

MONTROSE
1000 west Gray
Houston, Tx 77019
832.742.5200

MEMORIAL
11177 Katy freeway
Houston, Tx 77079
713.485.0530

Pizaro's Pizza

NAPOLETANA

*Houston born
Family owned since 2011*

STARTERS

SALADS AVAILABLE IN SMALL / LARGE SIZES*

CAPRESE SALAD **\$11.25**
Roma tomatoes, housemade mozzarella,
basil, balsamic reduction, extra virgin olive oil
+ sub bufala mozzarella + \$5

ARUGULA SALAD* **\$10 / \$18**
Arugula, walnuts, shaved parmesan,
prosciutto dressing
+ add chicken +

ITALIAN FLATBREAD **\$11.25**
Freshly baked and drizzled with garlic oil,
salt, parmesan. Served with a side of marinara.
+ sub herb oil \$1 / truffle oil +2

CLASSIC CAESAR* **\$9 / \$17**
Romaine, croutons, parmesan,
housemade caesar dressing**
+ add chicken +
**CONTAINS RAW EGGS

HOUSE SALAD* **\$9 / \$17**
Mixed greens, grape tomatoes, cucumbers,
red onions, parmesan, housemade balsamic vinaigrette
+ add prosciutto +

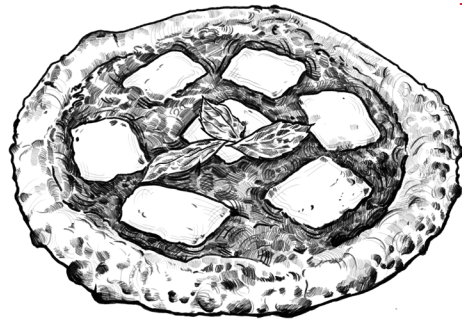
RANCH SALAD* **\$9.75 / \$16**
Mixed greens, grape tomatoes, cucumbers, croutons
with a side of housemade ranch dressing
+ Add chicken +

KIDS

KIDS COMBO **\$11**
8" cheese pizza with choice of 1 topping
& a sm fountain drink
+ specialty toppings extra +

Lunch Special
Daily until 3pm
(Tuesday-Friday)

NAPOLETANA STYLE PIZZA



All pizzas are 12" and
made with imported
tipo "00" flour
(100% whole wheat)

RED PIES

CALABRESE **\$21**
tomato sauce, spicy sopressata,
pepperoni, housemade mozzarella, basil
+ suggestions: add italian sausage,
calabrian hot peppers +

MARGHERITA **\$17.50**
tomato sauce, housemade mozzarella,
extra virgin olive oil, basil
+ sub bufala mozzarella +5

CAMPANIA **\$24**
tomato sauce, housemade mozzarella,
crimini mushrooms, artichokes, black
olives, ham, basil

SALSICCIA E FUNGHI **\$23**
tomato sauce, housemade
mozzarella, crimini mushrooms,
italian sausage, basil
+ Suggestion: add pepperoni +

CORNICIONE **\$24**
margherita: crust stuffed with spinach
and housemade ricotta
+ Suggestion: add arugula +

POLPETTE **\$23**
tomato sauce, meatballs, housemade
mozzarella, housemade ricotta, basil
+ Suggestion: add Truffle Oil +

PIZZA OF THE DAY **\$MKT**
A rotating mix of various interesting
flavor combinations and ingredients
with a local and seasonal influence

WHITE PIES

PATATA E FUNGHI **\$22**
white pizza, truffle oil, yukon gold
potatoes, crimini mushrooms,
rosemary, housemade mozzarella
+ Suggestion: add an egg +

SWEET PEA **\$21**
white pizza, caramelized onions and
bell peppers housemade mozzarella
+ add italian sausage +

FINO **\$22**
white pizza, finochetta salami, goat
cheese, housemade mozzarella, basil
+ suggestions: add sausage, spinach +

