## Oñeida Daily Dispalch

## Best Bites

## Gift Card Sale!

Buy a $\mathbf{\$ 2 0 . 0 0}$ Value Gift Card/Certificate for

## THIS SALE IS ONLINE ONLY

## JUST ${ }^{\$ 70.00!}$

## THIS SALE IS ONLINE ONLY

Friday, April 20th, 2018 • 9:00 am. till sold out

- Sale takes place online at: www.oneidadispatch.com only • Quantities are limited - Limit of 1 pp/per participating business - Credit card purchases only
- Gift cards can be picked up or mailed after Monday, April $23^{\text {rd }}, 2018$ during our business hours

$$
\text { Oñcida Daily Dispalch } \begin{gathered}
730 \text { Lenox Avenue • Oneida, Ny } \\
315-363-5100
\end{gathered}
$$



## Peterboro St. Canastota

## LOCAL DINING SPOTS FOSTER COMMUNITY



Diners are often delighted at the caliber of food and service at independently owned eateries.

Dining out is a great way to celebrate life's milestones or simply reconnect with friends and loved ones. Research firm NPD Group found that, by the end of 2015, restaurant visits by consumers increased by 700 million compared to just five years prior.

While chain restaurants invest heavily in advertising, independently owned restaurants do not have those same resources. Multi-unit chains also have more pull with suppliers and might be able to negotiate better deals, or can spread operational costs across various locations. Too often diners are not aware of the vast array of tasty, well-priced and artisanal foods awaiting them just down the street. But dining out at local eateries can be beneficial in various ways.

- High-quality food: Many local establishments have complete control over their suppliers and menus. As a result, they can be picky with regard to the vendors they use and the produce, meats, dairy, and other ingredients that they select. Many small, independently owned restaurants team up with local organic farmers and distributors to supply a farm-to-table experience that many diners now enjoy.
- Freedom of experimentation: Although chain restaurants may have to meet approval from administrative boards and marketing departments before they can introduce new fare, independently owned restaurants can let their diners decide which foods remain on the menu and even adapt to community trends. Local restaurants may take pride in serving cultural or regional foods.
- Ability to customize: Independently owned restaurants may be more amenable to adapting recipes or making substitutions to meet diners' requests. Skilled local chefs can think on the fly and modify recipes, which may not always be possible in chain establishments.
- Crowd control: Local restaurants tend to be smaller and more intimate than many chain restaurants. This can translate into a calm dining experience. When crowds are small, the noise level inside the restaurant may be muted and service may be fast because there aren't as many tables to serve. Furthermore, local establishments, although concerned about making a profit, may be less worried about table turnover rate, preferring to let diners linger if it means repeat business.
- Familiar faces: Some diners enjoy being a "regular" at their favorite local restaurants. Local dining spots also become gathering locations for residents in the know, instead of passing-through tourists or commuters.
Much can be said about the advantages of patronizing local eateries. Men and women who want unique dining experiences can give local, independently owned establishments a try.


## Come and enjoy the sunsets at

## "Your Picture Window to Oneida Lake"

GARY'S

M-Th after 4pm

## Not valid with any other offer.

Homemade Applesauce
Side Orders
Cottage Cheese ..... 2.25 ..... 2.25
Grilled Mixed Vegetables ..... 5.95
Sautéed Mushrooms ..... 4.75
Sautéed Onions. ..... 4.75
Sautéed Mushrooms \& Onions
French Fries, Sweet Potato Fries, Oven Browned, Baked Potato or Potato of the day ..... 2.50
Sandwiches
Add Salad Bar to any Sandwich ..... 4.00
Supreme Angus Hamburger ( $1 / 3 \mathrm{lb}$ ) ..... 7.25
Supreme Angus Cheeseburger (1/3 lb) ..... 7.95
Supreme Angus Bacon Cheeseburger ( $1 / 3 \mathrm{lb}$ ) ..... 7.95
Fried or Grilled Chicken Breast ..... 8.95
Chicken Fingers (choice of sauce: Honey Mustard, BBQ,
Ranch or Blue Cheese ..... 6.50
Triple Decker BLT ..... 8.95
Supreme Angus Delmonico Shaved Steak Sandwich w/
Peppers, Onions \& Cheese ..... 10.95
Grilled Cheese ..... 6.95
Hoffman's Hot Dog ..... 5.95
Haddock ..... 9 .95
Choice of Soup and Salad Bar ..... 10.95
~Gary's Dinners
Dinners include Salad Bar, Hot Vegetables, Rolls \& Butter, and Choice of PotatoItalian Dinners are served with Pasta or Choice of Potato
10\% off Dinners with todays Church Bulletin - Must be presented when ordering.arting May 1stWednesdayClam NightThursday$50 ¢$ Wing NightEat-in OnlyHappy Hour Specials!
Pork and Chicken Dishes
Pork Chops w/Applesauce ..... 15.95
Ham Steak ..... 15.95
Deep Fried Half a Chicken ..... 15.95
Wing Dings ..... 14.95
Herb Roasted Half a Chicken ..... 15.95
Grilled Chicken Breast. ..... 14.95

