

SPECIALS

LUNCH

Served Monday – Friday from 10:30am to 4pm
All Lunch Specials are served with your choice of Caesar, Mediterranean, Italian or Pasta Salad.

PASTA AND SALAD.....	10.99
Your choice of our Classic Lasagna, Spinach Lasagna, Spaghetti and Meatball, Fettuccini Alfredo or Chicken Parmesan. Served with breadsticks and your choice of salad.	
PIZZA AND SALAD.....	9.99
Individual-sized Pizza with up to 3 Toppings and your choice of salad.	
GOURMET PIZZA AND SALAD.....	10.99
Choose from any of our Gourmet Pizzas and get it in an individual-sized version. Served with a small salad.	
SANDWICH AND SALAD*.....	9.99
One-half of any of our Oven-Baked Sandwiches prepared on our signature bread. Served with your choice of salad and kettle-cooked chips. *Excludes Focaccia & Pastrami	
CALZONE AND SALAD.....	9.99
Overstuffed lunch-sized Calzone with up to 3 of your favorite regular toppings. Served with your choice of salad.	
GOURMET CALZONE AND SALAD.....	10.99
Choose from one of our Gourmet Calzones and get it in an individual-sized version. Served with your choice of salad.	
SALAD AND SOUP COMBO.....	9.99
Your choice of Italian, Mediterranean, Caesar or Pasta salad with our Soup of the Day. Served with our fresh-baked breadsticks. Substitute French Onion Soup for 1.00.	

Substitute garlic bread add 79¢

Multigrain dough & alfredo sauce available for 49¢ each.

Our private
“BISTRO ROOM”
is the perfect place for your
next party or Business meeting

DRINKS

FOUNTAIN DRINKS (Free Refills).....	2.29	
Coca-Cola	Diet Coke	Coke Zero
Mr. Pibb	Barq's	Minute Maid Lemonade
Sprite	Fanta Orange	
BOTTLED DRINKS.....	2.29	
Dasani Water.....	2.29	
Abita Root Beer.....	2.29	
ICED TEA (Free Refills).....	2.29	
FLAVORED ICED TEA(50¢ Refills).....	2.99	
COFFEE (Free Refills).....	2.29	

CHILDREN'S

MENU

12 and under

KRAFT MAC N' CHEESE.....	3.99
ONE TOPPING PIZZA.....	4.99
KID'S CHEESY RAVIOLI.....	4.99
SPAGHETTI & MEATBALL.....	4.99
SPAGHETTI & MARINARA SAUCE.....	3.99
KID'S ALFREDO.....	4.49
With Chicken or Shrimp.....	5.49
CHILD DRINK.....	.99¢

SWEETNESS

CHOCOLATE PEANUT BUTTER PIE.....	5.49
The popular candy bar in a pie. Dark Chocolate and peanut butter mousse full of Reese's Peanut Butter Cups.	
SIGNATURE CHEESECAKE.....	5.49
Creamy, fluffy and feather-light, this authentically Italian cheesecake is made with snowy-white ricotta. It's slightly sweet and lusciously rich.	
CARAMEL TURTLE CHOCOLATE CAKE.....	5.49
Moist and fudgy Chocolate cake enrobed in chocolate, topped with toasted pecans and filled with a buttery-luscious caramel center. Add a scoop of Vanilla Bean Gelato for \$1.99	
ITALIAN PIE TIRAMISU.....	5.49
Clouds of light Mascarpone cream on pillows of coffee and rum-soaked lady fingers, finished with powdered sugar.	
CARAMEL CINNAMON'D APPLE CRISP.....	5.49
Cinnamon'd and ginger'd fresh caramelized Granny Smith apples. Topped with buttery crisp crumbles. Add a scoop of Vanilla Bean Gelato for \$1.99	
CLASSIC CANNOLI.....	4.99
A unique and delicious Italian Pastry consisting of a crispy pastry shell filled with sweet cannoli cream and sprinkled with chocolate chips and finished with powdered sugar. Two per order.	
SPUMONI.....	5.49
Our traditional smooth and creamy ice cream spumoni.	
VANILLA BEAN GELATO.....	2.99
Rich, full flavored Italian ice cream.	
FRESHLY BAKED COOKIES.....	2.00 with tax
Choose from Chocolate Chip or Macadamia Nut.	

THE ORIGINAL
Italian Pie[®]

PIE ON THE FLY CATERING

You gotta try Pie on the Fly catering!

