PIZZA

Build Your Own

ORIGINAL CRUST
Famous traditional crust

[Image 0x0 to 1220x591]

PIZZA Toppings

SLICE 中小企业版 $2.25 $0.50
SMALL 12" 中等版 $8.85 $1.40
MEDIUM 14" 中等版 $10.95 $1.70
LARGE 16" 中等版 $12.95 $2.00

GOURMET CRUST
Thin, crispy crust with olive oil

[Image 0x0 to 1220x591]

PIZZA Toppings

10" Medium $6.15 $1.05
14" Medium $9.80 $1.65

MEAT & VEGGIE 8" Medium serving
Pepperoni Bacon Italian sausage Turkey Smoked ham Chicken Ground beef

FRUIT & VEGGIE 8" Medium serving
Green chile Red onions Black olives Mushrooms Bell peppers Roasted red peppers Fresh tomatoes Artichoke hearts Pineapple Kalamata olives Sun-dried tomatoes Pine nuts

DUKE CITY 10" $8.25/14" $13.10 Cheddar, turkey, green chile & Parmesan

KANSAS CITY 10" $8.25/14" $13.10 Provolone, chicken, red onions, BBQ sauce & Parmesan

NAPOLI 10" $10.35/14" $16.40 Marinara, provolone, Italian sausage, Kalamata olives, pepperoni, roasted red peppers & Parmesan

SANTORINI 10" $10.35/14" $16.40 Provolone, feta, spinach, Kalamata olives, tomatoes, bell peppers, red onions, basil & Parmesan

TUSCANY 10" $9.30/14" $14.75 Pesto, sun-dried tomatoes, artichoke hearts, pine nuts, provolone & Parmesan

SALADS

ORIGINALS
CHEESE
Deliciously simple
20" $10.95

SPECIAL
Italian sausage, pepperoni, red onions, mushrooms, black olives, green chiles, ground beef & smoked ham
20" 20" $14.45

CARNIVORE
Pepperoni, smoked ham, bacon, Italian sausage & ground beef
20" 20" 20" $14.45

SOUPS
SOUPS
95¢ 

GOURMETT XS
Smoked ham & pineapple
20" 20" $11.65

VEGGIE
Mushrooms, green chile, red onions, black olives, bell peppers & tomatoes
20" 20" $14.45

HAWAIIAN
Smoked ham & pineapple
20" 20" $11.65

Tossed
Fresh lettuce, tomatoes, mix & croutons
20" 20" 20" 20" $14.45

CRUNCHY SPINACH
Spinach & romaine, edamame, mushrooms, provolone, dried cranberries & crunchy walnuts
20" 20" $14.45

GOURMETS

DRESSINGS

VEGGIE
Green chile, cheddar, black olives, mushrooms & bell peppers
6" 6" $6.15

ITALIAN (HAM/PEPPERONI/GENOA SALAMI)
Parmesan, Kalamata olives & bell peppers
6" 6" $9.80

SUBS

SMALL 6" $6.90
LARGE 10" $9.15

Turkey, ham, cheese, salad, tomatoes, mayonnaise, mustard, pickles & choice of side (chips or fruit cup)

TURKEY & SWISS
6" 6" 6" 6" $9.80

PASTRAMI & PROVOLONE
6" 6" 6" 6" $9.80

MEATBALL & PROVOLONE
Served with Parmesan & marinara
6" 6" $9.80

ADD GREEN CHILE

DRINKS

LEMONADE 20" Medium serving
SMALL $1.90
MEDIUM $3.00
LARGE $4.95
PITCHER $6.95
GALLON $8.35

SIDES

HAM & SWISS
6" 6" 6" 6" $9.05

PASTRAMI & PROVOLONE
6" 6" 6" 6" $9.05

MEATBALL & PROVOLONE
Served with Parmesan & marinara
6" 6" $9.05

Sub & Sub Servings
(Substitute wheat bread on any sub w/ 30¢)

Desserts

GOODIES

CHEESE TOAST 19kcal/serving
SMALL - 2 pieces $1.70
LARGE - 8 pieces $4.33
Toppings - 2 pieces $0.50-$3.00

CARROTS 20kcal/serving
SMALL $1.30
LARGE - 8 pieces $3.10
SIDE OF MEATBALLS 31kcal
FRUIT CUP 19kcal
BROWNIE 156kcal
COOKIES 85kcal

$4.70

One topping slice & medium fountain drink.