# RESTAURANT 

Nov - May Thurs - Sat $11 \mathrm{am}-9 \mathrm{pm}$, Sun 12-8 May 1st-Nov 1st 7 days: M-W 4-9pm, Th-Sat 11-10, Sun 12-8
(315) 762-5516 Lake Shore Road South, Verona Beach

## Seafood Dishes

Fresh Haddock ..... 14.95
Walleye Pike Fillet ..... 18.95
Grouper ..... 14.95
Clam Strips Deep Fried ..... 13.95
Sea Scallops ..... 18.95
Fantailed Shrimp (8 Shrimp) ..... 16.95
Seafood Combination (Scallops, Shrimp \& Haddock) ..... 17.95
Gourmet's Delight (Shrimp, Scallops, Haddock \& Clam Strips) ..... 18.95
Frog Legs (5 or 6 Legs) ..... 16.95
Alaskan King Crab ..... 26.95
All seafood dishes can be Blackened, Broiled, or Cajun style for an extra $\$ 1.00$
Beef Dishes
Add Sautéed Mushrooms and Onions to any Beef Dish
Supreme Angus Ground Beef ( 10 oz )15.95
Supreme Angus Filet of Sirloin (8 oz). ..... 15.95
Supreme Angus Delmonico ( 12 oz - Same Cut as Prime Rib) ..... 18.95
Supreme Angus Porterhouse Steak (16 oz as available) ..... 23.95
Land \& Ocean Dishes
Surf and Turf \#1 (Crab \& 8 oz. Supreme Angus Filet of Sirloin). ..... 29.95
Surf and Turf \#2 (Crab \& 12 oz . Supreme Angus Delmonico) ..... 32.95
Surf and Turf \#3 (Crab \& Supreme Angus Porterhouse Steak). ..... 37.95
Surf and Turf for 2 (Crab \& Two 8 oz . Supreme Angus Filet of Sirloins). ..... 54.95
Italian Dishes
Chicken Parmigiana (Boneless w/ Cheese \& Tomato Sauce) ..... 16.95
Haddock Parmigiana (Deep Fried Haddock w/ Chese \& Tomato Sauce) ..... 16.95
Baked Spaghetti (w/ sautéed peppers \& onions w/ choice of meatballs or sausage) ..... 15.95
Italian Spaghetti (Angel Hair Pasta w/ Meatballs, Sausage, or Mixed Vegetables). ..... 14.95
Desserts

Gary's desserts are prepared in our kitchen, please ask the waitress what they are before you order dinner.

| Wednesday ....................65c Wings 4 - CI |  |
| :---: | :---: |
| Thursday ......................Ribs E Shrimp \$19.99 |  |
| Friday...........................Fresh Fried Haddock \$12.99 |  |
|  | Haddock Florentine \$14.99 |
| Saturday .......................Surf E Turf w/ Prime Rib |  |
|  | E Crab legs \$28.99 |
| Sunday.........................1/2 lb. Angus Burger Specials |  |
|  | E Fish Tacos \$9.99 |

Happy Hour Mon. - Friday 4-7, 2 for 1 All Beer
Well $\&$ Call drinks w/ House Wines Try our new Red Sangria!
Serving the best in Steak, Seafood \& Pasta Dishes

## New This Years

Ahi Tuna Bowl - seared sesame seed crusted

## Tuna, Avocado, Sweet Chill Sauce, Mango Fruit Salsa, Rice

 . $\$ 19.00$
## Bangin Shrimp - Crispy, Sweet \& Spicy Shrimp

- 10 for $\$ 10$
$\square$ Check us out on facebook See you at the Clam!!


