

PIE IN THE SKY GOODNESS

MOON DOG

PIE
HOUSE

est. 2014

APPETIZERS

Board Certified Best Wing North American Hemisphere

11 Wings - \$9.97 * 21 Wings \$18.97

Rhode Island
Red Approved!

• Hot • Mild • Teriyaki • Barbecue • Gold Rush • Sweet Red Chili • Mango Habenero • Chipotle Ranch •
One Sauce Per Order

JET STAR FRIES These puppies are loaded with lots of vitamins and minerals – such as apple wood bacon, grande mozzarella cheese, black olives, and yes, melted cheddar cheese sauce. “happy, happy, joy, joy” (15 minutes to bake!) \$8.07

FRIES - JUST FRIES Ketchup is always no charge..... \$4.07

THE HANGOVER Home-made chili piled high on top of our best, cheese covered fries, a dollop of sour cream and some shredded chesse-blend sprinkled all over. Just what the doctor ordered... it's a little spicy..... \$8.07

ZUCCHINI FRIES It is rumored that it takes one whole zucchini to make one 3" zucchini fry....just a rumor. Lightly dusted and seasoned little niblets of recommended dietary needs, deep fried and served with home-made rémoulade sauce . \$7.97

FRIED PROVOLONE CHEESE!

Like small Frisbee's that fly in your mouth – Best, tastiest provolone we can find – hand-breaded and seasoned by us, (the kitchen staff) then fried to a golden brown and served with our house gravy \$8.21

FRIED GREEN BEANS These babies are picked at the earliest time of the morning, packed gently in little soft boxes and shipped to us at warp speed, so we can batter them and fry the life out of them and serve them to you with the best Ranch dressing on earth \$8.27

COSMIC STREET CORN Whole ears of corn cooked and then treated to our secret sauce sprinkled with parm and fresh herbs. Please limit yourself on this item – it has been shown to be addictive!!!! No fork supplied. Carlos is the man !!!!” \$3.37
Plate of 4 \$12.37

THE MIGHTY MONSTER MEATBALL Soaked in all that gravy goodness, topped with melted motz \$5.17

Gifts From Mother Earth

GALAXY GREEK SALAD Feta, stuffed grape leaves, kalamata olives, pepperoncinis, black olives, tomatoes, red onions, cucumbers and sweet cranberries for fun \$9.47

AWESOME ARUGALA Fresh Arugala, strawberry, feta, walnuts, red onions and balsamic vinaigrette..... \$9.47

FULL MOON CAESAR SALAD Piled high fresh romaine, asiago cheese and parm blend, croutons and tossed in Caesar dressing..... \$3.97/\$6.97

AURORA BOREALIS ANTIPASTO SALAD Tomato, onion, provolone, roasted red peppers, red onion, cucumber, ham, pepperoni, salami, pepperoncini, fresh motz, shred mozzarella and black olives \$9.27

RED HOT MOON SALAD Fresh chopped romaine tossed in chipotle ranch , topped with croutons, tomatoes, gorgonzola cheese, red onions and spicy, crispy chicken ... \$9.47

BLUE MOON GORGONZOLA Tomato, Mandarin oranges, cucumber, onion, pepperoncini, black olives, walnuts and lets see what else – oh yeah, Gorgonzola cheese \$8.97

LOBSTER ARTICHOKE SPINACH DIP Fresh house-made dip with our house-made Pita bread. This stuff is delicious. It's been tested and approved by an independent council. So good. Just eat it all and hate yourself in the morning \$9.57
Extra bread \$1.37

AMAD'S VERY SECRET HUMMUS Husband to Alazar, our most endearing Lebanese friend – always fresh, served with house-made, fresh-baked to order pita..... \$8.27
Extra bread \$1.37

ASTRO'S CHEESY BREAD Home-made toasted Italian bread, covered with melted butter, fresh garlic and our grande cheese, some house gravy for dipping. Like starting a journey in a 76 caddy, comfortable, easy and satisfying \$3.87