FUME **\$23**
white pizza, house smoked mozzarella,
speck, basil

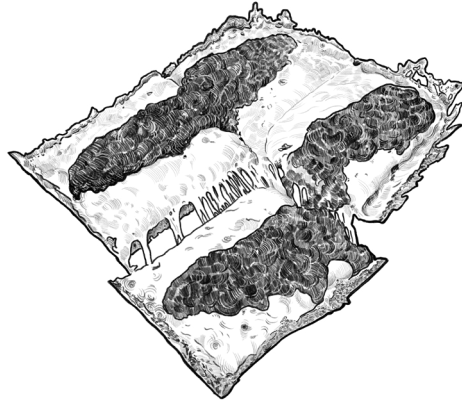
IBERICO BELLOTA **\$31**
white pizza, housemade mozzarella,
iberico de bellota (imported from
Spain), arugula, lemon oil, parmesan

ARUGULA **\$20**
white pizza, housemade mozzarella,
arugula, lemon oil, parmesan
+ suggestions: add prosciutto or speck +

ROMA **\$25**
white pizza, herb oil, garlic roasted
roma tomatoes, bufala mozzarella,
basil
+ suggestion: add arugula +

HOUSE FAVORITE

DETROIT STYLE PIZZA



All pizzas come with cus-
tom cheese blend and
crispy cheese crust.

*Sauce drizzled on top
(will be on the side for
To go orders)

PICK A SIZE

SMALL 8" X 10" (SERVES 1-2) LARGE 9" X 14" (SERVES 3-4)

MOTOWN **\$23 / \$34**
double cupping pepperoni, tomato sauce*
+ suggestions: add hot honey, add smoked mozzarella +

PROSCIUTTO PIE **\$25 / \$36**
white pizza, housemade mozzarella, prosciutto, arugula, lemon oil, parmesan
+ add housemade jalepeno pesto

JALAPESTO **\$25 / \$35**
white pizza, garlic, housemade smoked mozzarella, house jalepeno pesto
+ add Chicken+ add proscuitto

MR. SWEETPEA **\$23 / 34**
caramelized onions and bell peppers, italian sausage, tomato sauce*

VESUVIUS **\$26/\$37**
ghost pepper sausage, spicy sopressata, housemade ricotta, tomato sauce*
+ make it erupt: add jalapeños +

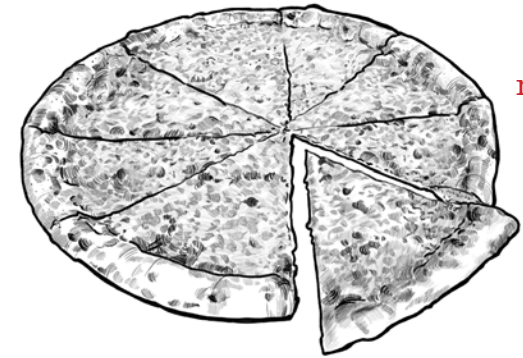
STUFFED **\$23/ \$35**
Cheese detroit sliced in half then stuffed with house made ricotta and housemade
mozzarella, oregano, topped with tomato sauce*
+we invented this+

BBQ CHICKEN **\$23 / \$35**
white pizza, red onions, chicken, crispy prosciutto bits, bbq sauce, basil
+ suggestion: add smoked mozzarella +

MOTOR CITY **\$26 / \$37**
artichokes, black olives, red onions, roasted red bell peppers, crimini
mushrooms, basil, tomato sauce*
+ suggestion: add italian sausage +

8 MILE **\$25 / \$36**
ham, cupping pepperoni, italian sausage, tomato sauce
+ suggestions: add meatballs, red onions +

NEW YORK STYLE PIZZA



All pizzas are 16" and
made with our custom
mozzarella cheese blend

BILLY GOAT **\$31**
white pizza, garlic, goat cheese, speck and Mike's Hot honey
+ Suggestion: Add Calabrian Hot Peppers + add House mozzarella

