

# PIZZERIA 201

*... a good find!*

located in the  
Historic Westerman Lumber House  
201 1<sup>st</sup> Street South  
Downtown Montgomery, Minnesota

## 507.364.5000

*Dine-in, Carry Out, Delivery & Catering*

### ***Warm Season***

#### **June, July & August**

**Wednesday 4:00 – 9:00p**

**Thursday 4:00 – 9:00p**

**Friday 11:00a – 10:00p**

**Saturday 11:00a – 10:00p**

**Sunday 4:00 – 8:00p**

### ***Cool Season***

#### **September – May**

**Wednesday 4:00 – 8:00p**

**Thursday 4:00 – 8:00p**

**Friday 11:00a – 9:00p**

**Saturday 11:00a – 9:00p**

**Sunday 4:00 – 8:00p**

[www.pizzeria201.com](http://www.pizzeria201.com)



## APPETIZERS

**Focaccia & Olive Oil** . . Seasoned Italian Flatbread served warm with olive oil 6.50

**Dish of Olives** . . A dozen & a half (or so) mixed, marinated olives – green, black & Kalamata 3.75

**Hot Pepperoncini Dip** . . House made and baked, Italian cheeses, pepperoncini, Genoa Salami served w/ baguette 9.50

**Warm Mushroom Dip** . . House made, using caramelized onions and mushrooms, garlic & wine, mixed with a blend of cheeses, served w/ baguette 9.50

**Italian Fries** . . Fresh dough folded over, special seasonings, filled with mozzarella cheese, brushed with garlic butter, topped with Asiago 6.

**Garlic Cheese Bread** . . Half loaf of fresh baked bread smothered in mozzarella 6.50

*Italian Fries & Breads served with red sauce*

**Meatball Platter** . . Meatballs, covered with our marinara sauce, served w/ garlic toast & Asiago fricos 9.50

**Boneless Wings** . . **Mango Habanero, Buffalo or BBQ** – 10 oz. Served with ranch or Gorgonzola and fresh celery sticks 10.

**Bone-In Wings** . . **Mango Habanero, Buffalo or BBQ** - A full lb. of fabulous oven-baked wings served the same as Boneless 10.50

## SALADS & SOUP

**Italian Salad** . . **Our Signature Salad!** . . Mixed greens, cucumber, tomato, red onion, green and black olives, pepperoni, mozzarella cheese, pepperoncini & croutons served with fresh baguette . . *we suggest Renee's Vinaigrette!*

salad for four . . 13.

salad for one . . . 6.

**House Salad** . . Mixed greens, cucumber, carrot, tomato, red onion & croutons s 4.50 lg 8.

**Caesar Salad** . . Romaine lettuce, shredded parmesan & croutons tossed with Caesar dressing s 4.50 lg 8.

**Greek Salad** . . Mixed greens, tomato, cucumber, red onion, Kalamata olive, feta cheese, sprinkled with sumac dust served with our house Greek vinaigrette s 5.50 lg 8.50

**Thai Peanut Salad** . . Mixed greens, red pepper, snap peas, cilantro, peanuts, carrot, Peanut Sauce s 5.50 lg 8.50

**Soup of the Week** . . cup 2.50 / bowl 3.75

. . . Add fresh baguette to your salad or soup 1.

. . . Add chicken to any salad s 2. lg 2.75

**Salad Dressings** Ranch French Renee's Vinaigrette  
Gorgonzola Caesar Thousand Island Parmesan Peppercorn

Additional Salad Dressing / Dipping Sauces .50

## HOT SANDWICHES

*served with small salad; substitute soup for salad 1.*

**Italian Beef** . . Thinly sliced roast beef, slow cooked in its own juices, topped with house made giardiniera & provolone cheese, served with au jus 9.

**Meatball Sub** . . Fresh bread boat, brushed with garlic butter, loaded with mozzarella, filled with meatballs, covered with marinara sauce and sprinkled with Asiago cheese 9.

**Pulled Pork** . . Our own home raised pork, cooked for hours in a lightly seasoned tomato sauce spiked with vinegar and lemon, served with a side of BBQ sauce 9.

**Hot Dago** . . Hand formed Italian sausage patty, topped with mozzarella and red sauce, sautéed onion, green pepper, fresh mushroom and sprinkled with Asiago cheese 9.

