...what's for Starters?

Garlic Cheese Bread Dippers
Our homemade garlic bread toasted with cheese, cut into dippable strips with a cup of our Tomato-Basil Meatless or Meat Sauce. 11.95

Steamed Blue Mussels
Gently steam sautéed with a flavorful, aromatic wine and garlic broth. Topped with croutons, let them tumble into the delicious brew! 16.95

Sausage and Peppers
Juicy cuts of our spicy Italian sausage links with our roasted bell peppers. 15.95

Meatballs Parmigiana
Meatballs and meat sauce baked and browned with our cheese.
15.95

Grilled Meatballs
Our meatballs grilled with a rustic char and doused with fresh lemon and parsley. 15.95

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 18.75

Toppings 1.85 ea.
(3 items max. recommended)

Pasta
Gluten free Penne pasta. Imported from Italy. 22.45
(Lunch portion available 11:00 am – 3:30 pm)
Our special gluten free whole pear tomato-basil sauce

Dessert
A rich chocolate, velvet smooth, flourless, gluten free cake. 9.45

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.

Beverages

Italian Bottled Water

Ciao!
- Cherry
- Peach

(Sparkling Water with real Fruit Juice, no added sugar, 10 cal.)
330 ml (11.15 oz) can 3.50

S. Pellegrino - Cold Sparkling
Acqua Panna - Cold Still
500ml (16.9 oz) 3.50
Liter (33.8 oz) 5.50

Torani™ Flavored Drinks
Iced Tea Italian Soda Lemonade
4.50
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. Sesame Seeds, Tree nuts including Pistachio Nuts and Pine Nuts are also used in some products.
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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.

Beer

Draft
Sam Adams Lager
Coors Light
Modelo Especial

Pitcher 60 oz

Bottled
Domestics	Imports
Bud	**Corona**
Ultra	**Heineken**
Bud Lite	**Peroni**
Miller Lite	**Stella Artois**
	Peroni 0.0
	Corona NA

Craft Beer
Stone IPA (can)
Ballast Point - Sculpin IPA
805
Athletic Brewing - Run Wild IPA NA (can)

Other
Angry Orchard Crisp Apple
White Claw

Non-Alcoholic (less than 0.5% Alcohol)
Beer
Peroni 0.0
Corona NA
Athletic Brewing - Run Wild IPA NA (can)

Wine
NA Prosecco - 187 ml split

Other
NA Italian Spritz
NA Aperitivo, NA Prosecco, Bitters

Bellinis
NA Prosecco, Peach Puree
NA Prosecco, Strawberry Puree

Wine

Sparkling Wine	split (small bottle)	bottle
ASTI *MARTINI & ROSSI, ITALY*	8.50	23.00
PROSECCO *RUFFINO, VENETO, ITALY*	8.50	
NA PROSECCO *MIONETTO, ITALY*	8.50	
White & Blush Wine	**glass**	**bottle**
WHITE ZINFANDEL *BERINGER, CALIFORNIA*	8.50	25.00
PINOT GRIGIO *ANTINORI SANTA CRISTINA, DELLA VENEZIE, ITALY*	10.50	32.00
PINOT GRIGIO *RUFFINO "LUMINA", DELLA VENEZIE, ITALY*	8.50	25.00
SAUVIGNON BLANC *ROBERT MONDAVI, PRIVATE SELECTION, CALIFORNIA*	8.50	25.00
CHARDONNAY *WOODBRIDGE, CALIFORNIA*	8.50	25.00
CHARDONNAY *MEIOMI, CALIFORNIA*	10.50	32.00
Red Wine		
PINOT NOIR *ROBERT MONDAVI, PRIVATE SELECTION, CALIFORNIA*	8.50	25.00
RED BLEND *DREAMING TREE CRUSH, ARGENTINA*	10.50	32.00
MERLOT *CK MONDAVI, CALIFORNIA*	8.50	25.00
MERLOT *COLUMBIA CREST "GRAND ESTATE", WASHINGTON*	9.50	28.00
MALBEC *PORTILLO, ARGENTINA*	9.50	29.00
CHIANTI *RUFFINO, DOCG, TUSCANY, ITALY*	8.50	25.00
CHIANTI CLASSICO *QUERCETO, TUSCANY, ITALY*	10.50	32.00
CHIANTI CLASSICO *RUFFINO "RISERVA DUCALE" GOLD, TUSCANY, ITALY*		50.00
CABERNET SAUVIGNON *CK MONDAVI, CALIFORNIA*	8.50	25.00
CABERNET SAUVIGNON *BOGLE, CALIFORNIA*	10.50	32.00
CABERNET SAUVIGNON *UNSHACKLED BY PRISONER WINE COMP, CALIFORNIA*		48.00
CABERNET SAUVIGNON *ROBERT MONDAVI, NAPA*		50.00

House Wine
Glass 7.50 Half Carafe 13.00 Full Carafe 23.00
ROSÉ, *CALIFORNIA* **CHABLIS,** *CALIFORNIA* **BURGUNDY,** *CALIFORNIA*

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 2023 we celebrated our 65th Anniversary. Over 65 years of success cannot happen without our loyal customers. Many thanks to all our customers past and present.

Thank You!