## FARM TO TABLE BUSINESSES BOOMING



Consumers' appetites for local foods are growing, and restaurants have taken notice. Today, many local businesses, including farms and restaurants, have mutually exclusive relationships that make it possible for local residents to enjoy nutritious, locally produced meals.

According to the market research firm Packaged Facts, local foods generated \$11.7 billion in sales in 2014 and will climb to $\$ 20.2$ billion by 2019. Farm-to-table remains a growing trend that benefits farmers, restaurateurs and consumers. This is evidenced by the rising number of farmers markets cropping up in neighborhoods all across the country, as well as the niche offerings by regional food purveyors. The U.S. Department of Agriculture says that, in the last 20 years, the number of farmers markets has grown by more than 350 percent. Many consumers are now choosing "local" for dining at home and when dining out, and this is making a major impact on the nation's food systems.

Foodies as well as industry experts predict that the local foods movement is a permanent and mainstream trend. In 2014, the National Restaurant Association found the desire for local foods dominated its "Top Food Trends."

The most in-demands foods include locally sourced meats and seafood as well as locally sourced produce. Consumers also are interested in farm/estate-branded foods. Some restaurants are even producing "hyper-local" food, or herbs and produce grown right on the property.

As the demand for local foods has evolved, so has the term "local foods." "Local" can be a wide-ranging term that refers to foods produced in a particular town, state or even region. The 2008 Farm Act defines a "locally or regionally produced agricultural food product" as one that is marketed less than 400 miles from its origin. However, a few states have established more stringent rules that indicate "local" constitutes food produced within the borders of a state or within a small perimeter of the state.

The growing preference for locally produced foods is great news for the farmers and small food producers that have long fought for footing among the mega-importers. According to the trade publication Produce Business, even though "local" does not place limits on the size of the farm, the growing desire among consumers to go local is benefitting many small and midsized farms, as consumers are increasingly buying foods grown closer to where they live.

In addition to meats, fruits and vegetables, consumers can find many locally made items that expand the potential for farm-to-table. These include, but are not limited to, artisanal cheeses, wines, beer, baked goods, milk and other dairy, and honey. Local, sustainable foods are in demand, helping not only local restaurants and merchants, but also the small and medium farms that service these establishments.

#  

TRADITIONAL PIZZA
Medium Pizza.

## SPECIALTY PIZZA

## Buffalo Blue Cheese Chicken

Mozzarella cheese, Buffalo Blue Sauce \& your choice of grilled chicken or crispy chicken

## Supreme

Mozzarella cheese, pepperoni, sausage, onions, green peppers, mushrooms, banana peppers \& black olives

## Lasagna Pizza

Thin crust, white garlic sauce, mozzarella cheese, sausage, meatball, ricotta cheese \& a special red sauce

## Chicken Bacon Ranch

Ranch dressing, mozzarella cheese, crispy bacon, \& grilled chicken or crispy chicken

## Hawaiian

Mozzarella cheese, ham \& pineapple
The Italian
Mozzarella cheese, sausage, onions \& green peppers

## Meat Lovers

Mozzarella cheese, pepperoni, sausage, ham, bacon \& meatballs

## Veggie Lovers (Red or White)

Mozzarella cheese, tomatoes, mushrooms,
banana peppers, black olives, green peppers, onions \& broccoli

## Chicken Bacon BBQ

BBQ sauce, mozzarella cheese, crispy bacon \& your choice of grilled or crispy chicken

## New York Style

A "New York style" thin and crispy crust with red sauce, mozzarella cheese \& oregano

# BURGERS <br> Served with homemade chips \& pickles Upgrade to fries for only 1.99 <br> Classic Cheese Burger.....................................79 <br> Buffalo Blue Cheese Burger........................... 8.99 <br> Mushroom Swiss Burger................................ 8.99 <br> Bacon Cheddar Burger. <br> SUBS \& SPECIALTY SANDWICHES 

9 .49Served with homemade chips \& pickles Upgrade to fries for only 1.99 10" Sub8.99
Philly Cheesesteak • Meatball • Pizza

10" Sub.
. 9.99
Buffalo Chicken • Chicken Parm
Specialty Sandwich.7.99

Philly Cheesesteak • Meatball • Buffalo Chicken
Pizza - Chicken Parm
WINGS
Includes Blue Cheese \& Celery Boneless. $\qquad$ Traditional.9.99