PESTO MOON CHEESY BREAD The first 14 words above, then add fresh basil pesto, diced tomatoes, and asiago shredded cheese. Like driving Magnum PI's Ferrari, over before you knew it, but one of the best experiences of your life.... \$6.67

BRUCHETTA-EXTREME...MOON DOG STYLE Chilled Creamy “House Ricotta”, topped with diced roma tomatoes, fresh chopped basil, fresh garlic, extra virgin olive oil and drizzled with balsamic glaze. We serve it with seasoned toasted bread slices \$8.57

BAD ASS BOWL OF CHILI Down to earth, real good meat and beans with some onions and special spices, covered with melted cheese and a little sour cream.....\$5.67

BIG BANG SHRIMP Tempura Beer Batter Fried Shrimp tossed in a stellar Spicy Sauce and served over mixed greens \$11.97

HOUSE SALAD Lettuce, shredded motz, pepperoncini, black olives, tomato, cucumber, red onion – a smaller portion..... \$3.97/\$6.97

MIGHTY MEATBALL SALAD Our 8 oz meatball, house marinara, fresh ricotta, melted motz with a nice salad right next to it. It's a balance thing..... \$9.47

THE CASSIOPEIA COBB Diced tomatoes, bacon, avocado, egg, gorgonzola cheese, cucumber, diced chicken and red onion \$9.87

OVER THE MOON KALE SALAD Fresh kale, broccoli, walnuts, red onions, cherry tomatoes, goat cheese, diced eggs, craisins, tossed in a fresh poppy seed dressing 8.97

SATURN SPINACH SALAD Diced cucumber, boiled egg, diced red onion, fried chicken tenders, served with a bacon dressing 9.87

DRESSINGS

Ranch, Bleu Cheese, Bacon Dressing, Balsamic Vinaigrette, Creamy Caesar, Greek Feta, Red Moon Vinaigrette, Blueberry Pomegranate, Poppy Seed

Add chicken to any salad\$2.97

Add Crispy Shrimp to any salad\$4.50

Substitute Romain lettuce for.....\$.97

PIE MENU



Slice of Cheese Pizza \$2.87
Regular Toppings 50¢ each • Gourmet 75¢ each

NEW YORK THIN AND CRISPY PIE

Pizza	10"	14"	16"
Cheese	\$8.87	\$12.47	\$13.47
Each Topping	\$1.27	\$2.27	\$2.57
Each Gourmet	\$1.77	\$2.97	\$3.49

CHICAGO STUFFED PIZZA PIE

Please allow 25-30 min. to bake, Longer if we are busy

Stuffed Crust Pizza	10" Serves 2-3
Cheese	\$11.97
Each Topping	\$2.37
Each Gourmet	\$2.97

MEAT PIZZA TOPPING

Beef • Sausage • Pepperoni • Ham • Salami • Sliced Meat Balls • Bacon • Anchovies

FRUIT AND VEGGIE TOPPING

Tomatoes, mushrooms, fresh garlic, green peppers, jalapeño peppers, coconut, pineapple, black olives, broccoli, spinach, hot cherry peppers, banana peppers, green olives, red onions, fresh basil, cranberry

GOURMET TOPPING

Artichokes, sun dried tomato, Kalamata olives, roasted red peppers, eggplant, grilled chicken, feta, gorgonzola, cheddar, fresh mozzarella, fresh ricotta, Swiss, goat cheese, gouda, clams, fontina cheese, pulled pork

GONE VEGAN ON US?

WE HAVE VEGAN CHEESE!!!

