

CHI★PIE



310 3RD STREET SIMPSONVILLE

MONDAY-THURSDAY

11-9

FRIDAY-SATURDAY

11-10

ORDER ONLINE @ CHI-PIE.COM

(502) 405-3015

SALADS & STUFF

FRESH SALADS

HOUSE

Fresh Chopped Romaine, Cherry Tomatoes,
Carrots, Cucumbers, and House-Made Croutons
Small 4.95 Large 8.95

MANDARIN ORANGE

Fresh Chopped Romaine, Cherry Tomatoes,
Red Onions, Walnuts, Bleu Cheese, and
Mandarin Oranges with Our House-Made
Mandarin Orange Vinaigrette
10.95

COBB

Fresh Chopped Romaine, Cherry Tomatoes,
Bacon, Eggs, Bleu Cheese, and Slow-Roasted
Chicken Breast
10.95

CHEF'S

Fresh Chopped Romaine, Cherry Tomatoes,
Cucumbers, Eggs, Cheddar Cheese, Ham,
Turkey, and House-Made Croutons
10.95

ARUGULA

Cherry Tomatoes, Basil Leaves, and Fresh
Mozzarella on a Bed of Arugula. Served with our
Balsamic & Fig Reduction
10.95

APPETIZERS

STUFFED GARLIC BREAD

Mini Baguette Stuffed with Our House-Made
Garlic Butter and Mozzarella Cheese
7.95

SPICY GARLIC BREAD

Mini Baguette Stuffed with Our Jalapeño
Infused Garlic Butter, Mozzarella Cheese, and
Crushed Red Pepper Flakes
7.95

CAPRESE BRUSCHETTA

Tomatoes, Red Onions, Fresh Basil, and Fresh
Mozzarella Served with Our Balsamic & Fig
Reduction and Toasted French Bread
10.95

SPINACH FLAT BREAD

Our Mixture of Baby Spinach, Yellow Onions,
Tarragon, and Mozzarella Served on Flat Bread
8.95

MEATBALLS

House-Made Meatballs Served in Our Rich and
Savory Red Sauce
8.95

*Mandarin Orange Vinaigrette, Ranch, Italian,
Balsamic Vinaigrette, Bleu Cheese, Honey
Mustard, 1000 Island

SOUPS & PASTAS

*TWO SOUPS AVAILABLE DAILY

*PASTAS ARE SERVED WITH GARLIC TOAST

FRENCH ONION

The Classic ~ Caramelized Onions in Chicken & Beef Stock, Finished with Parmesan, and a Touch of White Wine. Served with House-Made Croutons and Mozzarella
Cup 4.95 Bowl 7.50

CHICKEN NOODLE

We Start with House-Made Chicken Stock and Add Fresh Veggies, Ditalini Pasta, and Pieces of Slow-Roasted Chicken Breast
Cup 4.95 Bowl 7.50

TOMATO BASIL

Slow Simmered San Marzano Tomatoes, Fresh Basil, and Cream
Cup 4.95 Bowl 7.50

CREAM OF MUSHROOM

Creamy Classic with Button Mushrooms in a Rich, Creamy Broth and finished with a Touch of Sherry
Cup 4.95 Bowl 7.50

CHILI

Our Original Version with Ancho Chilis, Premium Beef and Kidney Beans
Cup 4.95 Bowl 7.50

BAKED POTATO SOUP

We Start by Baking the Potatoes to Bring Out the Flavor, then Finish with Sour Cream, Bacon, and Sharp Cheddar Cheese
Cup 4.95 Bowl 7.50

CAPELLINI POMODORO

Thin Spaghetti Noodles in a Classic Red Sauce Made with Roasted Tomatoes, Extra-Virgin Olive Oil, Garlic, and Basil
10.95

SPAGHETTI BOLOGNESE

Spaghetti Noodles with the Classic Italian Tomato Sauce ~ Ground Beef, Pork, Cream and Red Wine
12.95

PENNE PESTO

Penne Noodles with Basil Pesto, Roasted Cherry Tomatoes, and Fresh Mozzarella
12.95

SPAGHETTI & MEATBALLS

Spaghetti Noodles with Classic Red Sauce and Our House-Made Meatballs
13.95

CHICKEN PESTO LINGUINE

Linguine Topped with Creamy House-Made Basil Pesto, Mushrooms, and Roasted Cherry Tomatoes
14.95

CHICAGO-STYLE PIZZAS

DEEP DISH (Allow 30 Minutes)

Thick, Rich Crust Topped with Wisconsin Mozzarella and San Marzano Style California Tomatoes

