

PIZZA

THIN: **12"**
\$18 **16"**
\$27

THICK: **12"**
\$19 **16"**
\$28

DEEP DISH: **12"**
\$22

GLUTEN-FREE: **12"**
\$21

SIGNATURE

VEGGIE

5-grain crust, spinach, mushrooms, zucchini, yellow squash, red bell pepper, broccoli, roasted tomato and feta cheese

KING MIKE'S

Pesto, Italian sausage, roasted garlic, bacon, roasted chicken, baby bellas and feta cheese

T-REX

Italian sausage, andouille sausage, pepperoni, bacon, ground sirloin and Canadian bacon

Add jalapeños for no charge

PAPA ALBERT'S

Italian sausage, black olives, pepperoni, onions, bell peppers, mushrooms and green olive

WRIGLEY

Deep dish crust loaded with Italian sausage, mushrooms, spinach, tomatoes and provolone topped with pizza sauce - **12"** only

GUNSLINGER

Smoked turkey sausage, jalapeños, red onion, ground sirloin, bacon, and fresh cilantro

WOOD-FIRED

Your choice of 12" white or 5-grain crust.

MARGHERITA

Olive oil, basil, roma tomato and mozzarella

\$14

AUTENTICA

Sauce, mozzarella, Italian sausage, and basil

\$14

SMOKE CHICKEN **New!**

Sauce, smoke chicken, mozzarella and mushrooms

\$14

POLLO PESTO

Pesto, roasted chicken, mozzarella, caramelized fennel, roasted red pepper

\$14

DIAVOLO ROSSONERO

Sauce, capicola, sopressata, pepperoni and chile

\$16

PROSCIUTTO E RUCOLA

Olive oil, taleggio, prosciutto and truffled arugula

\$17

QUATTRO FORMAGGIO

Mozzarella, ricotta, grana and gorgonzola

\$14

PANCETTA **New!**

Tomato, portobello mushrooms, pancetta and mozzarella

\$15

BUILD-YOUR-OWN

THIN: **12"**
\$10 **16"**
\$15

THICK: **12"**
\$11 **16"**
\$16

DEEP DISH: **12"**
\$14

GLUTEN-FREE: **12"**
\$14

TOPPINGS **12"- \$2.00 16"- \$2.50** per topping

Andouille Sausage	Italian Sausage	Black Olives	Roma Tomato	Bell Pepper
Hot Capicola	Pepperoni	Green Olives	Roasted Grape	Roasted Fennel
Canadian Bacon	Provolone Cheese	Jalapeño	Tomato	Spinach
Grilled Chicken	Artichoke Hearts	Roasted Garlic	Red Onion	Mushrooms
Fresh Pineapple	Bacon			

PREMIUM TOPPINGS **12"- \$2.50 16"- \$2.95** per topping

Anchovies	Feta Cheese	Goat Cheese	Soppressata	Turkey Jalapeño Sausage
Prosciutto	Gorgonzola Cheese	Fresh Mozzarella	Arugula	Baby Bella Mushrooms

BUILD YOUR OWN CALZONE

\$11

Choose any three regular toppings from above



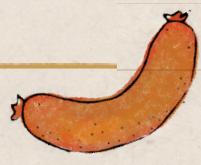
CANDELARI'S
PIZZERIA e CUCINA

It was Albert Candelari's original recipe for Italian sausage that started a family tradition. His hobby of making sausage started in 1959 in the back of his Liquor Store (Rex Liquor). It wasn't until 1993 that his grandson, Michael May, decided to put it on the market, creating Candelari's Sausage Company. Ten years later, this enterprising chef took on the challenge of making pizza. May, along with partner Greg Wheeler, both Bellaire High School graduates, figured if people liked Candelari's Sausage all on its own, they'd also love it crumbled over a pizza. Thank you for supporting our tradition and joining the family for a meal.

BUON APPETITO e MOLTE GRAZIE



ANTIPASTI



FRITTO	CANTALOUPE New!	\$9
MOZZARELLA IN CARROZA	With prosciutto and arugula	
MOZZARELLA FRITTI	VERDURE	
CRISPY PORK BELLY New!	SPINACH & ARTICHOKE DIP	\$8
Served with lemon garlic and spinach	VERDURE MISTO	\$8
CALAMARI FRITTI	Roasted Brussel Sprouts and broccoli	
FRIED ARTICHOKE New!	ROASTED CAULIFLOWER New!	\$8
Served with lemon	With parsley, red grapes, pine nuts & Italian vinaigrette. Served cold	
NAKED ROASTED WINGS OR SPICY GARLIC WINGS	BRUSSEL SPROUTS	\$8
KING'S SAUSAGE	Shaved Brussel Sprouts, pecorino and radishes	

INSALATE

THE ROMA	\$12
Baby greens, red beets, apple, shaved fennel, walnuts and a goat cheese medallion tossed in house vinaigrette.	
TOMATO CAPRESE	\$12
Mozzarella di bufala , tomato and basil.	
CAMPAGNA	\$14
Baby greens, avocado, tomato, egg, bacon, chicken breast and artichoke fritti served with herbed buttermilk dressing on the side.	
BOSTON LETTUCE New!	\$9
Boston Lettuce with walnuts, gorgonzola tossed in a Italian Vinagrette	
GREEK	\$11
Baby greens, tomato, feta, red onion, Kalamata olives, and pepperoncinis tossed in house vinaigrette	
Add sautéed shrimp, \$4, or grilled chicken, \$3	
CAESAR	\$10
Romaine, croutons, grana padano, tossed in Caesar dressing	
Add chicken or fried calamari, \$3	
HOUSE	\$10
Baby greens, carrots, apples, tomato, and croutons tossed in house vinaigrette	
SIDE HOUSE, GREEK OR CAESAR	\$5.95
SOUP OF THE DAY	\$6
Soups made fresh daily. Ask your server.	