Our sandwich bread is baked fresh daily (*across the street*)  
by Bob & Jean at **Franke's Bakery**  
. . *family owned & operated since 1914!*

**Host your private party at the Pizzeria . . or, if you need more room, have us cater your event at . . .**

*Next Chapter Winery Historic Hilltop Hall*

*Montgomery Brewing*

**Need us to come to you? We can do that too!**

**Q:** Can Pizzeria 201 set up an 'outdoor kitchen' at my home?

**A:** Yes! . . we can, with our  
**Mobile Wood Fired Oven!**



## PASTA

*Pasta served with small salad & garlic toast*

**Lasagna Rosso** . . Layers of our special cheeses, pasta & meat sauce 10.

**Lasagna Bianco** . . Baked layers of pasta, Alfredo sauce, spinach, garlic chicken, mushroom and special cheeses 10.

**Tortellini – The Original** . . Three Cheese Tortellini, layered w/ Alfredo sauce, fresh mushroom, onion, bacon, Fontina & Asiago Cheese 10.

**Tortellini Arrabbiata** . . Three Cheese Tortellini in a tomato sauce with spicy Italian sausage, sautéed peppers & onions 10.

## Wedding & Event Catering

Brunch, Lunch or Dinner

Stuffed Chicken Marsala

Roasted Pork Tenderloin

Beef Short Ribs

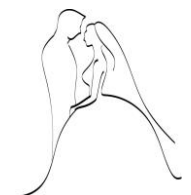
Pasta Bar

Mashed Baby Reds

Au gratin Potatoes

Roasted Vegetables

& much more



# STROMBOLI

*Originating in Philadelphia*

*A rolled, oven baked sandwich served with small salad*

**Salami** . . provolone and mozzarella cheese, Genoa salami, our home raised Canadian style bacon, chopped red and pepperoncini peppers, served with creamy Italian sauce 9.

**Veggie** . . provolone and mozzarella cheese, mushrooms, green and yellow peppers, red onion and tomato, served with red sauce 9.

**Chicken Parmigiana** . . . sliced chicken breast, topped w/ tomato sauce, mozzarella, parmesan & provolone 9.

# CALZONES

Originating in Naples, Italy –

*A disc of dough, folded around a filling, then baked . .*

Your choice of four ingredients with our special 4-cheese blend, your choice of red, BBQ or Alfredo sauce

Large 8.50 Small 6.

*Create your own or try one of our favorites!*

**Johnny Sausage** . . Spicy Italian sausage, yellow and red peppers, white onion with red sauce

**Al Capone** . . Mushroom, green pepper, red onion, tomato and bacon with BBQ sauce

**Chicken Man** . . Garlic chicken, green pepper, artichoke, tomato with Alfredo sauce

**Machine Gun Mary** . . Chicken, our farm raised ham and Swiss cheese with Alfredo Sauce

# PIZZA



**Size Choices:** Medium (12") or Large (14")

**Crust Choices:** Hand Tossed or Thin Crust

**Cutting Choices:** Squares or Triangles

## Topping Choices

Hand Pinched Sausage  
Sliced Hot Italian Sausage  
Canadian Bacon  
Bacon  
Smoked Ham  
Genoa Salami  
Pepperoni  
Super-Sized Pepperoni  
Hamburger

Buffalo Chicken  
Garlic Chicken  
  
Celery  
Fresh Mushroom  
Artichoke  
Fresh Spinach  
Extra Cheese

White Onion  
Red Onion  
  
Roma Tomato  
Sauerkraut  
Fresh Pineapple

Green Olive  
Black Olive  
Kalamata Olive  
  
Green Pepper  
Red Pepper  
Yellow Pepper  
Pepperoncini  
Fresh Jalapeno

### 12" Medium

Cheese 10.  
additional topping 1.25  
Specialty Pizza 14.50

### 14" Large

Cheese 12.  
additional topping 1.50  
Specialty Pizza 16.50

**We've Created Some *Great* Signature Pizza's you can find on the next page**



Many of our Premium Meat Products are raised on **our family farm** here in Le Sueur County. We raise our pork and beef with a "green" philosophy and process our meats locally with Randy & Laura at **Odenthal Meats** in Heidelberg.

Seasonally, we source much of our fresh produce from Dean & Jean at **My Minnesota Farmer** 3 miles west of Montgomery.



