

In 1969, my father, Joseph Sanfratello Sr., opened the original Sanfratello's Pizza in a modest single family home in Glenwood, IL. 'Papa Joe' treated everyone like family – his 'house' became a neighborhood hangout that served equal helpings of wholesome food and good times.



The original restaurant in Glenwood circa 1970

Our pizzeria's popularity grew...and my dad hired construction crews to expand the house-turned-restaurant to keep up with demand. The building was both charming and quirky, and many customers had a favorite room in the rambling space.

While the original Glenwood location is no longer in operation, it remains a symbol of how we treated our business like a growing family, building new spaces to welcome new guests.

We are thrilled to welcome each and every generation of Sanfratello's fans. Thank you for stopping by!

PS. Our family is Sicilian, which means that we're obsessive about good food. We never skimp on quality – our sauces are made with vine-ripened tomatoes that have a powerful full-bodied taste unlike any other.



Grandpa Guido and Aunt Theresa in the 1940's

We've preserved the original sauce recipes from Grandmas Mary and Sharon. Our Aunt Theresa's Pizza Fritz

are the same sweet treats that she served to my friends and me after school. And Grandpa Guido's original slow roasted Italian beef is still among our most popular items.



Sharon and Joe Sr. in the original Glenwood restaurant

# OUR INGREDIENTS



## The Dough

This is the foundation of our famous pizza. It's made from scratch every day at each of our locations using same dough-making process used by Joe Sr. when he opened his first pizzeria. The consistency makes for a perfect blend of crispiness and depth. Our pan pizza dough is a bit lighter which creates the soft texture that Southside pan pizza is known for.



## The Sauce

You can almost hear our Sicilian Great-Grandma Mary when you taste her sauce: "Never over-spice ... you need to taste the tomatoes." And, of course, it's all natural.



## The Cheese

If it's not made with premium hand-churned mozzarella cheese, it's not authentic Southside pizza. We're committed to making our tavern style pizza the old school way - with a robust artisanal small-batch cheese that results in caramelized gooey goodness. It's exclusive to Sanfratello's and is part of our secret to success.



## The Meat

Chicago is the meat capital of the world, and, as far as we're concerned, the ONLY place for true pizza sausage. Ours is all natural and made especially for Sanfratello's by a local butcher using our original family recipe.



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1050 US 30, Dyer, IN 46311

**219.322.0095**

**HOURS:** Sun-Thurs 11am-10pm | Fri & Sat 11am-11pm

# SANFRATELLO'S

PIZZA SINCE 1969



## CARRY OUT & DELIVERY



*Pick up your order at our convenient drive-thru window!*

1050 US 30, Dyer, IN 46311

**219-322-0095**

**HOURS:** Sun-Thurs 11am-10pm | Fri & Sat 11am-11pm

# APPETIZERS

**Zucchini Slices** Sm 6.95 Lg 9.95  
Fresh lightly breaded zucchini. Served with a side of Grandma Sharon's Sicilian Marinara sauce.

**Cheese Sticks** Sm 6.95 Lg 9.95  
Lightly coated mozzarella served with a side of Grandma Sharon's Sicilian Marinara sauce.

**Mushrooms** Sm 7.95 Lg 10.95  
Buttered and breaded mushrooms cooked to golden brown.

**Combo Platter** 13.95  
A generous portion of our favorite appetizers - cheese sticks, zucchini slices and mushrooms.

**Fried Ravioli** 7.25  
Breaded and stuffed with a light and creamy ricotta cheese. Served with Grandma Sharon's Sicilian Marinara sauce.

**Jalapeno Stuffers** 7.25  
Large breaded mild jalapeno peppers stuffed with cheddar cheese.

**House Onion Rings** 5.95  
A basket of house cut and battered onion rings served with a spicy ranch.

**Tomato Bread** 5.95  
Our signature garlic bread topped with fresh tomatoes and baked mozzarella.

**Garlic Bread** 3.95  
An Italian roll halved and topped with our garlic butter herb spread, toasted to a golden brown.

**Buffalo Wings** Sm 8.45 Lg 15.45  
Large lightly breaded served naked or with your choice of Buffalo, sweet BBQ or Parmesan garlic sauce.

**Calamari** 9.25  
Lightly breaded in house and fried to a golden brown. Served with your choice of cocktail or Grandma Sharon's Sicilian Marinara sauce.

**Bread Sticks** 4.95  
Five freshly baked slender loaves, lightly buttered with fresh garlic and Italian seasonings.

**Pretzel Sticks** 7.25  
Four house-made pretzels lightly fried to a golden brown served with a cheddary cheese sauce.

**Chicken Strips** 6.95  
Six breaded chicken strips, served with your choice of Grandma Sharon's Sicilian Marinara or ranch sauce.

