

STARTERS

CHEESY GARLIC BREAD
Melted mix of three cheeses and
herbs, served with a side of
marinara sauce 7.25

“THE BEST”
RIPE TOMATO BRUSCHETTA
Diced tomatoes, extra virgin olive oil,
fresh mozzarella and fresh basil
on crispy garlic toasts
with balsamic glaze 7.95

TOASTED RAVIOLI
Golden brown beef-filled ravioli
served with our
marinara sauce 8.95

FRIED CALAMARI & MORE!
Fried mix of tender calamari,
green beans, lemon rings,
hot peppers and fennel
served with our
marinara sauce 10.95

CRISPY CHICKEN TENDERS
With ranch dipping sauce 8.95

OUR FAMOUS CHICKEN WINGS
Regular or boneless wings
with your choice of sauce–
CLASSIC BUFFALO STYLE,
BARBECUE
or GARLIC LEMON 9.95

FRIED MOZZARELLA CHEESE
Lightly breaded and served with
our marinara sauce 7.95

GARLIC PARMESAN FRIES
with ranch dip 3.95

SOUP OF THE DAY
3.95 cup / 4.95 bowl

New! GIORDANO'S SAMPLER
Cheesy Garlic Bread,
Fried Mozzarella,
Battered Mushrooms
and Toasted Ravioli
(serves 3 or more) 11.95

SALADS

Now available in 3 sizes –
starter size, entrée size
and family platter (serves 4 to 6)

House Favorite!

ORIGINAL CHICAGO
CHICKEN CHOPPED SALAD
Crisp lettuce, tomatoes, chicken breast,
bacon, scallions, red cabbage, pasta, peas,
blue cheese and honey mustard dressing
6.25 starter / 11.95 entrée
22.95 family platter

GIORDANO'S HOUSE SALAD
Spring greens, romaine, arugula,
baby heirloom tomatoes, radicchio and
fresh fennel tossed in a light lemon
vinaigrette with shaved asiago blend
3.95 starter / 7.50 entrée
13.95 family platter

CLASSIC CAESAR
Creamy Caesar dressing, garlic
croutons and shaved parmesan,
romano & asiago cheeses
3.95 starter / 7.50 entrée
13.95 family platter

ANTIPASTI SALAD
Romaine lettuce mix, pepperoni, salami,
provolone, bruschetta tomatoes,
kalamata olives and cherry peppers
with red wine vinaigrette
4.95 starter / 9.50 entrée
17.95 family platter

HARVEST SALAD
Spring greens, sliced fresh pear,
dried fruit, candied walnuts and
blue cheese with balsamic vinaigrette
4.75 starter / 8.95 entrée
16.95 family platter

GREEK SALAD
Romaine, cucumbers, bell peppers,
red onion, tomatoes, cherry peppers,
kalamata olives and feta cheese
with red wine vinaigrette
4.75 starter / 8.95 entrée
16.95 family platter

Enhance your salads!

Add Seasoned Grilled Chicken Breast
+2.00 starter / +4.00 entrée /+8.00 family

Add Crispy Chicken Tenders
+2.00 starter / +4.00 entrée / +8.00 family

Add Sugar Cane Skewered Shrimp
+3.00 starter / +6.00 entrée / +12.00 family

THE FAMOUS STUFFED PIZZA

Our stuffed pies are 40% bigger than our top competitors' deep-dish pizzas!
Please allow 45 minutes for our artisans to work their magic.

	Small 6 slices 2 ppl	Medium 8 slices 3-4 ppl	Large 10 slices 4-5 ppl
CHEESE.....	15.50	20.25	25.00
CHEESE+1 INGREDIENT.....	17.75	22.75	27.75
CHEESE+2 INGREDIENTS.....	20.00	25.25	30.50
THE SPECIAL Sausage, mushrooms, green peppers & onions.....	22.25	27.75	33.25
CHICAGO CLASSIC Pepperoni, mushrooms, onions & green peppers.....	22.25	27.75	33.25
MEAT & MORE MEAT Pepperoni, sausage, salami & bacon.....	23.25	29.00	34.75
FRESH SPINACH.....	17.75	22.75	27.75
SUPER VEGGIE Mushrooms, green peppers, onions, broccoli, spinach, artichokes & black olives.....	22.25	27.75	33.25
BACON BBQ CHICKEN BBQ-basted chicken, bacon & balsamic onions -we replace the tomato sauce with BBQ sauce on this one!.....	22.25	27.75	33.25
New! EGGPLANT & RICOTTA.....	22.25	27.75	33.25
ADD ADDITIONAL INGREDIENTS (SEE RED BOX BELOW).....	2.25	2.50	2.75
ADD FRESH GARLIC or ONIONS.....	1.00	1.25	1.50