SIDES

PIZZA BREAD	\$2	GARLIC BREAD	\$4
CHEESE BREAD	\$5	SAUTEED SPINACH	\$5
POTATO CHIP FRIES	\$4		
ROASTED VEGETABLES	\$5		

VINI ROSSO

House Pinot Noir	\$7
Matchbook Tempranillo	\$8
House Chianti	\$7
Meiomi Pinot Noir	\$10
Coltibuono Cetamura Chianti	\$10
Septima Malbec	\$10
Queen's Peak Cabernet	\$12
Smith & Hook Cabernet	\$12
Wente Cabernet	\$12

VINI BIANCO

House Chardonnay	\$7
House Pinot Grigio	\$7
Meiomi Chardonnay	\$12
Prophecy Sauvignon	\$10
Stemmarri	\$10
J Pinot Grigio	\$8
Baron Herzog Chenin Viognier	\$10

HOUSE BELLINI	\$6
TORPEDO	\$8

BEER

ROTATING TAP

Buffalo Bayou	\$5.50
Real Ale Fireman's 4	\$5.50
Odell 90 Shilling	\$6
Saint Arnold, Seasonal	\$6

Karbach IPA

\$6

BOTTLED

Peroni	\$5
Dos Equis	\$4.50
Miller Lite	\$4

Michelob Ultra

\$4

Bud Light

\$4

Omission Gluten Free

\$6

Corona

\$4.50

MINERAL WATER Sparkling

MINERAL WATER Flat

Aqua
de Piedra

SANDWICHES

With your choice of house salad or chip fries.

SAUSAGE GRINDER

Italian sausage, peppers, onions and melted fresh mozzarella on French roll

ITALIAN SUB

Soppressata, hot capicola, ham, provolone, lettuce, red onion, tomato, pepperoncinis and house vinaigrette on a French roll

CHICKEN BLT

Grilled chicken, provolone, tomato, basil, bacon and chipotle mayo on a French roll



PASTA



GNOCCHI DI RICOTTA

New!

Ricotta spinach gnocchi with sage , green peas and sopressata salami

SHRIMP BIANCA CAPELLINI

\$12.95

Angel hair pasta, sautéed shrimp and roasted peppers in our classic white wine lemon butter sauce

LASAGNA

\$12.95

Layers of fresh pasta, ricotta cheese, spinach and Candelari's Italian Sausage

FETTUCCINE ALFREDO CON POLLO

\$12.95

Fettuccine pasta and sautéed mushrooms tossed in creamy alfredo sauce, w chicken

PENNE RUSTICA

\$12.95

Italian sausage, baby bellas, and spinach in tomato cream sauce

PENNE ALLA VODKA

\$12

Penne pasta with sautéed asparagus tossed in creamy tomato sauce

BUCATINI AL PECORINO **New!**

\$12

With roasted peppers basilico and roasted pomodorini

RAVIOLI CHEESE **New!**

\$12

Traditional ravioli with cheese and delicious meat sauce

CAVATELLE POMODORO **New!**

\$12

Cavatelle pasta with pomodoro sauce, basil and ricotta cheese

RIGATONI ALLA CARBONARA

\$12

Rigatoni pasta with pancetta, and egg

GF Gluten Free pasta available - \$3 Add sautéed shrimp, \$4, or grilled chicken, \$3



HOUSE SPECIALTIES

POLLO ALLA GRIGLIA

\$15

Grilled chicken breast topped with artichoke, roasted tomato, herbs and olives in lemon butter sauce with fettucine alfredo or marinara

POLLO PICCATA

\$15

Sautéed chicken breast with lemon butter and capers with fettucine alfredo or marinara

POLLO PARMESAN

\$15

Breaded chicken breast topped with mozzarella, tomato, and grana parmesan with fettucine alfredo or marinara

CHICKEN MARSALA

\$15

Italian favorite! A flavorful mix of mushrooms, prosciutto, and Marsala wine over tender chicken. with fettucine alfredo or marinara

RED SNAPPER **New!**

\$18

Fresh caught red snapper with fried calamari, lemon butter and sautéed spinach

GRILLED SALMONE

\$18

Grilled Salmon with shrimp, roasted pomodorini tossed in lemon pesto sauce and sautéed spinach

CHIANTI BEEF FILET **New!**

\$20

Grilled beef fillet with roasted shallots , perfect Chianti sauce served with mashed potatoes

GRILLED NY STRIP **New!**

\$20

Grilled NY strip with pears chianti sauce and sautéed sparagus served with mashed potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.