LIDO PIZZA

Serving Families since 1958



LUNCH MENU

Pizza

	Individual	Medium	Large
Tomato Sauce and Cheese (basic pizza)	19.95	23.45	27.25

Always a favorite

Enjoy the Following Toppings:

Sausage	Mild Yet Flavorful
Peperoni Chips	Lively Flavor
Mushroom	A Delicate, Tasty Treat
Bell Peppers-Fried	Garden Fresh
Anchovy Fillets	From European Seas
Meatball	Fine with Wine
Salami	Excellent with Beer
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

Design Your Own!
Add to basic price above

Number Of Items	Individual	Medium/Large
1	2.25	2.90
2	4.40	5.60
3	6.45	8.10
4	8.40	10.40
Over 4	add 1.85 per additional item over 4	add 2.25 per additional item over 4

Fresh Sliced Onions or Sweet Basil – Small Pizza **1.85** Med or Large Pizza **2.25**
Extra Thick Dough 2.95
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 item price
Balanced Deluxe - Cheese, Tomato Sauce, Peperoni, Sausage, Mushrooms, Bell Peppers and Onions ... 3 item price

No Substitutions

Salad

Crisp Salad Bowl
appetizer size

Italian Green Salad 8.75
add Salad Cheese 1.75

Lido's Antipasto Salad 10.75
Crisp Romaine, Peperoni, Salad Cheese, Salami, Tomatoes, Onion, Peperoncini, Garbanzos and our Italian Dressing

Baby Greens 8.75
Spring Mix, assorted flavor mix of young, tender greens with Tomatoes and our Balsamic Vinaigrette
add Salad Cheese 1.75

Caesar Salad 9.75
Herbed croutons, Parmigiano-Reggiano, Caesar Dressing

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

Entrée Salads

Italian Green Salad 16.95
Crisp Romaine, Onions, Tomatoes, Garbanzo Beans and Peperoncini
add Salad Cheese 3.50

Caesar Salad 18.95
Crisp Romaine and herbed croutons tossed with our Parmigiano-Reggiano dressing and dusted with more Parmigiano

Lido's Antipasto Salad 20.95
Crisp Romaine, Peperoni, Salad Cheese, Salami, Onions, Tomatoes, Garbanzo Beans, Peperoncini and Italian Dressing

Soup

Lido's Minestrone Soup (non-vegetarian)
cup 7.95 bowl 10.45

Clam Chowder cup 8.95 bowl 11.95

Seasonal Soup (please ask your server)
cup 8.95 bowl 11.95

Garlic Bread 3.75

Bread On Request
Complimentary 1st basket of Sourdough (1 roll per person)
Additional basket of Sourdough (4 rolls)
$3.20 (.80 per roll)

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 14.95**
with **MEATBALLS** *4.15 each*
with **MUSHROOMS** *add 4.15*
with **SAUSAGE** add *5.25 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 14.95**
with **MEATBALLS** *4.15 each*
with **MUSHROOMS** *add 4.15*
with **SAUSAGE** add *5.25 per link*

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

Specialty Pastas and Casseroles

LINGUINE WITH CLAM SAUCE White Cream or Red Tomato
"Dominic's Favorite" 18.95

FETTUCCINE ALFREDO Our fresh Fettuccine Pasta and our Parmigiano-Reggiano Cream Sauce made to order, from scratch ***"Remember Rome"*** 18.95

CHEESE RAVIOLI Ricotta Cheese filling with White Cream Sauce, made to order
"Smooth, Unforgettable" 15.95

MEAT RAVIOLI Blended with Spinach and served with Meat Sauce
"Like Mama Makes" 15.95

CHICKEN RAVIOLI Filled w/ Seasoned Chicken Breast, touched with Meatless Sauce and an Extra Virgin Olive Oil drizzle 15.95

CANNELLONI Choice of: Our blend of Beef, Pork & Ricotta filled Fresh Pasta or Seasoned White Chicken Breast filled Fresh Pasta
"Baked in a Casserole" 17.45

EGGPLANT PARMIGIANA Freshly made, Served with Spaghetti on the side
"Baked in a Casserole" 18.45

LASAGNA AL FORNO (Baked Lasagna)
Pasta Layered with Meat & Cheese 18.45

with pasta **Meatballs** 4.15 each **Sausage** 5.25 per link

Go hang a salami I'm a lasagna hog

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 21.95

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 22.75

NORTHERN ITALIAN PLATTER
A combination of our chicken cannelloni, cheese ravioli with cream sauce and spaghetti with meatless sauce 31.50

SOUTHERN ITALIAN PLATTER
A combination of our lasagna, meat ravioli in meatless sauce and rigatoni with meat sauce 31.50

Sandwiches
On a Crusty Sesame Seed Italian Style Roll

Italian Style Roast Beef – Dripping with Beef Juice, Fried Bell Peppers... From Gary, Indiana 15.95

Meatball – Made here, Fried Bell Peppers and Sauce 14.95

Sausage – Hot Italian, Grilled, Fried Bell Peppers with Meat Sauce 14.95

Cold Cut Combination – Mortadella w/ Pistachio Nut, Salami, Provolone Cheese, Lettuce, Onion, Tomato, Peperoncini - Special Dressing 14.50

Provolone Cheese Sandwich – Aged Provolone Cheese, Lettuce, Onion, Tomato, Peperoncini - Special Dressing 14.50

Salami Sandwich – Salami, Provolone Cheese, Lettuce, Onion, Tomato, Peperoncini - Special Dressing 14.50

Mortadella Sandwich – Mortadella w/ Pistachio Nut, Provolone Cheese, Lettuce, Onion, Tomato, Peperoncini - Special Dressing 14.50

Desserts

Tiramisú - Layers of espresso drenched sponge cake divided by luscious mascarpone cream, dusted with cocoa powder 9.45

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 5.25

Cheesecake – Generous slice of the famous NY style cheesecake with graham cracker crust. Drizzled with chocolate, caramel or fruit sauce 9.45

Flourless Chocolate Cake – A rich, dense but moist, chocolate cake. Not only delicious, but it's gluten free as well! 9.45

Ice Cream 6.95	Sherbet 6.95
Chocolate or Caramel Sundae .. 7.75	Spumoni 6.95