# SIGNATORE PIZZA

<b>BBQ Chicken</b> . . . . .	Chicken, red onion, green pepper, bacon, mozzarella and cheddar cheese placed on top of a BBQ sauce ( <i>adding pineapple gives this one a sweet and zesty zing!</i> )
<b>BLT</b> . . . . .	A light layer of ranch sprinkled with our special seasonings loaded with bacon and a cheddar-mozzarella cheese blend. After baking, we top this pizza with fresh romaine and Roma tomato
<b>Black &amp; Bleu</b> . . . . .	We swirl Gorgonzola and red pepper flakes into our red sauce to start this one. Then we add mozzarella, steak, fresh mushroom, red onion, a sprinkling of bacon and bleu cheese, lightly topped w/ pepper jack
<b>California Dreamin'</b> . . . .	Fresh dough brushed with garlic butter, mozzarella, fresh mushroom, green pepper and Roma tomato
<b>Chicken Bacon Ranch</b> . . .	Your choice of garlic chicken <i>or</i> buffalo chicken, red onion, sprinkled with bacon, mozzarella & cheddar cheese on top of a ranch sauce
<b>Chicken-In-A-Grass-Skirt.</b>	Our Alfredo sauce, garlic chicken, pineapple and pepperoncini along with a sprinkling of coconut, mozzarella and Cheddar
<b>Classic</b> . . . . .	Pepperoni, hand pinched sausage, white onion, red and green peppers, black olive, mozzarella
<b>Diavola</b> . . . . .	Our <i>Hot &amp; Spicy</i> Pizza! Red sauce sprinkled with our special pepper blend ( <i>a house mix of jalapeño, habanero and cayenne peppers</i> ) – sliced hot Italian sausage, yellow & red peppers, pepperoncini and fresh jalapeño topped with mozzarella, pepper jack cheese and ghost pepper cheese . . . <b><i>pick your heat: HOT; HOTTER; or DEATH!</i></b>
<b>Fiery Pepperoni</b> . . . . .	Red sauce sprinkled with crushed red pepper, then covered with Super-Sized Pepperoni, mozzarella, pepper jack, and ghost pepper cheese with lots of fresh jalapeño
<b>Flamin' Bleu</b> . . . . .	A blend of Gorgonzola & buffalo sauce, mozzarella, buffalo chicken, celery and red onion topped with bleu cheese crumbles
<b>German</b> . . . . .	Hand pinched sausage with sauerkraut & white onion and mozzarella
<b>Greek</b> . . . . .	Red sauce, spinach, red onion, fresh tomato, Kalamata olive, Feta cheese, sprinkled w / Sumac dust
<b>Hawaiian</b> . . . . .	Canadian bacon & fresh pineapple with mozzarella ( <i>our family likes to add green olives to this one!</i> )
<b>Hog Heaven</b> . . . . .	Ham, hand pinched sausage, Canadian bacon, pepperoni, bacon and mozzarella with your choice of BBQ <i>or</i> red sauce
<b>Home on the Range</b> . . . .	Our family raised pulled pork, cheddar, red onion, jalapeno and bacon finished with our house made hot pepper honey and a drizzle of BBQ sauce
<b>Hot Hen</b> . . . . .	Alfredo sauce, red pepper flakes, mozzarella, garlic chicken, jalapenos, onion and bacon
<b>Meat is Neat</b> . . . . .	Red sauce, mozzarella, Canadian-style bacon, super-sized pepperoni, hand-pinched sausage and Genoa salami
<b>Roman Holiday</b> . . . . .	Fresh dough brushed with garlic butter and Gorgonzola, fresh spinach, white onion, Kalamata olives, artichokes, Roma tomato, mozzarella and Asiago cheese
<b>P...P...Pepperoni</b> . . . . .	The Pepperoni Lovers Pizza... two layers of pepperoni, the first layer is traditional pepperoni, the second layer uses lots of Super-Sized Pepperoni with mozzarella!
<b>Pizza Bianco</b> . . . . .	House made Alfredo sauce, garlic chicken, white onion, garlic, and fresh mushroom topped with mozzarella and a sprinkling of Parmesan & Asiago cheeses
<b>Shrimp Scampi</b> . . . . .	Garlic butter, mozzarella, shrimp, Roma tomato, garlic, fresh cilantro and parsley, with a light cover of fontina and Asiago
<b>Steakhouse</b> . . . . .	Thinly sliced steak, green pepper, fresh mushroom, red onion, mozzarella, provolone and pepper jack cheeses on top of a thin layer of ranch sauce
<b>Sweet Italian</b> . . . . .	Red sauce, mozzarella, spicy sliced sausage, sautéed onions and peppers, red pepper flakes
<b>Thai Pie</b> . . . . .	Brushed with garlic butter, add carrots, pea pods, white onion, fresh red pepper, pineapple, roasted peanuts & cheddar, then drizzled with our spicy peanut sauce
<b>Tuscan Dreams</b> . . . . .	Creamed spinach w/ Alfredo, artichoke, sliced spicy sausage, fresh tomato & a handful of Grana Padano
<b>Veggie</b> . . . . .	Fresh mushroom, white onion, green, red & yellow peppers, fresh tomato, black and green olives