You can veganize any pie in the house

10" - \$1.77 • 14" - \$2.47 • 16" - \$3.97 Or Chicago style \$3.97



Subs and Paninis

Add Fries \$2.00 • Add House Salad/Small Caesar \$2.97

AVO LOVE Turkey, provolone, bacon, sliced avocado and spread with fig jam. **Panini only.**

MIGHTY MEATBALL PARM aka "Joe- the sleep maker" – it's our meatball parm sub. We slice up one of our 8 oz meatballs – sauce it and cheese it and toast it and you eat it and then you need a nap. Got it. **Sub only.**

LUNAR ECLIPSE Turkey, fresh mozzarella, roasted red peppers, and sun-dried tomato pesto aioli. **Panini only.**

BIG CITY CHUCK'S NEW YORK CHEESE STEAK

A signature here – served with cheese sauce, American cheese, peppers, onions and mushrooms. So damn good. **Sub Only.**

NEIDERMEYER'S PURPLE PERFECTION – You got it. It's our eggplant parm – fried eggplant, sauce and motz. Toasted in 450° oven and sent to you with unsurpassed excellence of service. **Sub Only.**

TITAN TURKEY PANINI – Turkey, Pears, Brie, Baby Arugula, and spread with Balsamic Aioli **Panini only.**

THE COOS-COOS BUSTEMONTE CUBAN – Sliced pork, pickles, swiss, ham and mustard sauce. Yes it's a Cuban. **Panini only.**

THE FARMINGDALE EXPERIENCE Not just a chicken parm, the ultimate chicken parm. Farmer Dave approved, tender Italian breaded chicken, house gravy, motz. **Sub only.**

THE GOOD FELLA PANINI Ham, Genoa salami, pepperoni, provolone, lettuce, tomato, red onion, roasted peppers, oil and vinegar. **Panini only.**

THE CELESTIAL GARDEN Fried eggplant, mushrooms, roasted red peppers, spinach, fresh mozzarella, humus, balsamic glaze. **Panini only.**

APOLLO'S GYRO House-made pita bread, Gryo meat, red onion, lettuce, tomato and Tzatziki sauce.

20 minutes to bake these puppies!

Calzones and Strombolis



SUPER NOVA FRIED CALZONE "BOARDWALK STYLE"

Stuffed with our blend of fresh Ricotta cheese, spices, flavors and mozzarella. Then fried - HA HAA HHHHAAAA – yes we did.
 Bucket listed \$8.57
 Reg Topping (limit 3) \$0.75 ea
 Gourmet topping (limit 3) \$1.00

THE CLASSIC "HALF MOON" BAKED CALZONE

Stuffed with our blend of fresh ricotta cheese, spices, flavors and mozzarella. \$8.57
 Reg topping (limit 3) \$0.75 ea
 Gourmet Topping (limit 3) \$1.00

KALA CALZONE A combination of spinach, feta, motz, garlic and light Kalamata olive baked crispy and covered with garlic butter \$8.97

LUNAR GUPPY Cordon Bleu Style hand-sliced ham, seasoned breaded chicken Breast, white cheddar, creamy cheese sauce, garlic butter too! \$8.97

UNCLE'S BOLI MADNESS Philly meat, caramelised onion, green peppers, cheddar cheese Sauce, garlic and motz... Its off the chain \$8.97

THE "PRETTY BIRD" BAKED CHICKEN

STROMBOLI Grilled chicken, spinach, fresh mushrooms, fresh garlic, mozzarella, and provolone rolled up, baked and coated with garlic butter and parm. \$8.97

HOLY NY BOLI Sautéed green peppers, onions, garlic, sausage, provolone, mozzarella, and Romano cheese. Rolled up tight and baked and coated with garlic butter and parm. Nap time will follow after consumption. \$8.97

PLANET PEPPERONI BREAD Simple is good!!! Sliced pepperoni, fresh garlic, provolone, and mozzarella all nestled together in a happy Stromboli – baked and brushed with garlic butter and sprinkled with our best parm and love \$8.97

GARDEN OF GOODNESS Fried eggplant, fresh mushrooms, garlic, mozzarella, provolone, spinach, green and red peppers, rolled up and of course brushed with garlic butter and parm. Mother nature approved! \$8.97



FARE SIDE OF THE MOON BABY !!!!

