

***Chi va a letto senza cena tutta la notte si dimena***

Italians say he who goes to bed without eating, will regret it throughout the night. We couldn't agree more! Which is why By the Piece Pizzeria is open 24/7. When you have unlimited access to authentic Italian pizza, you have nothing to regret.

***PRONTO!CALDO!AUTENTICO!***

**Win a Breville Barista Espresso Maker**

Try one of our specialty pies and you'll be entered to win your very own espresso machine. Enjoy the Italian lifestyle in the comfort of your own home. Pizza and espresso – *La Dolce Vita*  
See website for contest details.



**416-555-1607**

[WWW.BYTHEPIECE.CA](http://WWW.BYTHEPIECE.CA)

**Delivery Area**



**BY THE PIECE PIZZERIA**



**BRINGING UPPER-CRUST PIZZA  
TO THE MASSES**

**DELIVERY/DINE IN/TAKE-OUT**

**416-555-1607**

**TRY US AND WIN!**

**FIRST-TIME ORDERS  
ENTER TO WIN ONE OF SIX  
BREVILLE BARISTA ESPRESSO MAKERS**

Pizza should do more than just stop your stomach from grumbling. It should make your mouth water, your eyes widen and your stomach happy. That's why we use the freshest ingredients, all **organic and non-GMO**. We work with **local farmers** because they're as passionate about food as we are. Our 00 dough and zesty tomato sauce are **handmade daily** and taken from a **family recipe**, crafted in the kitchens of Naples. At the heart of each resto-bar is a **wood oven** where we create the perfect crust, both chewy and crispy. We care about **tradition and authenticity** and you'll taste the difference. It's a step up from the usual. If you're looking to trade your tired old slice in for a pie that's upper crust, try **By the Piece Pizzeria**.

### WOOD OVEN PIZZA

14" round with cheese \$18  
Slices \$5-\$8  
Toppings \$2 each

### SPECIALTY PIES - \$22

**Florentine** – A pizza inspired by the Tuscan region of Italy. Features fresh spinach, local ricotta cheese, toasted pine nuts and a lashing of white truffle oil. *Bellissima!*

**Sicilian** – From the island of Sicily comes this rich, bold offering. Spicy Italian sausage and nutty, creamy asiago cheese combine with roasted green peppers and caramelized onions. Not for the faint of heart.

**Parmesan** – Parmesan cheese is the star of this pizza. Together with artisan ham, marinated artichokes and meaty portobello mushrooms, this pie will make you ask for *amore*.

**Venetian** – Venice is for lovers – pizza lovers. Fall head over heels for a pie with Mozzarella di Bufala, buttery fontina, fresh asparagus and house-made beef carpaccio.

**Roman** – A pie as robust as the Romans. Tangy goat cheese, hot Italian sausage, sun-dried tomatoes and toasted hazelnuts make an unusual and unforgettable bite.

**Milanese** – Northern Italy has its own vegetarian take on pizza. Savour a taste of the Mediterranean with salty feta cheese, imported kalamata olives, fire roasted red peppers and the crunch of fresh radicchio.

**SAMPLER CIRCLE** – One circle, six tantalizing flavours. Get a taste of all our specialty pies with a slice of each combined in one palate pleasing pizza.

### TOPPINGS

**VEG** – marinated artichokes, kalamata olives, cremini and portobello mushrooms, fire-roasted red and green peppers, grilled zucchini, fresh spinach, caramelized onions, local asparagus, sun-dried tomatoes

**MEAT** – Prosciutto di Parma, Italian sausage, Genoa salami, artisan ham

**CHEESE** – Provolone, fior di latte, Mozzarella di Bufala, ricotta, asiago, Parmesan, fontina, feta

**EMBELLISHMENTS** – red capsicum, capers, fresh basil, white truffle oil, pine nuts



### EXTRAS

Green salad, Breadsticks

### DRINKS

Italian sodas, Red and White Wine