**Sicilian Fries** 4.95  
Strips of our homemade pizza dough fried and tossed in Italian seasonings.

**Fries** 3.95  
Hearty basket of cut potatoes, fried to perfection. Serves 2-3.

**House Chips** 3.95  
A basket of thick-cut house-made potato chips.

Side Sauces: Ranch, Grandma Sharon's Sicilian Marinara Sauce, Blue Cheese, BBQ, 1000 Island  
Extra Side Sauce 1.00

# SALADS

## Antipasto Salad

**A Sanfratello's Favorite.**

Mixed lettuce with ham, salami, pepperoni, black olives, tomatoes, pepperoncini and cheese tossed in our creamy Italian dressing.

Sm 7.45 Med 10.95 Lg 14.95



**Individual Salad** 4.25  
Mixed lettuce, tomato, croutons and cheese.

**Caesar Salad** 8.95  
Crisp romaine lettuce, tossed with Caesar dressing, and topped with croutons and Asiago cheese.

**Chicken Caesar** 11.95  
Caesar salad with grilled chicken.

Dressings: Golden Italian, French, Ranch, Creamy Garlic, 1000 Island, Blue Cheese, Vinaigrette, Caesar  
Extra Dressing 1.00

# SOUP

**Soup of the Day**  
**Minestrone**

Cup 3.50 Bowl 4.95



## JOE'S HOUSE PARTY

At Sanfratello's, we treat everyone like family. We encourage you to "mangiare abbondante" (eat hearty) and enjoy a three-course meal that makes mealtime feel like a party.

Large Cheese Pan Pizza  
Appetizer Combo Platter | Pizza Fritz

**\$29.95**



## CLASSIC THIN CRUST PIZZA

The pizza that made the south side famous – house-made dough topped with premium hand-churned cheese and sauce made from our Sicilian grandmother's original recipe, our pizza is baked to perfection in old school deck ovens and cut into traditional Southside "party cut" squares.

	11" SMALL	13" MEDIUM	15" LARGE	17" FAMILY
<b>Cheese</b>	10.50	15.50	19.50	22.50
<b>Each Topping</b>	1.60	2.00	2.25	2.50
<b>Premium Topping</b>	(Additional Charge)			

10" GLUTEN-FREE THIN CRUST with Cheese 11.95 | Each Topping 1.60 | Premium Toppings Additional Charge



## PAN PIZZA

A Southside take on a Chicago tradition – our pan pizza is not too thick and contains the perfect proportion of gooey cheese and perfectly seasoned crushed tomatoes. We cut it into squares, as is the Chicago tradition.

	10" SMALL	12" LARGE
<b>Cheese</b>	14.50	18.50
<b>Each Topping</b>	1.60	2.00
<b>Premium Topping</b>	(Additional Charge)	

### Toppings

Sausage, Pepperoni, Ham, Salami, Mushrooms, Green Peppers, Onion, Spinach, Sliced Tomato, Black Olives, Pineapple, Artichokes, Green Olives, Jalapeno peppers, Anchovies, Fresh Garlic, Pepperoncini, Gardiniera, Banana Peppers

### Premium Toppings

	SM THIN	MED THIN	LG THIN	FAMILY THIN	SM PAN	LG PAN
Alfredo Sauce	2.00	2.50	3.50	4.50		
Bacon	2.00	2.50	3.50	4.50	2.00	2.50
Italian Beef	2.00	2.50	3.50	4.50	2.00	2.50
Grilled Chicken	2.25	2.75	3.75	4.75	2.25	2.75
Meatball	2.25	2.75	3.75	4.75	2.25	2.75

## SPECIALTY PIZZA

### Pizza ala Sanfratello's

This pizza was actually invented by a loyal customer who requested Alfredo sauce in place of Great-Grandma Mary's tomato sauce. It caught on. We added mushrooms and sliced tomatoes and the rest, as they say, is history.  
Sm 15.25 Med 21.25 Lg 24.25 Fam 27.25

### Meat Lovers

Loaded with Chi town meats: sausage, pepperoni, salami, ham and bacon.  
Sm 18.25 Med 25.25 Lg 30.75 Fam 34.95  
Sm Pan 22.45 Lg Pan 28.45

### Buffalo Chicken

Our thin crust pizza topped with spicy Buffalo sauce, fried chicken and chopped pineapple.  
Sm 13.45 Med 19.45 Lg 23.95 Fam 27.95  
Sm Pan 17.75 Lg Pan 22.45