# DESSERT SECTION ↓

## 10" SWEET PIZZA

### Peanut Butter & Jelly

Peanut butter and your choice of house made strawberry or raspberry jam 10.  
 .. add Hot Fudge to your Peanut Butter and Jelly for 1.30

### Dessert Fruit Pizza

Apple or Blueberry Fruit Pizza with homemade crumble and almond icing 10.  
 Make it a Caramel Apple Pizza! . . . add caramel for 1.30

### Cinnamon Pizza

Reminiscent of Grandma's homemade pie crust, our dough is buttered and then dusted with cinnamon, sweet crumbles and almond icing 10.

## ITALIAN GELATO & SORBET

Gelato - Italy's version of ice cream; made with real milk & cream, contains less fat and offers a richer flavor than American ice cream . . . .

Sorbet - A soft textured, dairy free Roman invention consisting of frozen pureed fruit. Dense and extremely flavorful.

**Double scoop** . . with a cookie 5.

**Single scoop** . . with a cookie 3.

## CHEESECAKE

**Salted Caramel Cheesecake** 4.

## BLACKBOARD DESSERT SPECIALS . . . ask your server . . . (or look at the blackboard!)

## BEVERAGES

(Non Alcoholic)

**Italian Sodas** . . *Monin Natural Fruit Syrups & Imported San Pellegrino Sparkling Water.* Light and refreshing. Choose from one or a combination of Blackberry, Cherry, Mango, Raspberry, Green Apple, Pomegranate, Vanilla, Strawberry 3.

**San Pellegrino** *Imported from Italy.* . . sparkling water & fresh juice blend; *ask your server for the flavors available this week* 2.50

**1919 Draft Root Beer** . . 3.00 Pint Glass



**Specialty Bottled Cream Soda** . . 2.25

**Apple Juice Box** . . 1.

**Can of Soda** . . Coke, Cherry Coke, Diet Coke, Sprite, Mellow Yello, Mr. Pibb 1.30

**Mug of Milk** . . White 1.30

**Fresh Lemonade** *(one refill)* 2.25  
 .. add a natural fruit syrup .60

**Sweet Tea** *(one refill)* 2.25

**Hot Tea** 1.50

**Hot Chocolate** 1.50

**Coffee** 1.50

## Tap Beer

(Pint)

**Montgomery Brewing Northside Blonde** &

**Montgomery Brewing Weekly Special**

*(This is our Rotating Keg!)*



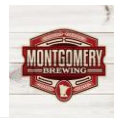
## Bottled Beer

- Arrogant Bastard Ale** (pint can) 7.
- Erdinger Hefe-Weizen Dark** (Germany, 1 pint .9 oz) 7.
- Carver County Kolsch** (pint can) 6.
- Harpoon IPA** 4.
- Stella Artois** (Belgium) 4.
- Moose Drool** 4.
- Alaskan Amber** 4.
- Schell's Firebrick** 4.
- Grain Belt Nordeast** 4.
- Summit Extra Pale Ale** 4.
- Leinenkugel's Honey Weiss** 4.
- Deschutes Fresh Squeezed IPA** 4.
- Michelob Golden Light** 3.50
- Grain Belt Premium** 3.50

## The BEER SHELF

We always have beer varieties that are not on this menu . . . usually something we thought would be fun to try.  
 Feel free to come up front & look at the 'BEER SHELF' to see what else we have

. . . or ask your server what other beer is available this week!



You need to check this place out! & yes! . . we deliver to their tap room!



## Red

**Chianti** (*in a wicker basket*) 5.75 glass 23. bottle

**Opici** [Panteder, Italy]

Light-bodied and dry with clean fruit flavors.