Our oven-baked sandwich platters, garden-fresh party salads, and savory pasta trays are a delicious and hassle-free way to add zest to your next party, picnic, or family gathering.

Discounted pricing is also available on multiple pizza orders.

From appetizers to desserts, Pie on the Fly catering has what you need to make your next party a hit!

Offsite Catering Only

See the manager for details.

You Gotta Try "The Pie"

We are "The Pie"!

For many Italian-Americans, the words **pizza** and **pie** have often been interchangeable. At The Original Italian Pie, we've taken this to a new level. In our birthplace of New Orleans, we were so often named "Best Pizza" in various independent surveys, that locals created a nickname for our restaurant and began referring to us as "**The Pie**." As our business grew and our menu expanded, **The Pie** began to be known for our variety of delicious authentic Italian dishes, in addition to our outstanding gourmet pizzas. So when you hear us say, "You gotta try **The Pie**"... we are **The Pie**! Serving gourmet pizzas and Italian specialties with a New Orleans kick since 1992.



Ask about "Pie on the Fly" (The Original Italian Pie catering services)
For franchise information visit our website www.italianpie.com.

THE ORIGINAL

italian
PIE

1319 Gause Blvd. • Slidell, LA • 985-661-0210

Hours: Sunday - Thursday • 10:30 a.m. - 9:30 p.m. Friday & Saturday • 10:30 a.m. - 10:30 p.m.

Major Credit Cards Accepted

www.italianpie.com

Italian Specialties with a New Orleans KICK!

APPETIZERS

Table listing appetizers such as French Onion Soup, Stuffed Mushroom Caps, Italian Baked Chicken Wings, etc.

LAVASH WRAPS

Wrapped and baked in a Mediterranean flatbread and lightly brushed with our pesto.

Table listing wrap options like Roasted Chicken, Roasted Eggplant, Spinach and Artichoke, etc.

OVEN-BAKED SANDWICHES

All served hot on our signature breads with kettle-cooked chips or substitute pasta salad for 99¢.

Table listing sandwich options like Italian Special, Greek Roasted Chicken, Chicken Parmesan, etc.

GARDEN FRESH SALADS & SOUPS

All large salads served with our fresh-baked 8" breadsticks.

Table listing salad and soup options like Seared Tuna Salad, Grilled Chicken Salad, Thai Chicken Salad, etc.

GOURMET PIZZAS

Small (10") 11.49 Large (14") 16.49

THE ITALIAN PIE COMBINATION Our classic house-made pizza sauce topped with pepperoni, Italian sausage, ground beef, fresh mushrooms, sautéed onions, green bell peppers, black olives and mozzarella.

SPINACH OR ARTICHOKE A generous glaze of garlic sauce topped with spinach and/or artichoke hearts, fresh mushrooms, sautéed onions, fresh tomato, feta and mozzarella.

MEATBALL Original Italian Pie meatballs smothered in our signature marinara sauce.

GREEK ROASTED CHICKEN Marinated roasted chicken breast, red onions, fresh tomato, green bell peppers, kalamata olives, feta and mozzarella drizzled with our signature house-made sun-dried tomato dressing.

MULTIGRAIN DOUGH OR ALFREDO SAUCE AVAILABLE UPON REQUEST.

CREATE YOUR OWN PIZZA OR CALZONE

Our Pies are made with fresh dough we make daily and our own house-made pizza sauce.

Table for Create Your Own Pizzas and Calzones, listing sizes and prices.

- List of toppings: Pepperoni, Italian Sausage, Ground Beef, Canadian Bacon, Ham, Salami, Green Olives, Fresh Crushed Garlic, Herbed Ricotta, Cheddar Cheese, Sautéed Onions, Fresh Mushrooms, Green Bell Peppers, Banana Peppers, Jalapeno Peppers, Black Olives, Roasted Garlic, Spinach, Roasted Eggplant, Turkey, Kalamata Olives, Fresh Tomato, Artichoke Hearts, Pineapple, Red Onions, Crumbled Bacon, Anchovies, Feta, Sun-dried Tomato, Green Onions.

PREMIUM TOPPING • Shrimp • Homemade Meatball • Sweet Italian Link Sausage • Marinated Roasted Chicken Breast • Applewood Smoked Bacon

EXTRA CHEESE Small (10") 1.29 Large (14") 1.99 Multigrain dough or alfredo sauce available upon request.