SPECIALTY PIES

1. THE PURPLE MOON

Eggplant, fresh mushrooms, fresh tomato, garlic, sliced sausage over our traditional pizza sauce. When it comes out we put dollops of our fresh ricotta on top.

	10"	14"	16"
New York Thin	\$12.47	\$20.97	\$23.47
Chicago	\$21.47	Sorry	Sorry

2. BARK AT THE MOON BBQ

Diced fire roasted BBQ chicken, red onion, diced pineapple, smoked gouda with a barbecue base and our famous blended motz.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	\$19.97	Sorry	Sorry

3. APOLLO'S GREEK ODYSSEY

Marinara, fresh spinach, fresh garlic, red onion, Kalamata olives, fresh tomato, mozzarella, authentic Greek feta cheese, and the famous blended motz.

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	\$22.47	Sorry	Sorry

4. HUMMUS HUMMUS

Our Lebanese friends said "just do it" – hummus, olive oil, artichokes, fresh garlic, fresh tomatoes, mushrooms and the famous blended motz, topped with XXX virgin olive oil.

	10"	14"	16"
New York Thin	\$12.97	\$19.97	\$21.97
Chicago	\$20.47	Sorry	Sorry

5. THE HAWAIIAN FARMER

Diced ham, chunks of fresh pineapple, special blended cheese and shredded coconut for some Don Ho flair.

	10"	14"	16"
New York Thin	\$11.97	\$16.47	\$18.47
Chicago	\$19.47	Sorry	Sorry

6. THE AGITATED HAWAIIAN FARMER

Sliced cherry peppers, diced ham, chunks of fresh pineapple, the special blended cheese and shredded coconut. Fun after morning coffee.

	10"	14"	16"
New York Thin	\$12.47	\$17.47	\$19.47
Chicago	\$20.47	Sorry	Sorry

7. ORION'S BELT BLT

A real out of this world experience, apple wood bacon, mozzarella, some homemade Ranch as the base, Bake it THEN we add fresh lettuce, tomato and a drizzle of house cold ranch over top.

	10"	14"	16"
New York Thin	\$12.47	\$19.47	\$21.47
Chicago	\$19.47	Sorry	Sorry

8. GOAT, WITH FULL MOON PRESENTATION

(or the #8) Atop a pesto base, hand selected and sliced prosciutto de Parma, fresh sweet goat cheese, baked to crispy excellence, then removed from the microwave. We top with cold, fresh diced tomatoes, baby leaf spinach, fresh basil, dressed with balsamic glaze and XXX virgin olive oil. Gotta love it...

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	N/A		

9. THE BIG DIPPER – Real special sauce, seasoned ground beef, bacon, cheddar, motz, onions and pickles – then we add fresh lettuce and tomato. It's a burger??? It's a pie??? Its good!!!!

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	\$20.97	Sorry	Sorry

10. POPE OF GREENWICH VILLAGE, Okay, we borrowed the name cause its so cool... – Fresh tomato, fresh mozzarella, fresh basil, garlic, mozzarella and pesto – "A Delight" to see and eat.

	10"	14"	16"
New York Thin	\$12.47	\$19.47	\$21.47
Chicago	N/A		

11. THE MOTHER NATURE

Fried eggplant, black olives, tomato, red onion, artichokes, garlic, spinach, blended motz and parm Romano cheese, all the fresh vegies needed to be healthy.

	10"	14"	16"
New York Thin	\$13.47	\$20.47	\$23.47
Chicago	\$21.47	Sorry	Sorry

12." THE ORACLE" A SPARTAN FEAST

Tzatziki sauce as a base, real Gyro meat, blended motz, diced onion, fresh tomatoes and garlic – then add fresh lettuce and with a side of Tzatziki Sauce

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47

13. PILAR'S KEY WEST CUBAN

Real Cuban mustard sauce, pulled pork, ham, garlic, Swiss cheese, motz and chopped pickles. It's a Cuban pizza- Got it. (PILAR ???)

