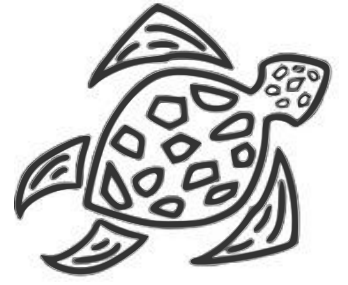
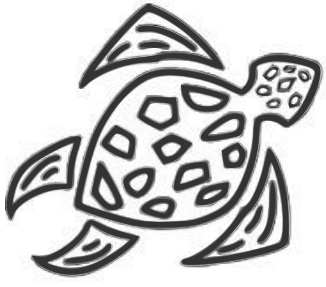


# Tortugas

## HOMEMADE PIZZA



### BREADS

SERVED WITH OUR HOMEMADE  
MARINARA

GARLIC BREAD	3.5
CHEESE GARLIC BREAD	5.5
ADD BACON	+1.25
ADD JALAPEÑOS	+1.25

### SALADS

#### GARDEN

CRISP LETTUCE MIX,  
RED ONIONS,  
TOMATOES

Large	Small
7	4.5

#### SPINACH

FRESH SPINACH, BACON,  
MUSHROOMS, RED ONIONS,  
TOMATOES

Large	Small
9.5	6

#### TORTUGAS ANTIPASTO

LETTUCE MIX, TOMATOES, RED  
ONIONS, SALAMI, MOZZARELLA,  
PEPPERONCINI, BLACK OLIVES

Large	Small
12	7

#### SALAD DRESSINGS

EXTRA DRESSING .25 each

HOMEMADE ITALIAN  
HOMEMADE BLUE CHEESE  
RANCH  
HOMEMADE THOUSAND ISLAND

#### SALAD EXTRAS

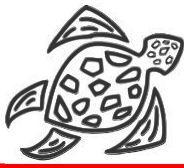
	LARGE	SMALL
ADD BAKED CHICKEN BREAST	4	4
ADD MOZZARELLA	2.5	1.5
ADD CHEDDAR	2.5	1.5
ADD BACON	2.5	1.5

### DRINKS

COKE, DIET COKE, SPRITE, ROOT BEER, PIBB XTRA, LEMONADE, SWEET TEA, UNSWEET TEA  
BEER & WINE AVAILABLE



CUSTOMER NOTICE: MENU PRICES REFLECT OUR CASH SALE PRICE - OUR REGULAR PRICE INCLUDES A 4% NON-CASH ADJUSTMENT



## CHICAGO STUFFED PIZZA

APPROXIMATELY 45 MINUTES	10" PIE SERVES 2-3	12" PIE SERVES 4-5	SINGLE SLICE (1/4 OF LARGE PIZZA) - 15-25 MINUTES	
CHEESE ONLY	19	24	CHEESE	7
ADDITIONAL INGREDIENTS	+3 each	+3.5 each	SAUSAGE & PEPPERONI	9
COMBINATIONS (SEE BELOW)	29	35.5	ADDITIONAL INGREDIENTS	+1.25 each
			COMBINATIONS (SEE BELOW)	11.5

## THIN CRUST PIZZA

APPROXIMATELY 30 MINUTES	10" SMALL SERVES 1-2	12" MEDIUM SERVES 2-3	14" LARGE SERVES 4-5	SINGLE SLICE (1/4 OF LARGE PIZZA) - 15-25 MINUTES	
CHEESE ONLY	10	13	16	CHEESE	6
ADDITIONAL INGREDIENTS	+2.5 each	+3 each	+3.5 each	PEPPERONI	7
COMBINATIONS (SEE BELOW)	17	23	29	ADDITIONAL INGREDIENTS	+1.25 each
				COMBINATIONS (SEE BELOW)	10.25

### INGREDIENTS/TOPPINGS

ITALIAN SAUSAGE - PEPPERONI - BACON - CANADIAN BACON - BEEF - SMOKED SAUSAGE - CHICKEN - MEATBALLS - ANCHOVIES  
 GREEN BELL PEPPERS - MUSHROOMS - ONIONS - FRESH GARLIC - BLACK OLIVES - RED BELL PEPPERS - SPINACH - TOMATOES  
 GREEN OLIVES PINEAPPLE - FRESH JALAPEÑOS - PEPPERONCINI

### PIZZA COMBINATIONS

CARNE SPECIAL	PEPPERONI - CANADIAN BACON - ITALIAN SAUSAGE - BACON
TRADITIONAL	ITALIAN SAUSAGE - GREEN BELL PEPPERS - MUSHROOMS - ONIONS - FRESH GARLIC
VEGETARIAN	SPINACH - MUSHROOMS - FRESH GARLIC - RED BELL PEPPERS - TOMATOES
HAWAIIAN	CANADIAN BACON - PINEAPPLE - BACON - GREEN BELL PEPPERS
WRIGLEYVILLE	SMOKED SAUSAGE - ITALIAN SAUSAGE - ONIONS - GREEN BELL PEPPERS
THE "MANZELLA"	OLIVE OIL IN PLACE OF SAUCE - SPINACH - ONIONS - SMOKED SAUSAGE
THE "BEACHUM"	PEPPERONI - BACON - GREEN BELL PEPPERS - ONIONS - FRESH JALAPEÑOS
BECKMAN'S BBQ ***SOUTHSIDE ONLY***	HOMEMADE BBQ SAUCE - CHICKEN - ONIONS - BACON

BBQ SAUCE BASE INSTEAD OF MARINARA - ADD .25 (SLICE) / .50 (10") / 1 (12") / 1.5 (14")

\*\*\*SOUTHSIDE ONLY\*\*\*

OLIVE OIL INSTEAD OF SAUCE - ANY PIZZA - NO CHARGE

WHOLE-WHEAT CRUST - ANY PIZZA - NO CHARGE

\*GLUTEN-FREE CRUST - 10" THIN ONLY - ADD 2.25

THE GLUTEN-FREE CRUST IS MADE IN THIS FACILITY, WHERE GLUTEN IS PRESENT

## HOMEMADE LASAGNA

SERVED WITH GARLIC BREAD

MEAT	9	VEGGIE	8
HALF ORDER	5	HALF ORDER	4.5
SAUSAGE & BEEF WITH A BLEND OF OUR HOMEMADE SAUCES		OUR HOMEMADE LASAGNA SAUCE WITH MUSHROOMS, RED BELL PEPPERS, AND SPINACH ***SOUTHSIDE ONLY***	

## PIZZA SUBS

CHEESE SUB	6.75	CTA SUB	9
SUB ROLL WITH MARINARA AND MOZZARELLA		SAUSAGE - PEPPERONI MARINARA MOZZARELLA	
MEATBALL SUB	9	THE "DALTON" SUB	11
MEATBALLS MARINARA MOZZARELLA HOUSE BLEND OF SPICES		CHICKEN - BACON JALAPEÑOS - RANCH HOMEMADE BBQ SAUCE MOZZARELLA ***SOUTHSIDE ONLY***	

ADDITIONAL SUB INGREDIENTS  
+1.25 each