GOURMET CALZONES

A folded Pie stuffed with a blend of cheeses and served with our signature marinara on the side.

SHRIMP FLORENTINE Creamy mixture of spinach, artichoke hearts and seasoned shrimp mingled with garlic sauce, herbed ricotta and mozzarella.

CHICKEN FLORENTINE Creamy mixture of spinach, artichoke hearts and marinated roasted chicken breast mingled with garlic sauce, herbed ricotta and mozzarella.

MEATBALL Original Italian Pie meatballs smothered in our signature marinara and topped with herbed ricotta and mozzarella.

ROASTED CHICKEN Marinated roasted chicken breast with herbed ricotta and mozzarella and topped with our signature marinara.

BUFFALO CHICKEN Marinated roasted chicken breast and applewood bacon served in a tangy buffalo sauce with herbed ricotta and mozzarella.

THE GREEK Spinach, artichokes, onion, kalamata olives, red peppers, ricotta and feta cheese in our Pesto sauce.

...or Create Your Own!

SPECIALTY PASTAS & ENTREES

All pasta served with your choice of Caesar, Mediterranean, Italian or Pasta salad and baked breadsticks.

CLASSIC LASAGNA Bubbling layers of pasta, seasoned ground beef, our signature marinara and herbed ricotta, topped with mozzarella.

SEAFOOD LASAGNA Bubbling layers of pasta, shrimp, crabmeat, fresh mushrooms and a mixture of cheeses in a rich, creamy sauce topped with mozzarella.

SPINACH LASAGNA Bubbling layers of pasta, sautéed spinach with garlic and onion and herbed ricotta, smothered with our rich, creamy Alfredo sauce and topped with mozzarella.

BAKED PENNE W/MEAT SAUCE Homemade meat sauce over Penne pasta smothered in mozzarella and provolone. Add Sweet Italian Link Sausage \$2.00.

SEAFOOD STUFFED RAVIOLI Shrimp and cheese stuffed ravioli, topped with a creamy seafood sauce and sprinkled with fresh green onions.

CHICKEN OR SHRIMP ALFREDO With a hint of pepper, our rich and creamy Alfredo sauce is served atop your choice of marinated chicken breast or seasoned shrimp and nestled on a bed of fettuccini.

FOUR CHEESE RAVIOLI Four Italian cheeses delicately blended in ravioli and topped with a special rose sauce and shredded parmesan.

CHICKEN PARMESAN Lightly breaded chicken breast smothered in our signature marinara sauce topped with parmesan and mozzarella, oven-baked and served on a bed of angel hair pasta.

SERGIO'S GULF SHRIMP PASTA Large gulf shrimp in a savory cream sauce tossed with artichoke hearts, fresh mushrooms and sun-dried tomato. Served over fettuccini and topped with fresh green onions.

CHICKEN CACCIATORE Marinated roasted chicken breast, sautéed onions and bell peppers smothered in our signature marinara sauce and served on a bed of spaghetti.

SPAGHETTI AND MEATBALLS Original Italian Pie meatballs smothered in our signature marinara sauce and served on a bed of spaghetti.

SHRIMP SCAMPI Large gulf shrimp roasted in a rich lemon garlic butter sauce and served over a bed of angel hair pasta and topped with fresh green onions.

TOMMASO'S VENETIAN CHICKEN Lightly breaded chicken breast, roasted with a delicate spinach and artichoke heart stuffing. Served resting on our signature marinara and topped with creamy Alfredo. Served with Penne pasta in a lemon garlic butter sauce.

CHICKEN PRIMAVERA Roasted Chicken tossed with fresh spinach, mushrooms, and diced tomatoes in a creamy Alfredo sauce topped with Parmesan cheese.

Italian Pie Signature Item

FEATURED BEER

Table listing draft beers: Bud Light, Abita Amber, Abita Seasonal.

Table listing domestic bottles: Budweiser, Coors Light, Miller Lite, Michelob Ultra, Michelob Amber Bock.

Table listing premium bottles: Heineken, Peroni.

FEATURED WINE

Table listing white wine: CHARDONNAY, RIESLING, PINOT GRIGIO, SAUVIGNON BLANC, WHITE ZINFANDEL, MOSCATO D' ASTI.

Table listing red wine: CHIANTI, MERLOT, CABERNET SAUVIGNON, PINOT NOIR.

Table listing red blends: RED BLENDS.