## Sauces:

Buffalo (Mild, Medium or Hot) -Garlic Parm • BBQ Sweet \& Sour • Honey Mustard • Spicy Garlic

## DINNERS

Chicken Finger Dinner with Fries.
SIDES
Chicken Fingers ..... 9.99
Mozzarella Sticks (5). ..... 6.99
Mozzarella Sticks (10). ..... 9.99
Breadsticks (add cheese 2.00). ..... 4.99
French Fries. ..... 3.19
Loaded Cheesy Fries. ..... 8.99
Garlic Knots (10) ..... 7.99
Fried Ravioli (12). ..... 9.99
Stuffed Bread. ..... 9.99
Cheese • Cheese \& Pepperoni - Cheese \& SausageCheese, Pepperoni \& Sausage
DESSERTS
Grandma's Fried Dough (add icing for 0.93).... ..... 3.49
Cinnamon Sugar • Powered SugarChocolate Chip Cookie.99
DRINKS
Tax IncludedKick Start Energy.2.002.00
2 Liter Soda. ..... 2.75
\#1 Medium Cheese Pizza \& One Combo Choice
18.99\#2 Large Cheese Pizza \& One Combo Choice :21.99\#3 Large Cheese Pizza \& Two Combo Choices。.29.99- \#4 Two Large Cheese Pizzas \& Two Combo Choices.33.99

# $315-697-4848$ <br> CANASTOTAPIZZA.COM 



## FRESH \& HOT

 PIZZA SPECIALS Daily SpecialsPizza, Wings, Antipasto, Appetizers, Subs and Wraps Medium Pizza Large Pizza w/10 Wings w/20 Wings ${ }^{5} 21^{50}$ 53200 Large Pizza w/50 Wings \$5500
315-363-2189 121 E. SENECA STREET,
SHERRILL, NY 13461

## We Deliver 7 DAYS A WEEK

Mon.-Thurs. $11 \mathrm{am}-10 \mathrm{pm}$;
Fri. \& Sat. $11 \mathrm{am}-11 \mathrm{pm}$; Sun. $12 \mathrm{pm}-10 \mathrm{pm}$

## BRING-YOUR-OWN-



## BEVERAGE <br> RESTAURANTS EXPAND CUSTOMER POSSIBILITIES

Dining out is a luxury that many people enjoy one or more times a week. In addition to enjoying the cuisine, many patrons are lifting their glasses in a cost-saving trend.

The BYOB movement, which can refer to "bring your own bottle," "bring your own booze," "bring your own beer," or "bring your own beverage," used to be limited to dining establishments without permits to sell liquor. Nowadays, many restaurants promote BYOB so their customers can feel more comfortable and customize their experiences even further.

BYOB traces its origins to strict liquor laws and high taxation that can make acquiring liquor licences prohibitive for some establishments. In New Jersey, for example, municipalities generally are allotted one liquor license per every 3,000 restaurants, although loosening those restrictions is under consideration. Liquor licenses in New Jersey can be expensive. In the town of Montclair, NJ, for example, such licenses may cost business owners more than $\$ 1$ million. Price tags can be similar elsewhere, like nearby Philadelphia. In the mid-1990s, BYOB operations were few and far between in the City of Brotherly Love. Now, according to a report from the Independent Hotel, BYOB restaurants are far more common. Restaurants in cities that are close to areas with vineyards, such as San Francisco, which is a stone's throw from the famed Napa Valley region, have long encouraged diners to bring their own bottles of wine.

BYOB stipulations also vary from restaurant to restaurant. While toting in a favorite bottle or cocktail may be free at various establishments, Food \& Wine notes that some restaurants have corkage policies. This breaks down to a charge per check or even per bottle to allow patrons to enjoy their own wines. Corkage can run anywhere from a few dollars to several hundred, depending on the restaurant and its existing wine list. Corkage fees may be high to discourage the consumption of less expensive bottles of wine, which can affect restaurants' profits and create potentially uncomfortable situations for customers.

Since the markup of wine and other spirited beverages can be as high as 400 percent, BYOB is cost-effective, even when corkage fees are considered. Plus, in an everchanging economy, BYOB offers restaurateurs yet another way to entice budgetconscious customers.