THE GARDEN **\$28**
white pizza, garlic, spinach, grape tomatoes, feta cheese
+ add Artichokes +

NY MARGHERITA **\$26**
tomato sauce, housemade mozzarella, grape tomatoes, basil
+ sub roasted roma tomatoes +

D.U.M.B.O **\$35**
tomato sauce, red onions, crimini mushrooms,
roasted red bell peppers, italian sausage, cupping pepperoni, basil
+ suggestion: add black olives +

PEPPERONI² **\$27**
tomato sauce, pepperoni, cupping pepperoni
+ suggestion: add italian sausage, goat cheese +

MEAT MARKET **\$34**
tomato sauce, pepperoni, italian sausage,
ham, meatballs

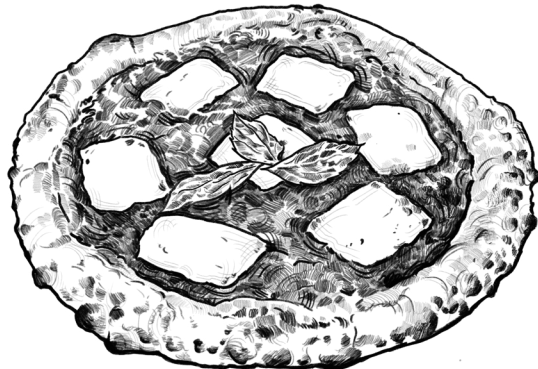
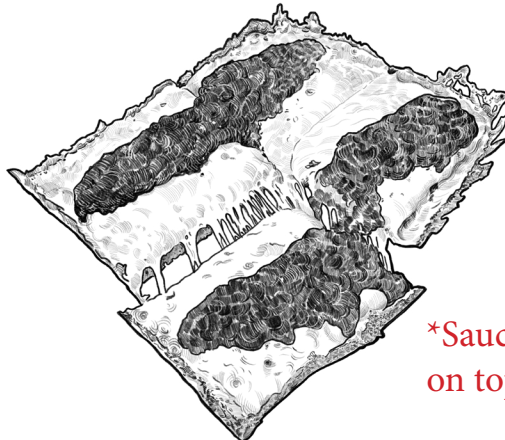
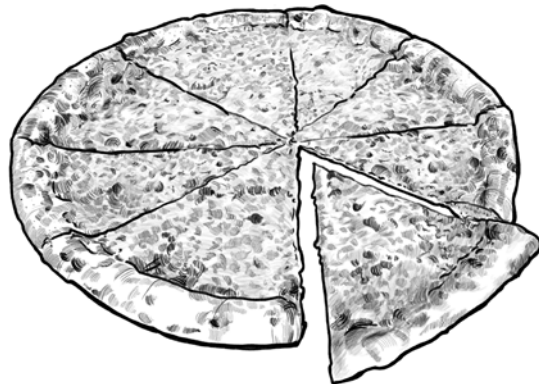