	10"	14"	16"
New York Thin	\$13.47	\$20.47	\$22.47
Chicago	\$19.97	Sorry	Sorry

14. THE MOON DOG METEOR

Beef, sliced sausage, pepperoni, ham, sliced meatballs, bacon. And double cheese. Obviously not a vegetarian pizza.

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	\$23.47	Sorry	Sorry

15. SPACE TRASH Ham, beef, garlic, green peppers, bacon, pineapple, black olives, pepperoni, onions, tomato, and that special blended cheese.

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	\$21.47	Sorry	Sorry

16. THE MILKY WAY All natural fresh whole-milk ricotta, some cream and olive oil, roasted garlic, fresh spinach and diced tomatoes with motz and parm cheese. (It's a white pie)

	10"	14"	16"
New York Thin	\$12.47	\$17.47	\$20.47
Chicago	\$20.47	Sorry	Sorry

DID I SAY MORE???? HOW CAN THERE BE MORE! YES MORE!!!!

SPECIALTY PIES

17. THE PHEONIX, BUFFOLLO CHICKEN PIZZA

Chipolte Ranch, motz, gorgonzola, red onion, crispy buffalo chicken pieces..... Like a fire ball of hot love for your mouth.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	\$20.47		

18. PLANET PIGGY

Red onion, motz, latin cheddar blend, real carnitas, some garlic, our house mango habañero sauce, diced tomatoes. Topped with fresh cilantro..... This piggy can fly ?

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	n/a		

19. TERIYAKI BEEF AND BROCCOLI

Motz, garlic, mushrooms, beef, broccoli, roasted red pepper topped with Real teriyaki Sauce..... first class on The Orient Express.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	\$20.47		

20. CHICKEN ALFREDO ??

On a creamy Alfredo Base. We add chicken, broccoli motz provolone and garlic..... It's good, despite not having a cool name.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	\$20.47		

21. HOLY MAC N CHEESE, BAT MAN

Ya, we put mac and cheese on a pizza, add some bacon, and some garlic toasted bread crumbs bake that bad boy till it perfect.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	\$20.47		

22. SHROOM MY SHROOM

Light garlic and olive oil, rosemary, mushrooms, sliced sausage covered with fontina, motz and gouda cheese. Topped with fresh arugula and balsamic glaze.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	n/a		

23. THE CHICKEN NATURAL

On a garlic and oil base diced chicken, spinach, fresh mushrooms, garlic, whole cherry tomatoes motz, provolone and fontina cheese,Naturally good.

	10"	14"	16"
New York Thin	\$12.47	\$20.47	\$22.47
Chicago	n/a		

24. SOUTH OF THE PURPLE MOON

Refried bean base, beef, taco sauce, corn, motz and cheddar blend, topped with lettuce, fresh tomato, red onion and dollops of fresh sour cream.....and jalapeños, cilantro... Go south my friend Go south.

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	n/a		

25. PEAR SHAPED MOON ??

Fontina cheese, fresh sliced bartlet pears, walnuts from a far away land, gorgonzola cheese crumbles, topped with fresh arugula and balsamic glaze.

	10"
New York Thin	\$14.47
Chicago	n/a

26. THE ORIGINAL MARGARITA

Tomato sauce and fresh garlic, baked for 10 min then we remove it from the oven, add slices of fresh motz, bake another 5 minutes. We take it out, add chopped tomato, fresh basil and drizzle it with extra virgin olive oil.

	10"	14"	16"
New York Thin	\$11.77	\$18.77	\$20.77
Chicago	n/a		

27. PHILLY CHEESESTEAK

It's a Philly Cheesesteak, No it's A Pizza! Tasty layers of steak, grilled yellow onion, grilled green peppers, mushrooms, and cheese sauce topped with shredded mozzarella.

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	\$23.47		

28. BIG BOY SHRIMP PIZZA

Diced roasted pepper, diced red onion, and shredded mozzarella topped with shredded lettuce and crispy fried shrimp tossed in a stellar spicy sauce.

