

...what's for Starters?

Garlic Cheese Bread Dippers

Our homemade garlic bread toasted with cheese, cut into dipable strips with a cup of our Tomato-Basil Meatless or Meat Sauce. 9.50

Steamed Blue Mussels

Gently steam sautéed with a flavorful, aromatic wine and garlic broth. Topped with croutons, let them tumble into the delicious brew! 13.95

Sausage and Peppers

Juicy cuts of our spicy Italian sausage links with our roasted bell peppers. 12.95

Meatballs Parmigiana

Meatballs and meat sauce baked and browned with our cheese. 12.95

Grilled Meatballs

Our meatballs grilled with a rustic char and doused with fresh lemon and parsley. 12.95

Gluten Free

Pizza

10" gluten free thin crust. Topped with our Quality Lido's Pizza ingredients and baked till crisp.

Our homemade Meatballs contain gluten, Sorry!

Cheese 14.95

Toppings 1.50 ea.
(3 items max. recommended)

Pasta

Gluten free Penne pasta. Imported from Italy. 17.95
(Lunch portion available 11:00 am - 3:30 pm)

• Our special gluten free whole pear tomato-basil sauce

Or

• Freshly made Pesto sauce with basil, pine nuts, garlic and extra virgin olive oil.

Dessert

A rich chocolate, velvet smooth, flourless, gluten free cake. 8.75

While we use gluten free products, this facility is not gluten free and uses wheat products throughout this facility including our kitchen and ovens. If that is a concern, please consult your physician. Gluten free pasta is boiled in a separate pot than our other pastas. Gluten free pizzas are baked on the same bricks as our wheat flour pizza - but the bricks are well swept and the pizza sits on a bed of cornmeal. There could be a small amount of wheat flour in our ovens.

Beer

Draft

Sam Adams Lager

Sam Adams Seasonal Northridge only

Coors Light
Budweiser

Pitcher 60 oz

Bottled

Domestics

Bud Light
Fat Tire
Miller Lite
Ultra
O'Douls (Non Alcoholic)

Imports

Corona
Heineken
Peroni
Modelo Especial

CRAFT BEER

Stone IPA

Ballast Point - Sculpin IPA

Firestone-Walker 805

Angry Orchard Crisp Apple



Wine

Sparkling Wine

ASTI MARTINI & ROSSI, ITALY

PROSECCO MIONETTO BRUT, TREVISO, ITALY

PROSECCO RUFFINO, VENETO, ITALY

White & Blush Wine

WHITE ZINFANDEL BERINGER, CALIFORNIA

PINOT GRIGIO ANTINORI SANTA CRISTINA, DELLA VENEZIE, ITALY

PINOT GRIGIO RUFFINO "LUMINA", DELLA VENEZIE, ITALY

SAUVIGNON BLANC ROBERT MONDAVI, PRIVATE SELECTION, CALIFORNIA

CHARDONNAY WOODBRIDGE, CALIFORNIA

CHARDONNAY TOM GORE, CALIFORNIA

CHARDONNAY MEIOMI, CALIFORNIA

Red Wine

PINOT NOIR ROBERT MONDAVI, PRIVATE SELECTION, CALIFORNIA

RED BLEND DREAMING TREE CRUSH, ARGENTINA

MERLOT CK MONDAVI, CALIFORNIA

MERLOT COLUMBIA CREST "GRAND ESTATE", WASHINGTON

MALBEC RUTA 22 ARGENTINA

CHIANTI RUFFINO, DOCG, TUSCANY, ITALY

CHIANTI BELLA UVA, "STRAW BASKET" TUSCANY, ITALY

CHIANTI CLASSICO QUERCETO, TUSCANY, ITALY

CHIANTI CLASSICO RUFFINO "RISERVA DUCALE" GOLD, TUSCANY, ITALY

CABERNET SAUVIGNON CK MONDAVI, CALIFORNIA

CABERNET SAUVIGNON KNOTTY VINES, CALIFORNIA

CABERNET SAUVIGNON UNSHACKLED BY PRISONER WINE CO., CALIFORNIA

CABERNET SAUVIGNON ROBERT MONDAVI, NAPA

House Wine

Glass 7.00 Half Carafe 12.00 Full Carafe 21.00

ROSÉ, CALIFORNIA CHABLIS, CALIFORNIA BURGUNDY, CALIFORNIA

Cocktails

Enjoy our Full Bar with our Super Premium Well Northridge location only



Serving our Friends Since 1958

Frank Paul Miccolis opened the first Chi-Chi's in Panorama City, California in January 1958. That's the same year the Dodgers moved to Los Angeles from Brooklyn, New York, Elvis Presley's "Jailhouse Rock" was on the top of the charts and Arnold Palmer won his first Masters!