DESSERTS

NUTELLA FLAT BREAD **\$11**
flatbread, nutella, powdered sugar

SEASONAL DESSERT **\$MKT**
various seasonal desserts ask for selections

LEMONCELLO CAKE **\$7**

CANNOLI **\$5**

BUILD YOUR OWN PIZZA																																																																																																																																												
1. PICK A STYLE			2. CHOOSE YOUR BASE																																																																																																																																									
<div></div> <div>12” NAPOLETANA STYLE PIZZA \$16</div> <div>Napoletona Style Pizza is traditional pizza using simple ingredients imported from Naples, Italy:</div> <div><ul style="list-style-type: none">Type “00” flourSan Marzano style tomatoes.Housemade MozzarellaPizzas are woodfired for 90 seconds @ 900 degrees</div> <div>Reccomend 3-4 toppings max</div>	<div></div> <div>DETROIT STYLE PIZZA SMALL 8”X10” \$18 LARGE 9”X14” \$26 + pricing for toppings will vary based on size +</div> <div>Detroit Style Pizza is a square shaped pan style pizza, with soft airy bread and a crispy cheese crust</div> <div><ul style="list-style-type: none">Half-inch thick bread made from our Type “00” flourCooked twice in a blue steel pan (made in Detroit)</div> <div>GLUTEN FREE DETROIT STYLE +\$5 One Size 8x10 *Award winning</div>	<div></div> <div>16” NEW YORK STYLE PIZZA \$20</div> <div>New York Style Pizza is predominately known as the classic “American” pizza.</div> <div><ul style="list-style-type: none">Thin hand tossedSoft yet crunchy crustMade from domestic ingredients: flour, tomatoes and mozzarella blendElectric oven</div>	<div></div> <div>RED Tomato sauce/ cheese</div>																																																																																																																																									
			<div></div> <div>WHITE +\$2 No sauce (Garlic/Cheese) + Detroit includes a side of ranch</div>																																																																																																																																									
3. CHOOSE YOUR TOPPINGS																																																																																																																																												
<div>CHEESE OPTIONS</div> <div><table><tr><th></th><th>napoletana small detroit</th><th>large detroit new york</th></tr><tr><td>Housemade Mozzarella</td><td>\$3</td><td>\$3</td></tr><tr><td>New York Blend(grated in house)</td><td>\$3</td><td>\$3</td></tr><tr><td>Housemade Ricotta</td><td>\$3.5</td><td>\$6</td></tr><tr><td>Smoked Mozzarella (house)</td><td>\$3</td><td>\$5</td></tr><tr><td>Feta (imported)</td><td>\$2.5</td><td>\$4</td></tr><tr><td>Bufala Mozzarella(imported).....</td><td>\$5</td><td>\$5</td></tr><tr><td>Goat Cheese (imported)</td><td>\$2.5</td><td>\$4.50</td></tr></table></div>		napoletana small detroit	large detroit new york	Housemade Mozzarella	\$3	\$3	New York Blend(grated in house)	\$3	\$3	Housemade Ricotta	\$3.5	\$6	Smoked Mozzarella (house)	\$3	\$5	Feta (imported)	\$2.5	\$4	Bufala Mozzarella(imported).....	\$5	\$5	Goat Cheese (imported)	\$2.5	\$4.50	<div>VEGGIE OPTIONS</div> <div><table><tr><th></th><th>napoletana small detroit</th><th>large detroit new york</th></tr><tr><td>Artichokes(marinated)</td><td>\$3</td><td>\$4.5</td></tr><tr><td>Arugula</td><td>\$2.5</td><td>\$4</td></tr><tr><td>Black Olives</td><td>\$2</td><td>\$3</td></tr><tr><td>Caramelized Onions & Bell Peppers</td><td>\$3</td><td>\$5</td></tr><tr><td>Crimini Mushrooms</td><td>\$3.5</td><td>\$5</td></tr><tr><td>Grape Tomatoes.....</td><td>\$2</td><td>\$3</td></tr><tr><td>Kalamata Olives.....</td><td>\$2.5</td><td>\$4</td></tr><tr><td>Roasted Red Bell Peppers</td><td>\$2.5</td><td>\$4</td></tr><tr><td>Red onions.....</td><td>\$2</td><td>\$3</td></tr><tr><td>Spinach (sauteed)</td><td>\$3</td><td>\$4.5</td></tr><tr><td>Roasted Roma Tomatoes</td><td>\$3</td><td>\$5</td></tr><tr><td>Yukon Gold Potato.....</td><td>\$2</td><td>\$3</td></tr></table></div>		napoletana small detroit	large detroit new york	Artichokes(marinated)	\$3	\$4.5	Arugula	\$2.5	\$4	Black Olives	\$2	\$3	Caramelized Onions & Bell Peppers	\$3	\$5	Crimini Mushrooms	\$3.5	\$5	Grape Tomatoes.....	\$2	\$3	Kalamata Olives.....	\$2.5	\$4	Roasted Red Bell Peppers	\$2.5	\$4	Red onions.....	\$2	\$3	Spinach (sauteed)	\$3	\$4.5	Roasted Roma Tomatoes	\$3	\$5	Yukon Gold Potato.....	\$2	\$3	<div>MEAT OPTIONS</div> <div><table><tr><th></th><th>napoletana small detroit</th><th>large detroit new york</th></tr><tr><td>Anchovies.....</td><td>\$3</td><td>\$5</td></tr><tr><td>Chicken</td><td>\$3</td><td>\$6</td></tr><tr><td>Cupping Pepperoni.....</td><td>\$4</td><td>\$6</td></tr><tr><td>Ghost Pepper Sausage.....</td><td>\$3.5</td><td>\$5.25</td></tr><tr><td>Ground Beef</td><td>\$3</td><td>\$5</td></tr><tr><td>Ham</td><td>\$3</td><td>\$4.5</td></tr><tr><td>Italian Sausage</td><td>\$3</td><td>\$5</td></tr><tr><td>Meatballs</td><td>\$3</td><td>\$4.5</td></tr><tr><td>Pepperoni.....