	Serves	Cheese	Add. Ingredient
Small	1-2	10.95	2.00
Medium	2-3	16.95	2.50
Large	4-5	24.95	3.00

TAVERN-STYLE

Cracker Thin Crust with a Sweet & Savory Sauce, Mozzarella, and Toppings all the Way to the Edge

12"	1-2	10.95	1.50
14"	2-3	14.95	2.00
16"	3-4	18.95	2.50

Ingredients

Sausage ~ Pepperoni ~ Ham ~ Bacon ~ Ground Beef ~ Chicken ~ Mushrooms ~ Onions

Green Peppers ~ Giardiniera ~ Jalapeños ~ Garlic ~ Black Olives ~ Green Olives

Artichoke Hearts ~ Baby Spinach ~ Tomatoes ~ Pineapple ~

Extra Cheese (Mozzarella, Swiss, Bleu, Cheddar)

We Have a Full Vegan Menu,
Ask Your Server!

SPECIALTIES

SMALL

Thin/Deep

15.45/18.95

MEDIUM

Thin/Deep

20.95/24.45

LARGE

Thin/Deep

26.45/32.95

CHI-PIE SPECIAL

Sausage *or* Pepperoni *or* Spinach with Green Peppers, Onions, and Sautéed Mushrooms

NORTHSIDER

Spinach, Slow-Roasted Chicken Breast, and Parmesan, Finished with Our House-Made Basil Pesto

SOUTHSIDER

Sausage, Pepperoni, Bacon, and Ham

BBQ CHICKEN

Slow-Roasted Chicken Breast, Red Onions, Cheddar Cheese, Finished with Sweet Baby Ray's BBQ

CHEESEBURGER

Premium Ground Beef, Red Onions, and Cheddar Cheese

MARGHERITA (Thin Crust Only)

Our House-made Pomodoro with Ovalini Mozzarella, and Fresh Basil Leaves

KIDS, DRINKS, DESSERTS

KIDS MENU

~**Spaghetti** with Tomato Sauce or Butter
4.95

~**Chicken Nuggets** with Tater Tots
4.95

~**Mini (7") Thin Crust Cheese Pizza**
4.95 (Additional Toppings \$1)

Soda \$2

Milk (2%) \$2

Juice (Apple) \$2

Coca~Cola Products \$3

*Prices subject to change

DESSERTS

PEANUT BUTTER PIE

Creamy Peanut Butter Filling with Rich
Chocolate and Whipped Cream
Slice 6.95

ITALIAN LEMON CREAM CAKE

Rich, Lemon Cream Sandwiched
Between Layers of Classic Sponge cake
Each 8.95

CHEESECAKE

With Strawberry, Raspberry,
Or Chocolate Sauce
Slice 6.95

BELGIAN CHOCOLATE BROWNIE

Each 4.95

CARROT CAKE

Triple Layer Carrot Cake with Rich
Cream Cheese Frosting Garnished with
Freshly Grated Carrots and Finished
with White Chocolate Curls, Coconut,
and Chopped Walnuts
Slice 7.95

The Chi-Pie Story...So Far

When I moved to Chicago in 1999, I was chasing life—something new and exciting. One of my first memories? A trip to the grocery store. I was so overwhelmed and intimidated, that I had groceries delivered for months. Small-town boy meets big city.

But like so many others, I fell in love with Chicago, its quirky neighborhoods, each one feeling like its own small town, full of pride, character and...characters. I landed in Bucktown, in a corner pizza shop, living and breathing pizza for the next two decades.

My Pi was one of Chicago's most beloved spots for deep dish and tavern-style pizza since the early '70s. While there, I was lucky to work with Chef Rich. Rich was an award-winning chef who had left fine dining to return to his roots in the family pizza business. From him, I learned not just how to make great pizza, but why it matters. My Pi wasn't just deep dish or thin crust—it was pride, passion, and tradition.

Chicago-style pizza has always been more than one thing. There's deep dish, created in the 1940s (often credited to Pizzeria Uno) where the crust rises tall like the city skyline, loaded with layers of cheese, toppings, and chunky tomato sauce. Then there's tavern-style, the real hometown favorite: a thin, crisp, square-cut pie born in South Side bars, made to be shared with a cold beer and good company. Both styles are rooted in the same Chicago spirit—unpretentious, bold, and built to satisfy.

Chi-Pie is my way of sharing that legacy with you. So whether it's your first time trying deep dish or you grew up eating tavern-style on the South Side, I hope you enjoy a slice of what Chicago means to me.

— Corey *James* Godbey