

## LARRY'S PIZZA OF PARAGOULD

SUMMER HOURS: June 1 - September 30

OPEN TUESDAY-SUNDAY 11-9 CLOSED MONDAY

PIZZA PARADE HOURS: Tuesday-Friday: 11am-2pm, 4:30-9pm

Saturday-Sunday: 11am-9pm

WINTER HOURS: October 1 - May 31

OPEN TUESDAY-THURSDAY 11-8, FRIDAY & SATURDAY 11-9, SUNDAY 11-8

**CLOSED MONDAY** 

PIZZA PARADE HOURS: Tuesday-Thursday: 11am-2pm, 4:30-8pm

Friday: 11am-2pm, 4:30-9pm

Saturday: 11am-9pm Sunday: 11am-8pm

<b>LUNCH PARADE</b> (11 to 2) (Includes Salad Bar)		\$11.99
<b>DINNER PARADE</b> (4:30 to Close) (Includes Salad Bar)		\$13.49
<b>SUNDAY PARADE</b> (Lunch & Dinner) (Includes Salad Bar)		\$13.49
SENIOR PARADE (Age 65+, Includes Salad Bar)	Lunch	\$10.99
	Dinner	\$11.99
SALAD BAR BUFFET		\$8.99
<b>KIDS PARADE</b> (5-7 yrs) <b>\$5.99</b> ;	(8-10 yr	s) <b>\$6.99</b>
ADULT DRINKS Fountain Drinks, Tea, Coffee (Free Refills	s)	\$2.69
KIDS DRINKS Fountain Drinks, Tea (Free Refills)		\$0.99

ASK US ABOUT OUR CARRYOUT MENU

SALADS • APPETIZERS • SANDWICHES • CALZONES

We proudly serve Coca Cola products!

## **SPECIALTY PIZZAS**

\*\*LOCAL FAVORITE\*\* FAT LARRY SUPREME - Our most popular pizza! Starting with a plain beef pizza with mozzarella cheese, we pile on pepperoni, sprinkle enough oregano to tempt the taste buds, then garnish with mushrooms, diced green peppers and sliced red onions.

\*\*NEW\*\* CHEESE PICKLE RANCH – House made ranch base, diced pickles topped with mozzarella cheese. Simple, but oh, so good!

**MEAT MADNESS** - We really go all out with this one! We use a pizza sauce base topped with Canadian bacon, pepperoni, beef, sausage, Italian sausage, real bacon and mozzarella cheese.

**LOADED BAKED POTATO** – Sliced potatoes, bacon, chives, mozzarella and cheddar cheese all layered on a house-made ranch base makes this pizza unbelievably delicious.

**HAWAIIAN** - What can we say? We use a pizza sauce base, add bacon and Canadian bacon, topping it off with pineapples, mozzarella and cheddar cheese.

**REGULAR SUPREME** - An old favorite! We use a pizza sauce base before adding beef, sausage, mushrooms, pepperoni, green peppers, diced white onions, black olives and mozzarella cheese.

**CHEESEBURGER** - Tastes just like a cheeseburger on our delicious pizza crust. Using mustard instead of pizza sauce, we add beef toppings, bacon, diced pickles, onions and tomatoes. Just add the cheese and it will please any cheeseburger lover.

**BIG JOHN** – Big John is a fun twist off a traditional supreme. We take pepperoni, beef, green peppers, oregano and pizza sauce and top that off with a load of cheese and fresh sliced tomatoes.

**TACO PIZZA -** Refried beans and picante sauce make the base. We then add beef, diced onions, cheddar and mozzarella cheese. When cooked to perfection, we load it up with lettuce, tomatoes, black olives, sour cream and cheddar cheese.

**BLT** – We begin by cooking a cheese and mayo base. Follow that with a mountain of lettuce, bacon and tomatoes. BLT at its finest!

**VEGETARIAN PIZZA** - There's no meat here, but you won't miss it! With a pizza sauce base, we add mushrooms, green peppers, thinly sliced red onions, black olives, green olives, diced tomatoes, cheddar cheese and mozzarella cheese.

**MARGHERITA** – Named after Queen Margherita of Savoy. Raffaele Esposito, an Italian pizzaiolo, created this pizza for the beloved Queen of Italy in 1889. We use an extra virgin olive oil base and top it with fresh sliced tomatoes, rich mozzarella cheese and a blend of spices.

**GARLIC CHICKEN** – This favorite starts with an extra virgin olive oil base. We then add chicken breast, sliced fresh tomatoes, mozzarella cheese and finish with a blend of garlic and oregano spices.

**CHICKEN RANCH & MUSHROOM -** The name says it all! We use our house-made ranch dressing as our base, then pile on diced chicken breast, mushrooms and mozzarella cheese.

**GREG'S SPECIAL** – This is our Chicken Ranch & Mushroom with a twist. We add red onions, tomatoes and real bacon to punch things up a bit. Ask for jalapenos for an extra kick.

\*\*LOCAL FAVORITE\*\* SPICY ASIAN CHICKEN – We start with a sweet chili and house ranch base, then add chicken, red onions and mozzarella cheese. Then we kick up the heat by adding a drizzle of sweet yet spicy chili sauce on top. Try it today!

**THE DELTA** – You won't believe this one, folks. This pizza begins with a macaroni and cheese base, then we add a layer of alfredo sauce, top it off with pepperoni, chicken, bacon, and mozzarella cheese!

**CHEF'S SPECIAL** – Alfredo sauce base, topped with pepperoni, bacon, Italian spices, and mozzarella cheese. The chef's favorite!

**MACARONI AND CHEESE** – Yep, you guessed it. Creamy macaroni and cheese on pizza crust, topped with mozzarella cheese. You gotta try it!

**BBQ CHICKEN** – Heck y'all, this is the South – you know we gotta have our BBQ! We use a great BBQ sauce base, then top it off with chicken and mozzarella cheese.

**BUFFALO CHICKEN RANCH** – House-made ranch dressing and buffalo sauce topped with chicken come together to make this a pizza with a little kick.

**CHICKEN BACON RANCH** – A crowd favorite – Our house ranch dressing as the base, loaded with chicken breast, crisp bacon and lots of mozzarella cheese.

**CHICKEN HONEY MUSTARD** - One of our favorite combinations! Our special honey mustard sauce as base, add chicken breast, mozzarella cheese and real bacon.

**CHICKEN FAJITA** – Olé! The base of our Chicken Fajita pizza is mild picante sauce. We load it up with diced chicken breast, thinly sliced red onions, diced tomatoes and green peppers. We then top it off with mozzarella cheese and cheddar cheese.

**CHICKEN ALFREDO** - Okay, we're getting fancy! This pizza features our special alfredo sauce topped with chicken, green peppers and thinly sliced red onions.

**CHICKEN & SPINACH -** We don't just use spinach . . . it's our own recipe of pesto basil alfredo sauce and fresh baby spinach leaves. We add diced chicken breast and mozzarella cheese to create one unique pizza.

**TWISTED CHEF** – We revamped our Chef's Special pizza for this one! We kept the alfredo sauce base, bacon, spices and mozzarella. Then we topped it with slices of Canadian bacon, grilled chicken breast and enough garlic to twist your taste buds!

## BREAD STICKS • CHEESE STICKS CINNAMON STICKS

**DESSERT PIZZAS** – Chocolate Chip, Chocolate Chip Peanut Butter, Fruit Pie\*, Cheesecake\*, Chocolate Explosion, Snickerdoodle, and Bavarian Cream. Our Dessert Pizzas are delicious, so be sure to save room!

\*Ask about our fruit pie and cheesecake options