

OUR STYLES

CRACKER

Thin, crispy tavern cut pizza with a cornmeal cracker like texture. This is the style of pizza true Chicagoans actually eat!

NEW YORK

Thin, crispy yet foldable pie cut pizza. This style of pizza was born out of Neapolitan immigrants coming to this country and using the ingredients and fuel they had to create something that would put NYC on the map forever.

GRANDMA

Thin, crispy, pan pizza with an olive oil fried bottom. This is the style that put us on the map! Italian-American Grandmothers and Mothers would often commit in the morning to serving pizza to their families that same evening, thus, Grandma style was born.

SICILIAN

Thick, pillowy rectangular pan pizza with an olive oil fried bottom. When Sicilians immigrated to this country, they took the newfound ingredients around them and used them to create a taste reminiscent of home. What would have been Sfincione back in Sicily, became Sicilian style pizza in the various burrows of New York City and beyond.

DETROIT

Thick, pillowy pan pizza with a fried cheese edge and an olive oil fried bottom. The origin story of this style of pizza is brought to you by the innovation of the auto industry in Detroit. Steel pans used to collect nuts and bolts were repurposed into pizza pans and gave way to one of America's most beloved styles of pizza.

