio 13.50 (870 cal) 😊
three roasted meatballs, marinara, garlic, spinach

Caramelized Brussels Sprouts 12.50 (480 cal)
bacon, honey, dijon mustard

Loaded WAFFLE FRIES

Bacon Caesar 11.50 (1620 cal) 😊
caesar dressing, parmesan, bacon, green onions

Buffalo Blue 11.50 (1550 cal)
blue cheese dressing, banana peppers, hot buffalo sauce, green onions, gorgonzola

Parmesan Pesto 11.50 (1480 cal)
pesto aioli, parmesan, balsamic glaze, basil



SIDES

Waffle Fries (650 cal) 3.95
Onion Rings (710 cal) 5.95

BEVERAGES

We serve Coca-Cola products®

😊 Nancy’s Favorite!

Nancy’s PIZZERIA

HOME OF THE ORIGINAL Stuffed Pizza

In the early 1970s, Rocco and Nancy Palese came to Chicago from Italy with a love for food and a talent for dough. Looking to bring something new to their adopted city, they drew inspiration from a family recipe and created Chicago’s very first stuffed pizza in 1971—two golden crusts stacked high, molten cheese and toppings inside, and a bright tomato sauce on top.

More than fifty years later, that same recipe still comes out of our ovens the old-fashioned way: slow-baked, hearty, and made to share. And while stuffed pizza will always be our claim to fame, Chicagoans are falling in love with our tavern-style thin crust, baked crisp with caramelized edges and cut into squares for easy sharing.

Whether it’s your first visit or you’ve been coming here for decades, you’re part of the tradition every time you pull up a chair.

SALADS FULL/SIDE

ADD TO ANY SALAD +5.90 roasted chicken (190 cal) breaded chicken (580 cal)

Mixed Green Salad 9.50 (400 cal) / 6.50 (200 cal)
arugula, radicchio, spring mix, parmesan, balsamic vinaigrette

Caesar Salad 13.50 (960 cal) / 7.50 (500 cal) 😊
romaine, arugula, bacon, croutons, parmesan, caesar dressing



Chopped Salad 15.50 (1020 cal)
chicken, romaine, radicchio, bacon, tomatoes, parmesan, ditalini pasta, gorgonzola, green onions, carrots, balsamic vinaigrette

Blueberry Pecan Salad 15.50 (690 cal)
arugula, radicchio, feta, candied pecans, basil, poppy seed dressing

PASTAS

ADD TO ANY PASTA +5.90
roasted chicken (190 cal) meatballs (340 cal) italian sausage (390 cal)

Tuscan Rigatoni 17.50 (1870 cal)
italian sausage, mushrooms, garlic, tomato cream

Spaghetti & Meatballs 17.50 (1310 cal)
marinara, three roasted meatballs, parmesan, basil
MEAT SAUCE +1.50 (80 cal)

Baked Chicken Tetrazzini 17.50 (2010 cal)
cream, parmesan, mushrooms, melted mozzarella

Fettuccine Alfredo 12.50 (1510 cal) 😊
cream, parmesan, parsley

Baked Rigatoni 17.50 (1570 cal)
marinara, roasted tomatoes, spinach, italian sausage, melted mozzarella
MEAT SAUCE +1.50 (80 cal)



Wings!

served with ranch or blue cheese

Bone-In
7 pieces (460 cal) 12.50
14 pieces (920 cal) 21.50
21 pieces (1370 cal) 31.50

Boneless
8 pieces (720 cal) 12.50
16 pieces (1450 cal) 21.50
24 pieces (2170 cal) 31.50

CHOICE OF SAUCE
nancy’s sweet bbq (90–280 cal)
hot buffalo (20–50 cal)
lemon pepper (230–690 cal)
memphis bbq (100–300 cal)
boom boom (280–850 cal)



SANDWICHES

ADD SIDE OF WAFFLE FRIES +2.50 (650 cal)

The Godmother 12.50 (1330 cal) 😊
breaded chicken, marinara, mozzarella on garlic bread

The Godfather 13.50 (1380 cal)
roasted italian beef, mozzarella, au jus on garlic bread
add hot giardiniera or sweet peppers +0.60

Italian Meatball Sub 13.50 (1060 cal)
roasted meatballs, mozzarella, marinara on garlic bread

Roasted Chicken Pesto 13.50 (1450 cal)
pesto aioli, mozzarella, arugula, fresh basil, balsamic on garlic bread

Roasted Italian Beef 12.50 (670 cal)
roasted italian beef, au jus
add hot giardiniera or sweet peppers +0.60



Cannoli!

Classic Cannoli
ricotta cream, chocolate chips
1 piece (230 cal) 3.50
3 pieces (690 cal) 9.50

THE *Original* STUFFED PIZZA

The pie that launched a legend in ’71 – two flaky crusts stacked a full 2 ½ inches high, packed with molten mozzarella and your favorite fillings, then topped with our secret-spiced sauce.

	SMALL 9” serves 2–3	MEDIUM 10” serves 3–4	LARGE 12” serves 4–5
Cheese Only	25.50	29.50	36.50
Per Ingredient	2.90	3.40	3.90
Slices Per Pizza	4	6	8
Cal Per Slice	680	550	610



CLASSIC THIN CRUST

Chicago tavern-style, baked to a perfect crisp with a golden, caramelized layer of cheese on top. Square-cut for easy sharing and light enough to keep the conversation rolling.

Serving Size	SMALL 10” serves 1–2	MEDIUM 12” serves 2–3	LARGE 14” serves 3–4	X-LARGE 16” serves 4–5	FAMILY 18” serves 5–6
Cheese Only	13.50	18.50	25.50	31.50	36.50
Per Ingredient	2.70	3.10	3.50	3.90	4.30
Squares Per Pizza	16	24	24	36	48
Cal Per Square	70	80	90	80	80

RUSTIC CRUST

Thicker, fluffier crust with ingredients on top of the cheese.

Serving Size	MEDIUM 12” serves 2–3	X-LARGE 16” serves 4–5
Cheese Only	19.50	32.50
Per Ingredient	3.10	3.90
Squares Per Pizza	24	36
Cal Per Square	70	90

GLUTEN-FREE CRUST

Medium 12” Cheese **19.50** Per Ingredient **3.10** Squares Per Pizza **24** Cal Per Square **50**

While we offer a gluten-free pizza crust, our kitchen is not a gluten-free environment. Please consider this as it relates to your own dietary needs.

Pizza TOPPINGS

*double ingredient charge

MEATS

italian sausage (15–130 cal)	chicken* (10–45 cal)
pepperoni (15–90 cal)	bacon (15–80 cal)
ground beef (10–70 cal)	meatballs (5–45 cal)
canadian bacon (1–25 cal)	italian beef (10–50 cal)
	anchovies (5–40 cal)

VEGGIES

green peppers (1–5 cal)	onions (1–10 cal)
hot giardiniera (5–40 cal)	mushrooms (1 cal)
banana peppers (1–5 cal)	jalapeños (1 cal)
black olives (1–20 cal)	green olives (1–15 cal)
fresh basil (0 cal)	pineapple (1–20 cal)
fresh garlic (1–5 cal)	spinach (1 cal)
roma tomatoes (1–10 cal)	
roasted red peppers (1–5 cal)	

CHEESES

gorgonzola (15–50 cal)	feta (5–40 cal)
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Greatest HITS

Pizzas are priced per size, style & ingredients. All pizza portions & calories per portion are averages. *Thin crust only.



Nancy’s Favorite!