And the BYOB phenomenon has served as a catalyst for innovation. There are web-based guides to finding BYOB restaurants nearby. Plus, wine purse and bag designers are increasingly creating stylish ways to tote beverages to tables.

Bring your own beverages remains a popular trend in dining out, helping diners save money and helping restaurant owners drum up business.

## Boneless Wings

\$6.95$\$ 11.50$
\$21.99

## Pastabilities

Available from 11:00am-2:00pm All pasta served with garlic bread
Homemade Lasagna
$\$ 6.95$
Ravioli..
$\$ 6.50$
. $\$ 6.50$
\$6.50
Spaghetti with Meatballs ...........................................................................
Chicken Riggies ...........
Eggplant Parm in a Dish................................. \$6.50

## Baked Ziti

## Dinners

All dinners served with side salad and garlic bread
Homemade Lasagna ...................................... $\$ 8.99$
$\$ 8.50$
Ravioli ............................................................................................................580
Stuffed Rigatoni ............
Stuffed Rtg with Meatball ................................. $\$ 8.25$
Chicken Riggies ............................................. $\$ 9.25$
Eggplant Parm in a Dish................................ $\$ 8.50$
Baked Ziti ............................................... $\$ 8.50$



## Gourmet Pizzas

12" Pie $16^{\prime \prime}$ Pie $18^{\prime \prime}$ Pie
Buffalo Wing...... \$11.90 \$15.50 \$17.00
Mild, med, hot or BBQ wing sauce with mozzarella and chicken


## Appetizers



Mozzarella Sticks Chicken Tenders (5) Jalapeno Poppers
Fried Mushrooms
Fried Ravioli
French Fries
Onion Rings Garlic Bread
Combo Platter \$6.50 $\$ 7.25$ \$6.25 \$4.25 $\$ 5.25$ \$3.75

The Carmen
Basilio.
\$13.45 \$18.70
\$20.90 Basilio sausage, onions, and spinach
Sienna. $\qquad$ ..$\$ 13.60 \quad \$ 18.5$
$\$ 20.95$
Our homemade sauce with fresh tomato, spinach and ricotta
Pizza Rustica ...... \$12.50 \$16.50 \$18.95
Gourmet pesto sauce with mozzarella and roasted peppers
El Diablo ............. \$11.05 \$16.00 \$18.75
Our sauce blended with hot sauce, pepper flakes, cherry peppers
Quattro
Formaggio.......... \$11.80 \$16.25 \$18.25 Mozzarella, feta, ricotta, and romano cheeses
Pizza Bianca ....... \$13.50 \$18.25 \$20.20 Garlic pizza with spinach, ricotta and mushrooms
Veggie Pizza....... \$14.25 \$19.50 \$22.70 Garlic pizza with spinach, broccoli, peppers, onions
White Pizza......... \$11.75 \$16.50 \$18.70 Garlic pizza with brocoli and mushrooms
Mama D's
Delight............... \$13.50 \$17.75 \$19.25 Brushed garlic butter crust, feta, spinach and roasted red peppers
Greek Pie............ \$13.25 \$18.70 \$20.75 Pesto sauce with sun dried tomato, feta, cheese and onion Hawaiian Pizza... \$12.30 \$16.50 \$18.70 Our homemade sauce with ham and pineapple

All Prices are subject to tax Delivery time is not guaranteed Prices on menu subject to change
It All Started With A Family Recipe...
Everyday Specials
12" Pizza with 10 Wings................ \$19.50
16" Pizza with 30 Wings ................ $\$ 39.00$
18" Pizza with 40 Wings ................ $\$ 51.00$
Sheet Pizza
with 30 Wings \& 2 Liter
\$53.00

## Sicilian Pizza

$\$ 15.00$
Thick crust (9 pieces) square
Additional toppings: $\$ 1.30$ regular $\& \$ 1.70$ specialty

## Calzones

Mozzarella filled overstuffed pockets with just cheese
Additional toppings: $\$ .75$ \& $\$ 1.00$ specialty
2 Ft. Stromboli
$\$ 16.50$
Additional toppings: $\$ 1.00$