**Malbec** (*our house red*) 5.50 glass 22. carafe

**Piatelli Vineyards** [Argentina]

Rich deep garnet color and intense nose. Strawberry and nutmeg on your palate. Medium bodied.

**Schoolhouse Red** 5.50 glass 22. Bottle

**Bliss Family Vineyard** [Mendocino County, CA]

This wine combines Cabernet Sauvignon, Zinfandel, and Merlot and adds Syrah for depth and complexity. A nose of dark berries is followed by a rich mouth feel bursting with fruit; the finish is long with good structure.

**Cabernet Sauvignon** 5.50 glass 22. bottle

**Heavyweight** [California]

Complex aromas with big flavors of red and black currants framed by smooth tannins and a lingering finish.

**McLaren Vale Shiraz** 7.00 glass 28. bottle

**Thomas Goss** [Australia]

Rich and generously loaded with red fruits, black cherries and spice, long lasting finish, delicious, dense and fruit packed

**Sangria Grande** 5.00 glass 20. bottle

**VSE** [Los Andes, Chile]

Fun, refreshing, full-bodied premium sangria made with Chilean Merlot for the ultimate taste experience with a bold flavor profile.

### Next Chapter Winery

– A local winery conveniently located between Montgomery & New Prague, west of State Highway 13 on County Road 28.



5.50 glass 22. Bottle

### Cranberry Burst

A delightful fruity, slightly sweet wine made from cranberries grown in Warrens, WI.

### Minnesota Blushing Bride

MN grapes & apples, sweet blush is citrusy and light.

### Frontenec Gris

Next Chapter Winery – 612.756.3012  
16945 320th Street • New Prague, MN 56071  
nextchapterwinery.com

*We Cater many of the Winery's Barrel Tasting Dinners/ Lunches  
.. book your seat today!  
(only 4 miles north west of Montgomery!)*

“In wine there is wisdom,  
in beer there is freedom,  
in water there is bacteria.”

- Benjamin Franklin

### Pizzeria 201 hosts

Wine / Beer & Food Tasting events  
throughout the year – connect with us on  
facebook or get on our email list for  
event notices.

## White

**Chardonnay** 5.75 glass 23. bottle

**Grove Ridge** [California]

Delicate. Malleable. Neutral.

**Pinot Grigio** 5.00 glass 20. bottle

**Vendi** [Italy]

Fresh, clean and crisp; medium-bodied with a touch of fruit.

**Vino Bianco D'Italia** (*our house white*)

**Tavernello** [Italy] 4.50 glass 18. bottle

Fresh with a fruity bouquet, intense flavor and a crisp dry finish. Italy's #1 wine.

**Chardonnay & Moschofilero** 7.00 glass 28. bottle

**Ninemos** [Greece]

Rich and finely balanced, with summer fruit aromas of melon and peach.

## After Dinner

**Ruby Porto** 6. glass n/a bottle

**Presidential Portos** [Portugal]

Classic deep ruby color – this delicious dessert wine combines youthful fruitiness with a surprisingly soft and complex style rarely found in younger Portos.

**Chocolate Amore** 6. glass n/a bottle

**Trentadue** [Sonoma County, CA]

Merlot Port with natural chocolate essence.

**Kasota/St Peter MN**

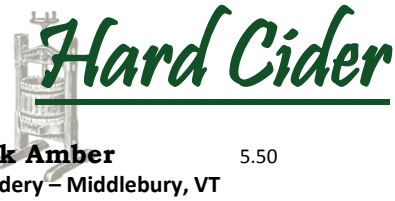
7. glass 28. Bottle



**Marquette** - red

**Kasota Rose** - rose

**La Crescent** - white



**Woodchuck Amber** 5.50

**Woodchuck Cidery** – Middlebury, VT

The original Woodchuck. The Amber is sweet (but not too sweet) with a golden color and crisp finish.

**Montgomery Orchard** – Montgomery, MN

**Northern Trek** sparkling dry cider made with Zestar, Honeycrisp, Honeygold and Haralson apples; crisp finish; honey creates a light sweetness. 5.

**Prairie Harvest** highly carbonated, slightly sweet cider flavored with local honey using Honeycrisp, Honeygold, and Cortland; smooth and drinkable cider. 5.



**Maple Run** zesty sparkling cider flavored with local maple syrup; sweet and smooth. 5.

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