Frank, known by his friends and customers as "Judge", came to California from Gary, Indiana with his wife Ida Mae. He came with plenty of experience after working for several years in famous Italian restaurants and nightclubs owned by his father in the Gary and South Bend areas. His father was also named Frank Paul Miccolis but friends called him "Cicci Paul", a nickname for Frank in Italian, pronounced "Chi-Chi Paul."

When Judge opened his first restaurant, he named it Chi-Chi's Pizza in honor of his father. Back in 1958, Judge wanted to make sure people pronounced the name properly so he spelled the name phonetically. That's where the name Chi-Chi's Pizza came from!

Judge wore black heavy framed glasses that were in fashion at the time. A young artist sat with him while they tried to come up with a logo. The artist sketched Judge's eyes and heavy rimmed glasses and put a pizza chef hat on top. The familiar logo was born, and it has been recognized all over the world!

In 1960, Judge took over Lido Pizza, in 1967 he opened Chi-Chi's in Simi Valley and Saugus, and in 1973 he opened in Northridge. In the mid 70's, Judge bought an existing steak and seafood restaurant in the High Sierras called the Carson Peak Inn located in quaint June Lake, CA. A favorite vacation spot for Judge and his family, he frequented the restaurant known for its great steaks, seafood and chicken many times before he bought it. In 2001 Chi-Chi's opened in Canyon Country to replace the aging Panorama City store. All the restaurants remain very popular and well liked.

In the late 80's Judge's son, Paul Miccolis, became President of Chi-Chi's Pizza. In November 1992, Frank Paul Miccolis "Judge" passed away. He was regarded as a visionary in his field and was known as one of the very few early pizza pioneers who brought pizza to the San Fernando Valley. Ida Mae Miccolis and Paul Miccolis continue to own the chain today and many family members are still active.

Chi-Chi's has developed a large following of devoted customers and friends over the years. Many original customers still come to Chi-Chi's with their great grandchildren today. We love to hear customers tell us their story about their first time coming to Chi-Chi's or of how many generations their family has been coming. We also are continuously welcoming new friends who have been recently introduced to Chi-Chi's. They quickly become frequent customers.

Back in January of 2018 we celebrated our 60th Anniversary. Over 60 years of success cannot happen without our loyal customers. Many thanks to all our customers past and present.

Thank You!



Beverages

Italian Bottled Water

S. Pellegrino - Essenza

- Dark Morello Cherry/Pomegranate
 - Tangerine/Wild Strawberry
 - Lemon/Lemon Zest
- (No calories, sugar, sweeteners or colors)

330 ml (11.15 oz) can 3.00

S. Pellegrino - Cold Sparkling

Acqua Panna - Cold Still

500ml (16.9 oz) 3.00

Liter (33.8 oz) 5.00

Torani™ Flavored Drinks

Iced Tea Italian Soda Lemonade

3.95

Raspberry, Peach, Strawberry, or Vanilla (cream soda) Sugar Free available

Soda Lemonade - with pulp Iced Tea Hot Teas Coffee Milk (no refill)
Espresso Cappuccino Lattes

Locations:

Chi-Chi's Pizza - Northridge, Saugus, Simi Valley, Canyon Country

Lido Pizza - Van Nuys

Visit us at our website www.chichispizza.com

Chi-Chi's Gift Cards available.

Take Out Menu and Catering Menu available for your special occasions!



We use Extra Virgin Olive Oil and high grade, commercially refined Peanut Oil in some products. Tree nuts including Pistachio Nuts and Pine Nuts are also used in some products.

While we use gluten free products, this facility is not gluten free and uses wheat products throughout this facility including our kitchen and ovens. If that is a concern, please consult your physician.