</td><td>\$2.5</td><td>\$4</td></tr><tr><td>Spicy Sopressata</td><td>\$3.5</td><td>\$5</td></tr><tr><td>Finochetta Salami</td><td>\$3</td><td>\$5</td></tr><tr><td>Prosciutto (18mo San Daniele)</td><td>\$6</td><td>\$12</td></tr><tr><td>Speck</td><td>\$6</td><td>\$12</td></tr><tr><td>Iberico de Bellota (36mo)</td><td>\$12</td><td>\$24</td></tr><tr><td>Prosciutto Bits</td><td>\$3</td><td>\$5</td></tr></table></div>		napoletana small detroit	large detroit new york	Anchovies.....	\$3	\$5	Chicken	\$3	\$6	Cupping Pepperoni.....	\$4	\$6	Ghost Pepper Sausage.....	\$3.5	\$5.25	Ground Beef	\$3	\$5	Ham	\$3	\$4.5	Italian Sausage	\$3	\$5	Meatballs	\$3	\$4.5	Pepperoni.....	\$2.5	\$4	Spicy Sopressata	\$3.5	\$5	Finochetta Salami	\$3	\$5	Prosciutto (18mo San Daniele)	\$6	\$12	Speck	\$6	\$12	Iberico de Bellota (36mo)	\$12	\$24	Prosciutto Bits	\$3	\$5	<div>EXTRAS & SIDES</div> <div><table><tr><td>Basil</td><td>\$.50</td></tr><tr><td>Calabrian “Hot” Peppers.....</td><td>\$3</td></tr><tr><td>Egg</td><td>\$1.50</td></tr><tr><td>Extra Virgin Olive Oil</td><td>\$1</td></tr><tr><td>Garlic</td><td>\$1</td></tr><tr><td>Herb Oil</td><td>\$2</td></tr><tr><td>Parmesan (fresh grated Grana Padana)</td><td>\$1-4</td></tr><tr><td>Truffle Oil</td><td>\$2</td></tr><tr><td>Jalapenos</td><td>\$3</td></tr><tr><td>Ranch Dressing (housemade)</td><td>\$0.50-2</td></tr><tr><td>BBQ Sauce (house)</td><td>\$1</td></tr><tr><td>Jalapeno Pesto (housemade).....</td><td>\$2</td></tr><tr><td>Marinara 4oz.....</td><td>\$1.50</td></tr></table></div>	Basil	\$.50	Calabrian “Hot” Peppers.....	\$3	Egg	\$1.50	Extra Virgin Olive Oil	\$1	Garlic	\$1	Herb Oil	\$2	Parmesan (fresh grated Grana Padana)	\$1-4	Truffle Oil	\$2	Jalapenos	\$3	Ranch Dressing (housemade)	\$0.50-2	BBQ Sauce (house)	\$1	Jalapeno Pesto (housemade).....	\$2	Marinara 4oz.....	\$1.50
	napoletana small detroit	large detroit new york																																																																																																																																										
Housemade Mozzarella	\$3	\$3																																																																																																																																										
New York Blend(grated in house)	\$3	\$3																																																																																																																																										
Housemade Ricotta	\$3.5	\$6																																																																																																																																										
Smoked Mozzarella (house)	\$3	\$5																																																																																																																																										
Feta (imported)	\$2.5	\$4																																																																																																																																										
Bufala Mozzarella(imported).....	\$5	\$5																																																																																																																																										
Goat Cheese (imported)	\$2.5	\$4.50																																																																																																																																										
	napoletana small detroit	large detroit new york																																																																																																																																										
Artichokes(marinated)	\$3	\$4.5																																																																																																																																										
Arugula	\$2.5	\$4																																																																																																																																										
Black Olives	\$2	\$3																																																																																																																																										
Caramelized Onions & Bell Peppers	\$3	\$5																																																																																																																																										
Crimini Mushrooms	\$3.5	\$5																																																																																																																																										
Grape Tomatoes.....	\$2	\$3																																																																																																																																										
Kalamata Olives.....	\$2.5	\$4																																																																																																																																										
Roasted Red Bell Peppers	\$2.5	\$4																																																																																																																																										
Red onions.....	\$2	\$3																																																																																																																																										
Spinach (sauteed)	\$3	\$4.5																																																																																																																																										
Roasted Roma Tomatoes	\$3	\$5																																																																																																																																										