SLICE & DRINK

Lettuce may vary slightly; sizes of items are approximate.
Prior to placing your order, please refer to the manager to any allergies which may be of concern to you. 100% is made in a dedicated kitchen. Additional information is available all items on this menu.
CATERING

SUBS
BOXED LUNCH $8.55
6” sub and cookie, feeds 1
Tel: 531-3388
Dine In: 11am-3pm
Grill: 11am-2:30pm
Public Space: Sun
Ledo: 4:30-7pm
BOX O’ SUBS $102.65
24, 4” subs and chips, feeds about 24
Tel: 531-3388
Sub: 11am-3pm
Grab N’ Go: 9am-3pm
Public Space: Sat

FAMILY SALADS
Feeds about 10, 18fl oz serving $12.95
CHEF CRUNCHY SPINACH GRILLED PRawns
GREEK CHICKEN PECAN TURKEY RANCH
RANCH
TOSSED SALAD $11.70
Feeds about 10
Subway
BOTTLED DRESSING $3.85
4 fl oz serving

EXTRAS
ASSORTED DESSERT TRAY* $17.35
4 brownies & 6 cookies, feeds about 20
4 fl oz serving
COOKIE TRAY* $19.80
13 cookies, feeds about 20
4 fl oz serving
BROWNIE TRAY* $20.50
10 brownies, feeds about 20
1/8 fl oz serving
FRUIT BOWL* $42.00
Fruits: 28 fl oz
BOWL OF CHIPS $5.00
Feeds about 10
32 fl oz serving

A BIT OF EVERYTHING*
Feeds about 60 $242.00
4 LARGE PIZZAS: 14”-18” Deluxe Cheese, Pepperoni, 305 & Special
1 BOX O’ SUBS 23 sub lunch
3 FAMILY SALADS 33 fl oz serving
2 ASSORTED DESSERT TRAYS 96 fl oz serving
DRINKS
CANNED SODA* $1.00
12 oz Diet Coke, Sprite or Dr Pepper $1.95
BOTTLED WATER $2.10
GALLONS TO GO
LEMONADE $8.35
Serves about 12
BOGGER LEMONADE
TEA $5.00
Serves about 12
Iced tea
SWEET TEA $5.00
Serves about 12
4 fl oz serving

SUNDAY-THURSDAY 10:30AM - 10PM
ALBUQUERQUE, NEW MEXICO
MORRIS & MONTGOMERY
10003 Montgomery Blvd NE
505.293.7183
ACADEMY & WYOMING
9C.10 Academy Rd NE
505.827.3911
PASEO & WYOMING
8900 Wyoming Blvd NW
505.857.0100
MONROE & CENTRAL
4717 Central Ave NE
505.263.6919
ELIZABETH & CENTRAL
11005 Central Ave NE
505.296.0771
UNIVERSITY & GIBSON
1605 University Ave NE
505.248.1010
MONTAÑO & COORS
8200 Montaño Rd NW
505.898.1161
4TH STREET
6308 6th Street NW
505.345.9900
COTTONWOOD
1000 C Coors Bypass NW
505.899.0400
COORS & CENTRAL
121 Coors Blvd NW
505.831.3131
RIO BRAVO & COORS
3810 Coors Blvd SW
505.340.0400

FRIDAY & SATURDAY 10:30AM - 11PM
RIO RANCHO, NEW MEXICO
HIGH RESORT
801 Chama Rd Blvd NE
505.896.2222
CABEzon & UNHER
505.340.0553
BERNALILLO, NEW MEXICO
ENNONTAG HILLS
505.887.6611
220 Hohokam Highway 528
LOS LUNAS, NEW MEXICO
MAIN STREET
3450 Main Street NW
505.845.5030
NEW MEXICO
LUBBOCK
TEXAS
WE’RE passionate
ABOUT OUR FOOD.
We inspect our products with old-world sensibilities, making each order by hand for the customer who ordered it. Every morning we roll dough, whip sauce, shred cheese, and chop vegetables. You will find employees perfecting the art of pizza making in our stores daily, when taking handmade dough to master. There are no machines involved and each one is a reflection of the person making it. Some call this old-fashioned. We call it personal.
dion.com

You can order online at Dions.com for takeout or dine-in, or order via the app.

Call 833-70-CATER for all your catering needs
*Advance notice needed

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