Gluten free pasta is boiled in a separate pot than our other pastas. Gluten free Pizzas are baked on the same bricks as our wheat flour pizza - but the bricks are well swept and the pizza sits on a bed of cornmeal.

There could be small amounts of wheat flour in our ovens.

In fairness to our servers, an 18% minimum gratuity is suggested on parties with 10 or more. Of course, it's up to you.

For obvious reasons, we cannot offer take-home boxes on refills of our dine in "All the Pasta You Can Eat" special.

We reserve the right to refuse service to anyone.



Serving Families since 1958



DINNER MENU

Pizza

	Individual	Medium	Large
Tomato Sauce and Cheese (basic pizza)	16.45	19.75	22.95
Always a favorite			

Enjoy the Following Toppings:

Sausage	Mild Yet Flavorful	Number Of Items	Individual	Medium/Large
Peperoni Chips	Lively Flavor			
Mushroom	A Delicate, Tasty Treat			
Bell Peppers-Fried	Garden Fresh			
Anchovy Fillets	From European Seas	3	5.10	6.30
Meatball	Fine with Wine	4	6.60	8.20
Salami	Excellent with Beer	Over 4	1.45	1.85
Olives	Sliced and Succulent			
Canadian Style Bacon	Smokey Lean			
Pineapple	Refreshingly Different			
Campari Tomato & Basil	Fresh & Ripe			
Jalapeño Peppers-Fried	Fresh, Temptingly Hot			
Hatch Green Chile	Famous, New Mexico			

Fresh Sliced Onions or Sweet Basil – Small Pizza	1.45	Med or Large Pizza	1.85
Extra Thick Dough	2.75		
Original Old Cut from 1958 – Just Ask	Gluten Free Available	Any Pizza Made Spicy Hot! – No Charge	

A Few Favorite Combinations

Lido's Special - Cheese, Tomato Sauce, Sausage, Bell Peppers and Mushrooms...3 Items
Immigrant - Cheese, Tomato Sauce, Canadian Style Bacon & Pineapple...2 Items
Super Deluxe - Cheese, Tomato Sauce, Peperoni, Sausage, Mushrooms, Bell Peppers and Onions...5 Items

Balanced Blend Pizza Combos

We are known for our generous portions of toppings, but for some, these multiple item pizzas can become too heavy. These favorite combos are available with more balanced portions of items to get the perfect flavor blend.

Garden Medley - Cheese, Tomato Sauce, Mushrooms, Campari Tomato, Onion and Bell Peppers ... 2 items
Balanced Deluxe - Cheese, Tomato Sauce, Peperoni, Sausage, Mushrooms, Bell Peppers and Onions ... 3 Items

No Substitutions

Salad

Crisp Salad Bowl appetizer size

Italian Green Salad	7.15
add Salad Cheese 1.00	

Lido's Antipasto Salad	8.75
Crisp Romaine, Peperoni, Salad Cheese, Salami, Tomatoes, Onion, Peperoncini, Garbanzos and our Italian Dressing	

Baby Greens	7.15
Spring Mix, assorted flavor mix of young, tender greens with Tomatoes and our Balsamic Vinaigrette	
add Salad Cheese 1.00	

Caesar Salad	7.75
Herbed croutons, Parmigiano-Reggiano, Caesar Dressing	

Dressings: Chi-Chi's Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette

Soup

Lido's Minestrone Soup	cup 6.50	owl 7.95
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Clam Chowder	cup 6.95	owl 9.45
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Seasonal Soup	(please ask your server)
cup 6.95	owl 9.45

Garlic Bread 3.50

Sourdough Rolls (4) 2.40

Fresh Pasta

Freshly Made Pasta Al Uovo (Egg Pasta)

We Are Proud To Say “We Make Our Own”

These Delicious Pastas Are Served with Genuine Italian Parmigiano Reggiano Cheese & Hot Sourdough Bread with Butter

With
Our
“Original”
Full Bodied
MEAT SAUCE
15.50

with **MEATBALLS** 3.50 each
with **MUSHROOMS** add 4.50
with **SAUSAGE** add 4.50 per link

Choice of:
Spaghetti
Springs
Shells
Rigatoni
Orecchiette

Semolina blend, no egg

WW Rigatoni
Whole wheat, no egg

With
Our Light Delicate
Tomato &
Fresh Basil
MEATLESS SAUCE
15.50

with **MEATBALLS** 3.50 each
with **MUSHROOMS** add 4.50
with **SAUSAGE** add 4.50 per link

Our sauces are made with care each morning, the right way, joining flavors with a long, slow simmer.