	10"	14"	16"
New York Thin	\$13.47	\$21.47	\$23.47
Chicago	n/a		

SOME HELP, SOME ADVICE!

Gravy is tomato sauce.

All of our food is made to order and as fresh and natural as we can get, so it might not be as quick as you might be used to. If the place is slammed, it could be 30, 40, 50 minutes for food. So relax, chill, the food is cooking. And if you are not happy with anything, please let us try to make you happy before you leave!

Moon Dog's "9 Diners"

Ya, need 10?... 10 Finger's, 10 toes, 9 dinners? (9 is enough)

That's all I gotta say bout that !!!

Add a salad for \$2.97

1. LOBSTER MAC N' CHEESE OH Yeah Baby - rich, creamy, so good. Made with lobster, real cream, our best cheeses, al dente pasta and all the love you can fit in a bowl. A house favorite \$14.97

2. MIMI'S OLD SCHOOL LASAGNA The Big Papa of Lasagna.....served in a bowl to prevent spillage... fresh ricotta, 5 different cheese, fluffy lasagna noodles... A moat, M.O.A.T. of gravy, only 14,000 calories... just eat it, ya ain't getting any younger \$14.47

3. JOHNNY'S ALFREDO This dish is so creamy it should be French? But its perfect, so its not French, it's ours... 40% heavy cream, fresh garlic, butter, the secret 3 cheese blend, some white pepper tossed in al dente pasta, toast to Johnny Alfredo... aka Johnny Cadillac \$12.87

4. FARMER DAVE'S CHICKEN PARM So we got this friend, he grew up on a farm, says he makes the best chicken parm???? Ya, whatever... he brought us a plate... 2 goats and got a case of Budweiser, got us the recipe... tender butterflied chicken, hand pounded, coated in seasoned breadcrumbs covered with gravy and baked to perfection... enjoy. ... \$14.27

5. BOW TIE R LA VODKA..... Top shelf vodka, flamed 3 feet high, fresh garlic, sliced prosciutto, diced Roma tomatoes all tossed in a velvety pink sauce. It's just too good to be bad, Howling at the moon could happen. I.D. Required To Order..... \$14.27

6. LEGO MY EGGPLANT Stacked purple perfection – Lightly fried, hand dipped eggplant (we do it fresh) then some gravy, thin slices of whole milk mozzarella, another layer of eggplant some more gravy, cheese, do it again... Stacked purple perfection... Ya'comes with spaghetti \$14.77

7. SPAGHETTI AND MONSTER MEATBALL On top of spaghetti – The biggest, most flavorful blend of beef and veal rolled with 2 different cheeses and a garden of herbs all sitting on a nest of al dente pasta covered in gravy \$13.37

8. MANICOTTI Hand made by our own kitchen staff, fresh ricotta, spinach, garlic, rolled in fresh pasta sheets, baked on top of our fresh eggplant covered in marinara and motz cheese..... Can't get better than that \$14.97

9. THE HOT MESS So, we are in Canada, at our cousins house, it's a cabin.... distant cousin, some one getting married. Only 300 people in the town. Day 2, I am going nuts. Aunt so and so announces pasta for dinner... ok something to look forward to. Well out comes home-made chili beans over spaghetti, then piled with four blends of cheese, add fresh sour cream, chopped onion and tomato. I'm looking around for a DNA test and a bus ticket. I get a gentle whiff of "The Hot Mess" in front of me, why not, - oh my Lordy – quintessential comfort food...no DNA test needed, they're family. \$300.00. Special today only..... \$ 13.37

TO-GO CONTAINERS ARE FREE !!!!!

House rules: good ain't fast and fast ain't good. Please be considerate of others... don't take a table unless your full party is here... if you did, be kind get up and let others eat. Paying it forward pays off... think about it... All our staff are local, if service was good, tip well, leave a review on Social Media. We love feedback!

Birthday Parties, hosted events, sports teams please book in advance through Catering Manager