

# Starters

SALADS AVAILABLE IN SMALL / LARGE SIZES\*

## Caprese Salad \$9

Roma tomatoes, housemade mozzarella, basil, balsamic reduction, extra virgin olive oil  
+ sub bufala mozzarella \$4 +

## Arugula Salad \$7 / \$12

Arugula, walnuts, shave parmesan, prosciutto dressing  
+ add chicken \$3 Sm / \$5 Lg +

## <sup>NEW</sup> Seasonal Salad MKT

A rotating mix of seasonal flavors

## Italian Flatbread \$7.50

Freshly baked and drizzled with garlic oil, salt, parmesan. Served with a side of warm tomato sauce.  
+ sub herb oil \$1/ truffle oil \$2 +

## Classic Caesar\* \$6 / \$10

Romaine, croutons, parmesan, housemade caesar dressing\*\*  
+ add chicken \$3 Sm / \$5 Lg +

\*\*CONTAINS RAW EGGS

## House Salad\* \$6 / \$9

Mixed greens, grape tomatoes, cucumbers, red onions, parmesan, housemade balsamic vinaigrette  
+ add prosciutto \$4 +

## Ranch Salad\* \$7 / \$11

Mixed greens, grape tomatoes, cucumbers, croutons with a side of housemade ranch dressing  
+ Add chicken \$3 Sm / \$5 Lg +

# Wine & Beer

## BY THE GLASS

House Red \$8 gls

House White \$8 gls

## BY THE BOTTLE:

### Red & White

Rotating Assortments  
+ Ask cashier for recommendations +

### Beer \$5+

Seasonal selections available.  
+ Ask cashier for recommendations +

B.Y.O.B: FEEL FREE TO BRING YOUR OWN BOTTLE OF WINE.  
\$10 CORKAGE FEE APPLIES

# Drinks

## Drink options \$2.25-3

Fountain drinks, Pellegrino, Flavored Pellegrino, Acqua Panna, Mexican Coke

# Desserts

## Nutella Flat bread \$11

flatbread, nutella, powdered sugar

## Cannoli \$5

Crunchy shell with housemade sweet ricotta filling  
+ seasonal flavors +

## Tiramisu \$8.95

mascarpone and ladyfingers soaked in espresso and topped with cocoa

UPCHARGE FOR SUBSTITUTIONS  
PRICING MAY VARY FOR TO-GO ORDERS

# Build your Own Pizza

ASK ABOUT OUR DIFFERENT STYLES!

*Pick a style:*

**Napoletana (12") \$13**

**Detroit \$15 Sm/ \$21 Lg**  
Small- 8" X 10" / Large- 9" X 14"  
+ pricing for toppings will vary  
based on size +

**New York (16") \$16**

**GLUTEN FREE Detroit Style \$19 sm**

Made from our Gluten Free Flour (blend of rice starch, buckwheat and corn starch). Available in one size only

*Pick your base:*

**Red**

Tomato sauce/ cheese

**White \$14**

No sauce (Garlic/Cheese)  
+ \$1 New York +

*Pick your toppings:*

NAPOLETANA & SMALL DETROIT/ LARGE DETROIT & NEW YORK PRICING (PER TOPPING)

#### Meat options

- Anchovies \$2/ \$3
- Ground Beef \$2/ \$3
- Ham \$2/ \$3
- Italian Sausage \$2/ \$3
- Meatballs \$2/ \$3
- Pepperoni \$2/ \$3
- Spicy Sopressata \$2/ \$3  
+ Chicken \$3/ \$5
- Cutting Pepperoni \$3/ \$4
- Ghost Pepper Sausage \$3/ \$4
- Finochetta Salami \$4/ \$8
- Prosciutto (San Daniele) \$4/ \$8  
Speck \$4/ \$8
- Iberico de Bellota \$11/ \$22 +

#### Made Here Additional Cheese options

- Housemade Mozzarella \$2/ \$3
- Ricotta \$2/ \$3
- Smoked Mozzarella \$2/ \$3
- Goat Cheese (imported) \$2/ \$4
- Feta (imported) \$2/ \$3  
+ Bufala Mozzarella \$4/ \$8 +

#### Veggie options

- Artichokes \$2/ \$3
- Arugula \$2/ \$3
- Black Olives \$2/ \$3
- Caramelized Onions & Bell Peppers \$2/ \$3
- Crimini Mushrooms \$2/ \$3
- Grape Tomatoes \$2/ \$3
- Kalamata Olives \$2/ \$3
- Jalapeños \$2/ \$3
- Red Onions \$2/ \$3
- Roasted Red Bell Peppers \$2/ \$3
- Spinach \$2/ \$3
- + Roasted Roma Tomatoes \$3/ \$5
- Yukon Gold Potato \$3/ \$4 +

#### Extras & Sides

Basil \$0.50, Calabrian "Hot" Peppers \$2, Egg \$1, Extra Virgin Olive Oil \$1, Garlic \$1, Herb Oil \$2, Parmesan (fresh) \$1,  
Truffle Oil \$2, Jalapeños \$2

+ Extras are single serving- items added to Large Detroit & New York styles will be charged as a double serving +