Yukon Gold Potato.....	\$2	\$3																																																																																																																																										
	napoletana small detroit	large detroit new york																																																																																																																																										
Anchovies.....	\$3	\$5																																																																																																																																										
Chicken	\$3	\$6																																																																																																																																										
Cupping Pepperoni.....	\$4	\$6																																																																																																																																										
Ghost Pepper Sausage.....	\$3.5	\$5.25																																																																																																																																										
Ground Beef	\$3	\$5																																																																																																																																										
Ham	\$3	\$4.5																																																																																																																																										
Italian Sausage	\$3	\$5																																																																																																																																										
Meatballs	\$3	\$4.5																																																																																																																																										
Pepperoni.....	\$2.5	\$4																																																																																																																																										
Spicy Sopressata	\$3.5	\$5																																																																																																																																										
Finochetta Salami	\$3	\$5																																																																																																																																										
Prosciutto (18mo San Daniele)	\$6	\$12																																																																																																																																										
Speck	\$6	\$12																																																																																																																																										
Iberico de Bellota (36mo)	\$12	\$24																																																																																																																																										
Prosciutto Bits	\$3	\$5																																																																																																																																										
Basil	\$.50																																																																																																																																											
Calabrian “Hot” Peppers.....	\$3																																																																																																																																											
Egg	\$1.50																																																																																																																																											
Extra Virgin Olive Oil	\$1																																																																																																																																											
Garlic	\$1																																																																																																																																											
Herb Oil	\$2																																																																																																																																											
Parmesan (fresh grated Grana Padana)	\$1-4																																																																																																																																											
Truffle Oil	\$2																																																																																																																																											
Jalapenos	\$3																																																																																																																																											
Ranch Dressing (housemade)	\$0.50-2																																																																																																																																											
BBQ Sauce (house)	\$1																																																																																																																																											
Jalapeno Pesto (housemade).....	\$2																																																																																																																																											
Marinara 4oz.....	\$1.50																																																																																																																																											

*Please disclose any allergies as some items may contain common alergens

* Some Extras are single serving - items added to Large Detroit & New York styles may be charged as a double serving