

DETROIT STYLE

WHAT IS DETROIT STYLE?

Originated in the "Motor City", circa 1946, this pizza was baked in heavy steel pans from local automotive suppliers; as typical baking pans at the time were not suitable to make this special type of crust. These pans were originally used as drip trays or to hold nuts & bolts in the auto factories. This Sicilian, thick-style dough is traditionally topped in reverse order and the crispy cheese around its edges is known to be the best part!

CHEESE

\$21.99

PEPPERONI

\$23.99

ITALIAN SAUSAGE & PEPPER

\$24.99

MEATBALL, ITALIAN SAUSAGE, PEPPERONI & RICOTTA

\$25.99

**SERVED EVERY THURSDAY - AFTER 3:00 PM
UNTIL SOLD OUT 🤗**