# — Napoletana Style —

ALL PIZZAS ARE 12" AND MADE WITH IMPORTED TIPO "00" FLOUR (100% WHOLE WHEAT)

## *Red Pies*

### **Calabrese \$17**

tomato sauce, spicy sopressata, pepperoni, housemade mozzarella, basil

+ Suggestions: add italian sausage \$2, calabrian hot peppers \$2 +

### **Salsiccia e Funghi \$18**

tomato sauce, housemade mozzarella, crimini mushrooms, italian sausage, basil

+ Suggestion: add pepperoni \$2 +

### **Margherita \$14**

tomato sauce, housemade mozzarella, extra virgin olive oil, basil

+ sub bufala mozzarella \$4 +

### **Cornicione di Ricotta e Spinaci \$20**

Margherita: crust stuffed with spinach and housemade ricotta

+ Suggestion: add arugula \$2 +

### **Campania \$19**

tomato sauce, housemade mozzarella, crimini mushrooms, artichokes, black olives, ham, basil

+ Suggestions: sub prosciutto \$4, add red onions \$2 +

### **Polpette \$18**

tomato sauce, meatballs, housemade mozzarella, housemade ricotta, basil

+ Suggestion: add Truffle Oil \$2 +

## **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 \$18**

truffle oil, garlic, yukon gold potatoes, crimini mushrooms, rosemary, housemade mozzarella

+ Suggestion: add an egg \$2 +

### **Fume \$19**

extra virgin olive oil, garlic, housemade smoked mozzarella, speck, basil

### **Roma \$20**

herb oil, garlic roasted roma tomatoes, bufala mozzarella, basil

+ suggestion: add arugula \$2 +

### **Sweet Pea \$18**

extra virgin olive oil, caramelized onions and bell peppers, housemade mozzarella

+ add italian sausage \$2 +

### **Iberico de Bellota \$26**

extra virgin olive oil, garlic, housemade mozzarella, iberico de bellota (imported from Spain), arugula, lemon oil, parmesan

### **Fino \$19**

extra virgin olive oil, garlic, finochetta salami, goat cheese, housemade mozzarella, basil

+ Suggestions: add sausage \$2, spinach \$2 +

### **Arugula \$16**

extra virgin olive oil, garlic, housemade mozzarella, arugula, lemon oil, parmesan

+ Suggestions: add prosciutto or speck \$4 +

## **Kids**

### **10 YRS & UNDER ONLY**

#### **Kids combo \$9.5**

8" cheese pizza with choice of 1 topping & a fountain drink

+ specialty toppings extra +

#### **Kid's Toppings \$1-2**

anchovies, artichokes, basil, black olives, crimini mushrooms, extra mozzarella, goat cheese, grape tomatoes, ground beef, ham, housemade ricotta, meatballs, pepperoni, red onions, sausage, spinach + chicken \$3, prosciutto \$4 +

UPCHARGE FOR SUBSTITUTIONS

PRICING MAY VARY FOR TO-GO ORDERS

# *Delivery, Online Orders & Catering*

## NOW DELIVERING!

3RD PARTY DELIVERY PARTNER-DOORDASH

ORDER ONLINE: [WWW.PIZAROSPIZZA.COM](http://WWW.PIZAROSPIZZA.COM)

For Corporate orders please contact us:

(832) 742-5200 Montrose Location /

(713) 485-0530 Memorial Location

## = Classes =

*Available Saturday + Sundays only. Ask a manager for more information!*

### **Dough Class \$350 per couple**

This 2-hour hands on class provides you with all the information and techniques to making dough\*. Learn to make dough from simple ingredients, roll and ball dough, discussion about fermentation, then end the classes by stretching, topping and cooking your very own pizza. Additionally, you will take home the dough made during class!

+ \*Napoletana dough +

### **Cheese Class \$150 per person**

A 1-½ hour immersive class. Learn to make fresh mozzarella from the curd and ricotta cheese from scratch. At the end of class, you'll get to make a pizza with your fresh cheese. Bonus: take home all the cheese made in class!

+ Add Burrata making to your class- \$25 +

### **Oven Training \$100**

Have a backyard oven? Learn to start and cook on a wood fired oven. 1 hour. End the class cooking your very own pizza

+ Add onto the Dough class for a discounted price! +

### **Pizza Making \$75**

Want a shorter class? Opt for our Pizza making course: 1 hour. Learn to stretch and top pizzas. Enjoy a pizza made by you at the end of class!

### **Team Building \$TBD**

Bring your office or group of friends in to enjoy a new experience! Ask a Manager to set up your group class.

## = About Pizaro's Pizza =

### **Serving Houston since 2011**

It all started in our family kitchen in 2008 when founder Bill Hutchinson pursued his dream of having a wood fired brick oven. After obtaining certification for Napoletana pizza making, Bill and his wife Gloria along with his son Matt opened the first Pizaro's in the quiet neighborhood of Memorial. In 2012, his daughter Nicole and son-in-law Brad Bean joined the business. Soon to follow was the opening of the Flagship location in Montrose (2015). Shortly after opening Montrose, the family introduced Detroit style pizza (2016) after obtaining certifications in American Style pizzas. New York Style was added in 2017.



FAMILY OWNED AND  
OPERATED SINCE 2011