



CONNIE'S[®]

PRONTO!

START CREATING YOUR WOOD-FIRED PIZZA

CREATE YOUR OWN PIZZA

Start by choosing your crust and then add toppings to create your pizza. Once it is complete, we bake it in our wood-fired oven.

At 800 degrees, 90 seconds is all it takes!

ONE TOPPING \$7.99

UNLIMITED TOPPINGS \$9.99

CRUST

neapolitan style or gluten free*

SAUCE

crushed tomatoes, marinara sauce or herb & garlic olive oil

PIZZA TOPPINGS

MEAT

italian sausage, pepperoni, bacon, soppressata, meatballs,
italian beef, ABF and hormone free all natural chicken (add \$1)

VEGETABLES

red onions, mushrooms, green bell peppers, spinach, jalapeños, artichoke
hearts, red bell peppers, black olives, basil, tomatoes, kalamata olives,
giardiniera, arugula, yellow pepper rings, calabrese peppers, garlic

CHEESE

shredded mozzarella, mozzarella & provolone blend, fresh mozzarella,
cheddar, bleu, feta, asiago, shaved romano, Daiya vegan cheese (add \$1)

OTHER GOOD STUFF

ranch, buffalo sauce, sriracha bbq sauce

SPECIALTY PIZZAS

OUR FAVORITES \$9.99

MEAT LOVERS

crushed tomatoes, italian sausage, pepperoni,
soppressata &
shredded mozzarella

MEDITERRANEAN

crushed tomatoes, shredded mozzarella, spinach,
artichoke hearts, kalamata olives, mushrooms
& red bell peppers

SAUSAGE AND PEPPERS

marinara sauce, italian sausage, red bell peppers
& shredded mozzarella

BUFFALO CHICKEN

chicken, buffalo sauce, ranch drizzle,
shredded mozzarella & bleu cheese

ITALIAN BEEF & HOT GIARDINIERA

marinara sauce, italian beef, hot giardiniera,
mozzarella & provolone blend

SRIRACHA BBQ CHICKEN

chicken, sriracha bbq sauce, spinach, bacon
& shredded mozzarella

* We work with wheat-based flour and do not use a separate oven for our gluten-free crust. If you are highly sensitive to gluten,
we encourage you to carefully consider your dining choices.

515 ROOSEVELT ROAD (ROOSEVELT ROAD AND MAIN STREET) • GLEN ELLYN
(630) 403-2400 • conniespizza.com



CLASSIC PIZZAS

Please allow 30 minutes to bake!

Small 10"	Large 14"
CHEESE	CHEESE
10.99	16.99

THIN

Our famous dough made fresh daily, rolled out thin and cooked to a crispy perfection.

ORIGINAL PAN

This is the one that has made us a Chicago favorite for over 50 years.

DEEP DISH

A Chicago favorite! Similar to the original pan pizza with just an extra amount of goodness.

ADD TOPPINGS	1.99	2.49
	EACH	EACH

FAVORITE CREATIONS

SMALL ADD \$4.99 LARGE ADD \$6.99

SUPER

for pizza lovers only, Italian sausage, mushrooms, onions, bell peppers, black olives, pepperoni and mozzarella

BBQ CHICKEN

roasted chicken and sweet onions with BBQ sauce, cheddar and mozzarella

ITALIAN MEAT LOVERS

Italian sausage, pepperoni and sopressatta with our signature sauce and mozzarella

MEDITERRANEAN VEGGIE

signature sauce, spinach, artichoke hearts, Kalamata olives, mushrooms, red bell peppers and mozzarella with shaved romano

CHEESE GARLIC BREAD

our house made garlic bread with mozzarella cheese served with marinara sauce \$3.99

DRINKS

CANNED SOFT DRINKS \$.99

BOTTLED SOFT DRINKS \$1.99

BOTTLED WATER \$1.99

2 LITER \$3.99

CREATE A SALAD

Build your own mixed green salad bowl. Start by choosing your ingredients and add your favorite dressing.

REGULAR \$7.99

SIDE \$4.99

CHOOSE YOUR LETTUCE

MIXED GREENS

a blend of romaine hearts with a variety of baby lettuces like oak leaf, red leaf, baby chards, frisee, mizuna, arugula, and radicchio

ROMAINE HEARTS

SPINACH

SALAD INGREDIENTS

MEAT: ABF and hormone free all natural chicken (add \$1), bacon, soppressata, pepperoni

VEGETABLES: tomatoes, mushrooms, cucumber, red onion, yellow pepper rings, red bell peppers, artichoke hearts, kalamata olives, black olives, arugula, broccoli

CHEESE: bleu, feta, shaved romano, asiago, Daiya vegan cheese (add \$1)

OTHER GOOD STUFF: hard-boiled egg, garbanzo beans, pineapple, croutons

DRESSINGS

balsamic, la flora italian, ranch, pomegranate-acai, classic caesar, bleu cheese, fat-free raspberry vinaigrette, athenian, sweet red wine vinaigrette, fat free lemon herb

SPECIALTY SALADS

OUR FAVORITES \$7.99

CHOPPED SALAD

mixed greens, chicken, bacon, tomatoes, cucumbers, hard-boiled egg, red peppers and bleu cheese with sweet red wine vinaigrette dressing

MEDITERRANEAN CHICKEN SALAD

romaine, spinach, cucumber, feta, tomato, chicken, kalamata olives, yellow pepper rings with athenian dressing

ASIAGO GARDEN SALAD

mixed greens with mushrooms, red peppers, tomatoes, broccoli, garbanzo beans and asiago cheese with balsamic dressing

CHICKEN CAESAR SALAD

romaine hearts, chicken, tomatoes, hard-boiled egg, croutons and shaved romano with our classic caesar dressing

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