Specialty Pastas

LINGUINE WITH CLAM SAUCE White Cream or Red Tomato
“Dominic's Favorite” 21.95

FETTUCCINE ALFREDO Our fresh Fettuccine Pasta and our Parmigiano-Reggiano Cream Sauce
made to order, from scratch “Remember Rome” 20.45

CHEESE RAVIOLI Ricotta Cheese filling with White Cream Sauce, made to order
“Smooth, Unforgettable” 17.95

MEAT RAVIOLI Blended with Spinach and served with Meat Sauce
“Like Mama Makes” 17.95

CHICKEN RAVIOLI Filled w/ Seasoned Chicken Breast, touched with Meatless Sauce
and an Extra Virgin Olive Oil drizzle 17.95

CANNELLONI Choice of: Our blend of Beef, Pork & Ricotta filled Fresh Pasta or
Seasoned White Chicken Breast filled Fresh Pasta
“Baked in a Casserole” 20.95

EGGPLANT PARMIGIANA Freshly made, Served with Spaghetti on the side
“Baked in a Casserole” 21.95

LASAGNA AL FORNO (Baked Lasagna)
Pasta Layered with Meat & Cheese 21.95

with pasta Meatballs 3.50 each Sausage 4.50 per link

Platter Combinations

RAVIOLI & SPAGHETTI

Our own cheese ravioli on one side and spaghetti on the other, all covered
with our original full-bodied meat sauce 17.95

RAVIOLI & RAVIOLI

Ricotta cheese filled ravioli on one side and our beef and spinach filled ravioli on the other, all covered
with our original full-bodied meat sauce 18.45

NORTHERN ITALIAN PLATTER

A combination of our chicken cannelloni, cheese ravioli with cream sauce
and spaghetti with meatless sauce 24.95

SOUTHERN ITALIAN PLATTER

A combination of our lasagna, meat ravioli in meatless sauce
and rigatoni with meat sauce 24.95

Sandwiches

On a Crusty Sesame Seed Italian Style Roll

Italian Style Roast Beef – Dripping with Beef Juice, Fried Bell Peppers... From Gary, Indiana 12.75

Meatball – Made here, Fried Bell Peppers and Sauce 11.95

Sausage – Hot Italian, Grilled, Fried Bell Peppers with Meat Sauce 11.95

Cold Cut Combination – Mortadella w/ Pistachio Nut, Salami, Provolone Cheese,
Lettuce, Onion, Tomato, Peperoncini - Special Dressing 11.50

Provolone Cheese Sandwich – Aged Provolone Cheese,
Lettuce, Onion, Tomato, Peperoncini - Special Dressing 11.50

Salami Sandwich – Salami, Provolone Cheese,
Lettuce, Onion, Tomato, Peperoncini - Special Dressing 11.50

Mortadella Sandwich – Mortadella w/ Pistachio Nut, Provolone Cheese,
Lettuce, Onion, Tomato, Peperoncini - Special Dressing 11.50

Desserts

Tiramisu - Layers of espresso drenched sponge cake divided by luscious mascarpone cream, dusted
with cocoa powder 8.75

Alessandro's Gelato – Made fresh locally for us by our friend from Venice, Italy, master gelato maker
Alessandro! Milk based not cream, yet super smooth with full bodied, authentic flavors.
In a traditional gelateria cup and shovel 4.95

Cheesecake – Generous slice of the famous NY style cheesecake with graham cracker crust.
Drizzled with chocolate, caramel or fruit sauce 8.75

Flourless Chocolate Cake – A rich, dense but moist, chocolate cake. Not only delicious,
but it's gluten free as well! 8.75

Ice Cream	6.25	Sherbet.....	6.25
Chocolate or Caramel Sundae..	7.25	Spumoni	6.25

Go hang a salami I'm a lasagna hog