THIN-CRUST PIZZA

TRADITIONAL CLASSICS

	12” Small 2 ppl	14” Medium 3-4 ppl	16” Large 4-5 ppl
CHEESE.....	13.00	17.50	21.50
CHEESE+1 INGREDIENT.....	15.25	20.00	24.25
CHEESE+2 INGREDIENTS.....	17.50	22.50	27.00
THE SPECIAL Sausage, mushrooms, green peppers & onions.....	19.75	25.00	29.75
CHICAGO CLASSIC Pepperoni, mushrooms, onions & green peppers	19.75	25.00	29.75
MEAT & MORE MEAT Pepperoni, sausage, salami & bacon.....	20.75	26.25	31.25
FRESH SPINACH.....	15.25	20.00	24.25
SUPER VEGGIE Mushrooms, green peppers, onions, broccoli, spinach artichokes & black olives.....	19.75	25.00	29.75
BACON BBQ CHICKEN BBQ-basted chicken, bacon & balsamic onions - we replace the tomato sauce with BBQ sauce on this one!.....	19.75	25.00	29.75

	12” Small 2 ppl	14” Medium 3-4 ppl	16” Large 4-5 ppl
CHEESE.....	12.50	17.00	21.00
CHEESE+1 INGREDIENT.....	14.75	19.50	23.75
CHEESE+2 INGREDIENTS.....	17.00	22.00	26.50
CHICKEN PESTO Chicken, pesto & bruschetta tomatoes.....	14.75	19.50	23.75
SPINACH, ARTICHOKE & FETA.....	14.75	19.50	23.75
CLASSIC MARGHERITA Fresh mozzarella, fresh basil & tomato sauce...	13.50	18.25	22.50

ADD ADDITIONAL INGREDIENTS (SEE RED BOX BELOW).....	2.25	2.50	2.75
ADD FRESH GARLIC or ONIONS.....	1.00	1.25	1.50

*MADE-WITHOUT-GLUTEN 12” gluten-free crusts made with ancient grains
by Smart Flour Foods™!

CHEESE.....	14.00
CHEESE+1 INGREDIENT.....	16.25
ADD ADDITIONAL INGREDIENTS (SEE RED BOX BELOW).....	2.25
ADD FRESH GARLIC or ONIONS.....	1.00

*Due to the nature of pizza kitchens, we are unable to bake in a completely gluten-free environment.

Additional Ingredients

All-Beef Meatballs	Black Olives	Ground Beef	Pineapple
Anchovies	Canadian Bacon	Jalapeño Peppers	Salami
Artichokes	Garlicky Broccoli	Mushrooms	Sausage
Bacon	Giardiniera	Pepperoni	Tomatoes (Fresh)
BBQ Chicken	Green Peppers	Pesto Chicken	

SANDWICHES

Served with choice of
parmesan garlic fries,
small house salad
or cup of soup

GIORDANO'S “SOUTHSIDE”
ITALIAN BEEF
Tender Italian-style beef on a
toasted garlic Italian roll with choice of
sweet peppers or spicy giardiniera and
a cup of beef dipping gravy 8.95
ADD PROVOLONE CHEESE +1.00

GIORDANO'S “NORTHSIDE”
ITALIAN BEEF
Two iconic favorites rolled into one –
Italian-style beef, cheese, sweet peppers
and spicy giardiniera, baked in our
legendary pizza dough, served with
a cup of beef dipping gravy 9.95

CHICKEN CLUB
Seasoned chicken breast, bacon, provolone,
lettuce, tomatoes and pesto mayo on
toasted garlic ciabatta bread 9.95

CHICKEN PARMESAN
Crispy chicken breast, marinara sauce
and melted provolone on toasted
garlic ciabatta bread 9.50

HAM & PROVOLONE PRETZEL
Natural hickory-smoked ham and
provolone cheese on a pretzel roll
with honey mustard 8.95

ITALIAN MARKET DELI
Our Italian hero with salami, pepperoni,
smoked ham, provolone, lettuce,
tomato, onions and Italian dressing
on toasted garlic ciabatta bread 8.95