Fresh Dough Available
Small...
$\$ 1.85$
Medium....
$\$ 2.50$
Large
$\$ 3.00$

118 Phelps St. Oneida, NY

## OPEN 7 DAYS A WEAK



Toppings:
Mozzarella Cheese - Pepperon Sausage - Mushrooms - Sweet Green Peppers Ham - Onions - Hot Peppers - Bacon Bits - Broccoli Black Olives - Green Olives - Anchovies - Pineapple Meatball - Tomatoes - Red "Sweety" Peppers

| Large | Medium | Small |
| :---: | :---: | :---: |
| 16 Inch, 16 Cut | 12 Inch, 8 Cut | 10 Inch, 4 Cut |
| Toppings | Toppings | Toppings |

## White Garlic Pizza Also Available

## Pola

Pizza Turn-Over Seasoned with Garlic \& Oregano
Served with a Side of Our Homemade Pizza Sauce Toppings

## Pepi Specia

Pepperoni - Sausage - Mushrooms - Sweet Peppers Ham - Onions

Veggie Special
Mushroom - Sweet Peppers - Onions - Black Olives Broccoli - Red "Sweety" Peppers

Meaty Special
Pepperoni - Sausage - Meatball - Bacon - Ham
Hawaiian Pepi
Pineapple - Bacon - Ham
Tomato Mozzarella Pepi
Mozzarella - Fresh Mozzarella - Tomatoes Marinated in Balsamic Vinegar Seasoned with Garlic, Oregano, and Fresh Basil

> NOW OFFERING GLUTENFREE PIZZA CRUST

## Chicken Pizza

## Autipasta

Lettuce, Sweet Peppers, Onions, Cherry Tomatoes, Black \& Green Olives, Ham, Pepperoni, Salami, American \& Provolone Cheese Your Choice of Dressing, Martha's Homemade Italian, or Ranch Dressing

## Extras

Large Antipasto • Small Antipasto Individual Chef

## Salad

Giant Paor Bor Suls
Fresh Homemade Sub Roll with
Lettuce, American \& Provolone Cheese, Onions
Mayo, Oil \& Vinegar, or Mustard Extras
Ham \& Cheese - Pepperoni - Hard Salami - Turkey Mixed (Ham, Pepperoni, Salami)
Sauce - Topped with Mozzarella Cheese and Diced Fresh
White Meat Chicken

Stuffed Pizza
Mozzarella Cheese and Your Choice of Toppings, Stuffed Inside Two layers of Our Homemade Pizza Dough, Topped with Our Homemade Pizza Sauce

## Vumbe Chicken Wings 10 Wings 20 Wings

 19 Wing Sauces 7a Choose From!BBQ - Mild* - Hot* - X Hot - Roasted Garlic Butter Honey Mustard - Spicy Garlic - Honey BBQ Spicy BBQ - Honey Dijon - Creamy Ranch - Cajun Toxic Waste - Honey-Honey - Teriyaki - Thai Chili Sweet \& Sour - Chipotle BBQ - Honey Garlic Celery ${ }^{*}$ Contain BBQ Sauce Bleu Cheese

Appetizers
Cheddar Cheese Poppers (6)
Chicken Fingers (6)
Mozzarella Cheese Stix (6)
Boneless Chicken Wings (10)
Pepperoni Pizza Logs (6)
French Fries
Sweet Potato Fries
Bread Stix (5)
With Homemade Pizza Sauce

## Hot Saudwiches

Hot Sausage (Peppers, Onions, Sauce \& Provolone)
Hot Meatball (With Sauce \& Provolone)
Hot Pepperoni (With Sauce \& Provolone)
Hot Ham \& Cheese
Hot Chicken (Diced Chicken With Sauce \& Provolone)
Fried Dough
Powdered Sugar or Cinnamon \& Sugar

Beverages

| Can | 2 liter |
| :--- | :--- |
| 20 oz | Glass |
| 1 liter | Small Pitcher |
| 6 Pack | Large Pitcher |

## Pepi's Hours Are:

Sunday - Tuesday $4: 00 \mathrm{pm}$ to $10: 00 \mathrm{pm}$ Wednesday \& Thursday 11:00am to 10:00pm Friday \& Saturday 11:00am to Midnight
Dining Room and Delivery Close $1 / 2$ Hour Before Closing Time Due To Market Fluctuations, Prices Subject To Change Without Notice Sales Tax Included In All Prices
Pepi's Pizza Does Not Accept Checks


Get Exclusive "Members Only" Offers And Discounts Receive Points For Every Dollar You Spend The More You Spend, The More You Save Sign Up Today @ www.pepis-pizza.com


## PICK-UP DELIVERY DINE-IN