### Hawaiian

A sweet and salty classic topped with ham and chopped pineapple.  
Sm 13.45 Med 19.45 Lg 23.95 Fam 27.95  
Sm Pan 17.75 Lg Pan 22.45

### Vegetello

Artichoke, Sliced Tomato, Garlic, Mushroom, Green Pepper  
Sm 16.25 Med 22.45 Lg 28.45 Fam 31.45  
Sm Pan 21.45 Lg Pan 25.45

### Papa Joe's Favorite

Our founder's favorite pizza with spinach, sausage and fresh garlic.  
Sm 15.25 Med 21.25 Lg 25.95 Fam 29.95  
Sm Pan 19.25 Lg Pan 22.95

# PASTA

**Our original Southside Pizza has a competitor – our original Southside Pasta!**  
**Grandma Sharon's Sicilian Marinara Sauce (with a Chicago accent) over perfectly cooked pasta.**

<b>Spaghetti, Rigatoni, Fettuccine,</b> <b>Angel Hair</b> Your choice of sauce.	9.95	<b>Baked Rigatoni</b> Rigatoni with your choice of meat or Grandma Sharon's Sicilian Marinara sauce topped with mozzarella and baked to perfection.	11.95
<b>Ravioli</b> Tender pasta filled with meat or creamy ricotta cheese.	11.95	<b>Chicken Parmesan</b> A lightly breaded chicken breast served over spaghetti and topped with baked mozzarella and the sauce of your choice.	13.95
<b>Tortellini</b> Small moon-shaped pasta with meat or ricotta cheese.	11.95	<b>Fettuccine Alfredo</b> Thick, tender pasta noodles tossed in our creamy Alfredo sauce. With grilled chicken breast or shrimp	10.50 13.95
<b>Homemade Lasagna</b> Layers of meat, ricotta cheese, mozzarella with Grandma Sharon's Sicilian Marinara sauce.	11.95		

Sauces: Meat, Grandma Sharon's Sicilian Marinara Sauce, Alfredo, Tomato Cream | Add a Meatball or Sausage 1.25  
Choice of Garlic Bread or Bread Sticks.

# SANDWICHES

<b>Italian Beef</b> Our Grandpa Guido's slow roasted Italian beef, made the same way since he created it in 1969. Served on an Italian roll, of course.	8.95	<b>Tomboli</b> Tombolo is Italian for 'mound', and once you order a Tomboli, you'll understand the name. This is a big, delicious Italian beef and all-natural sausage combo is covered with mushrooms, peppers, onions, peperoni and baked mozzarella. Served on an Italian roll.	10.75
<b>Joe's Special</b> Our Grandpa Guido's Italian beef topped with baked mozzarella.	9.95	<b>Meatball</b> Three huge house-made meatballs smothered in our Grandma Sharon's Sicilian Marinara sauce.	9.95
<b>Italian Sausage</b> Classic all-natural Italian sausage made with the original family recipe that helped make our sausage pizza famous. Smothered in Grandma Sharon's Sicilian Marinara sauce and served on an Italian roll.	8.95	<b>Grilled Chicken</b> Grilled marinated chicken breast topped with lettuce, tomatoes and mayo.	9.95
<b>Sanfratello's Stromboli</b> This is not your grandfather's Stromboli – it's ours: Italian sausage topped with onions, peppers, Grandma Sharon's Sicilian Marinara sauce and baked mozzarella served on one of our famous Italian rolls.	9.75	<b>Chicken Parmesan</b> Breaded chicken breast smothered in Grandma Sharon's Sicilian Marinara sauce and topped with baked mozzarella.	9.95
<b>Southside Poorboy</b> An Italian beef-sausage beef combo covered with peppers, Grandma Sharon's Sicilian Marinara sauce and baked mozzarella.	10.50	<b>Buffalo Chicken</b> Breaded chicken breast tossed in Buffalo sauce and topped with chopped lettuce, tomatoes and baked mozzarella.	9.95

Fries or House-Made Chips add 1.50 | Add Cheese \$1.50 | Substitute garlic bread on all sandwiches for .75

# DESSERTS

<b>Pizza Fritz</b> Right out of Aunt Theresa's kitchen. She always saved a portion of her bread dough, stretched it and fried it with a sprinkle of powdered sugar. Enough for the whole party.	4.95	<b>Cannoli</b> Filled with Sopraffina cheese and capped with chopped nuts.	4.50
		<b>Tiramisu</b> Sponge cake soaked in coffee and brandy layered with sweet, creamy Mascarpone cheese.	4.95