MAMA'S MEATBALL SUB
Perfectly seasoned meatballs with
marinara sauce and melted provolone
on a toasted garlic Italian roll 8.95

WEEKDAY
LUNCH SPECIALS!
10 Combos Under \$10
11am – 3pm
Monday – Friday

FRESH ITALIAN

Pastas available in 2 sizes –
individual entrée and
family platter (perfect for 2 or more)

Make it a dinner!
Add a HOUSE SALAD,
CAESAR SALAD or CUP OF SOUP
to any pasta entrée +2.00

OVEN-BAKED LASAGNA
With our hearty meat sauce
11.95 entrée / 21.95 family platter

CHICKEN CARBONARA RIGATONI
Tossed with chicken, bacon, peas and
mushrooms in creamy Alfredo sauce
13.95 entrée / 25.95 family platter

CHICKEN PARMESAN
Breaded whole chicken breast baked in
zesty marinara sauce, topped with
melted provolone and served
with spaghetti marinara
12.95 entrée / 23.95 family platter

FETTUCCHINE ALFREDO
CLASSIC
10.95 entrée / 20.95 family platter
WITH CHICKEN & BROCCOLI
13.50 entrée / 25.95 family platter
WITH SHRIMP & BROCCOLI
14.95 entrée / 28.95 family platter

New! EGGPLANT PARMESAN
Tender breaded eggplant filled with
ricotta cheese, topped with marinara
sauce and melted provolone,
served with spaghetti marinara
11.50 entrée / 20.95 family platter

SPAGHETTI
WITH MARINARA SAUCE
9.95 entrée / 17.95 family platter
WITH MEAT SAUCE
10.95 entrée / 19.95 family platter

Add All-Beef Meatballs
to any of the above pastas
+ 2.00 entrée
+4.50 family platter

MADE-WITHOUT-GLUTEN PASTA
AVAILABLE

WINES

Whites

SPARKLING PROSECCO
Villa Sandi "Il Fresco",
Treviso (Italy)
7.00 glass / 29.00 bottle

CHARDONNAY
Tenuta di Nozzole "La Bruniche",
Tuscany (Italy)
8.50 glass / 33.00 bottle

SAUVIGNON BLANC
Stellenryck, Western Cape
(South Africa)
7.00 glass / 27.00 bottle

PINOT GRIGIO
Castello Banfi "San Angelo",
Tuscany (Italy)
9.00 glass / 35.00 bottle

(PINK) MOSCATO
Luccio, Pavia (Italy)
7.50 glass / 29.00 bottle

Reds

CHIANTI CLASSICO
Banfi, Chianti DOCG (Italy)
8.50 glass / 33.00 bottle

SANGIOVESE / MERLOT
Goretti, Umbria (Italy)
7.50 glass / 29.00 bottle

PINOT NOIR
Santori Family, Pavia (Italy)
7.50 glass / 29.00 bottle

CABERNET SAUVIGNON
The Crusher, Clarksburg
(California)
8.00 glass / 31.00 bottle

TEMPRANILLO
Radio Boca, Valencia (Spain)
7.00 glass / 27.00 bottle

MALBEC
Bodega Norton,
Mendoza (Argentina)
7.50 glass / 29.00

*Private Reserve
House Wines
5 varietals bottled exclusively
for us in Napa Valley!*

**CHARDONNAY,
PINOT GRIGIO,
CABERNET SAUVIGNON,
G-ROSE,
MERLOT**
6.50 glass / 25.00 bottle

Sangria

Our special fruity
red blend
6.50 glass /
18.00 carafe



BEERS

CRAFT DRAFTS

6.00 pint / 8.25 large (23 oz)

GOOSE ISLAND 312 URBAN WHEAT *Chicago*

GOOSE ISLAND "FEATURED SELECTION" *Chicago*

LAGUNITAS IPA *Chicago*

SAM ADAMS LAGER *Boston*

SAM ADAMS "SEASONAL" *Boston*

and other local favorites!

OTHER DRAFTS

4.75 pint / 6.50 large (23 oz)

BUD LIGHT *St. Louis*

BOTTLES

ANGRY ORCHARD HARD APPLE CIDER *Ohio* 6.00

BALLAST POINT LONGFIN LAGER *San Diego* 6.00

BUDWEISER *St. Louis* 4.75

DESCHUTES, BLACK BUTTE PORTER *Oregon* 6.00

GOOSE ISLAND HONKERS ALE *Chicago* 6.00

GOOSE ISLAND INDIA PALE ALE *Chicago* 6.00

**GOOSE ISLAND MATILDA BELGIAN STYLE
PALE ALE** *Chicago* 8.00

LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE *Chicago* 6.00

LAGUNITAS PILS "CZECH STYLE" *Chicago* 6.00

MICHELOB ULTRA *USA* 4.75

O'DOUL'S AMBER NON-ALCOHOLIC *USA* 4.75

REBEL IPA *Ohio* 6.00

and other local favorites!

COCKTAILS

We use premium brands!

All cocktails 9.00 (unless otherwise noted)

BLOOD ORANGE MOJITO

Light rum, blood orange juice, mint, muddled
limes and oranges with a splash of soda
served tall on the rocks

CUCUMBER COOLER

Cucumber vodka, lime juice, agave syrup
and soda served tall on the rocks

LSO LEMONADE

Frozen lemonade with
citron vodka and natural
blueberry syrup

MAG MILE MARGARITA

100% agave silver tequila, triple sec, agave syrup
and lime juice on the rocks with a salted rim

"TOP-SHELF" ITALIAN MARGARITA

Premium reposado tequila, amaretto, orange
liqueur and fresh lime 10.00

ITALIAN SURFER (WITH A RUSSIAN ATTITUDE)

Coconut rum, amaretto, vodka, pineapple
and cranberry juices served tall on the rocks

CHI-TOWN SCOFFLAW

Rye whiskey, house pomegranate grenadine,
dry vermouth and lemon served up

WINDY CITY METROPOLITAN

Orange vodka, cranberry and lime juices
served up



Our Story

The recipe for Giordano's now-famous stuffed pizza is one that has evolved over 200 years. Its creation began in a small northern Italian town near Torino. Mama Giordano was famous around town for her exquisite cooking. Of all her renowned dishes, her most beloved meal was her "Italian Easter Pie". Mama Giordano would serve this double-crusted, cheese stuffed masterpiece every year for Easter. This pizza pie became a sacred tradition in the Giordano family and a legend in the town of Torino.

Years later, original owners and Italian immigrants Efren and Joseph Boglio moved to Chicago to start their own pizza business. The brothers introduced their Mama's recipe for stuffed pizza. In 1974, on Chicago's historic south side, Efren and Joseph opened the first Giordano's.

Over the next 40 years, hundreds of critics announced Giordano's as the city's "best" stuffed pizza! The rest is history you can still taste today, along with our other great starters, fresh salads, outstanding pastas and unique sandwiches. We continue evolving to bring you a taste of real, fresh Italian!

**THE
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GIORDANO'S HAS BEEN ACCLAIMED "CHICAGO'S BEST PIZZA"

by Chicago Magazine, Today Show, Huff Post, CBS Chicago, New York Times, Chicago Tribune, Chicago Eater, NBC, Home & Garden Magazine, Concierge Preferred and more!

SWEET ENDINGS

3-BITE DESSERTS

TIRAMISU

Layers of mascarpone,
chocolate, coffee and
sponge cake 3.95

MINI CANNOLI

Plate of 3 mini cannolis with
ricotta cream filling 3.95

DESSERTS TO SHARE

CHOCOLATE LAYER CAKE

A big slice with vanilla ice cream
and hot fudge 6.95

New! **S'MORES PIZZA!**

10-inch cinnamon crust
pizza topped with our
own hot fudge and marshmallows
(allow 10-15 minutes) 7.95

*As featured
on WGN-TV*

BOTTOMLESS BEVERAGES

ITALIAN ICE LEMONADE 3.95

FROZEN STRAWBERRY LEMONADE 4.25

BOTTOMLESS SOFT DRINKS

We proudly serve Pepsi products 2.95

FRESHLY BREWED ICED TEA

Rishi Organic Tea 2.95
(Hot tea selection also available)

METROPOLIS COFFEE *Chicago*

Regular, decaf or iced 2.50

HOT CHOCOLATE 2.50

SAN PELLEGRINO (SPARKLING)

or **PANNA (STILL) SPRING WATER** *Italy*
2.50 half-litre bottle (no refills)

MY CITY. MY PIE.



GIORDANO'S
RESTAURANT
& PIZZERIA

CHICAGO
MAGAZINE

Voted Best Pizza
Reader's Choice
2014

Giordano's

FAMOUS STUFFED PIZZA. FRESH ITALIAN.™