

# PIZZA

## Original a traditional crust

### THE 505

Pepperoni & green chile

Small 12" \$10.45 Medium 14" \$12.85 Large 16" \$15.20  
Sm: 250cal/slice Med: 270cal/slice Lg: 310cal/slice

### THE SPECIAL

Italian sausage, mushrooms, black olives, green chile, red onions, ground beef, smoked ham & pepperoni

Small 12" \$12.95 Medium 14" \$15.85 Large 16" \$18.70  
Sm: 340cal/slice Med: 370cal/slice Lg: 420cal/slice

### THE CARNIVORE

Pepperoni, smoked ham, bacon, Italian sausage & ground beef

Small 12" \$12.95 Medium 14" \$15.85 Large 16" \$18.70  
Sm: 380cal/slice Med: 390cal/slice Lg: 440cal/slice

### THE VEGGIE

Mushrooms, green chile, red onions, black olives, bell peppers & tomatoes

Small 12" \$12.95 Medium 14" \$15.85 Large 16" \$18.70  
Sm: 240cal/slice Med: 250cal/slice Lg: 300cal/slice

### THE HAWAIIAN

Smoked ham & pineapple

Small 12" \$10.45 Medium 14" \$12.85 Large 16" \$15.20  
Sm: 230cal/slice Med: 240cal/slice Lg: 280cal/slice

### THE CHEESE

Lots of lovely cheese

Small 12" \$7.95 Medium 14" \$9.85 Large 16" \$11.70  
Sm: 210cal/slice Med: 230cal/slice Lg: 260cal/slice

## GOURMET a thinner crust

### THE DUKE CITY

Cheddar, turkey, green chile & Parmesan

10" \$7.40 14" \$11.95  
140cal/slice 200cal/slice

### THE KANSAS CITY

Provolone, chicken, red onions, BBQ sauce & Parmesan

10" \$7.40 14" \$11.95  
140cal/slice 190cal/slice

### THE TUSCANY

Pesto, sun-dried tomatoes, provolone, artichoke hearts, pine nuts & Parmesan

10" \$8.30 14" \$13.45  
170cal/slice 240cal/slice

### THE NAPOLI

Pizza sauce, provolone, Italian sausage, Kalamata olives, pepperoni, roasted red peppers & Parmesan

10" \$9.20 14" \$14.95  
190cal/slice 260cal/slice

### THE SANTORINI

Provolone, feta, spinach, Kalamata olives, tomatoes, bell peppers, red onions, basil & Parmesan

10" \$9.20 14" \$14.95  
120cal/slice 150cal/slice

## DESIGN *your* OWN

Slice 420cal \$1.95

### Original Crust

Small 12" 8 slices \$7.95

Medium 14" 10 slices \$9.85

Large 16" 12 slices \$11.70

Gourmet Crust

Gourmet 10" 8 slices \$5.60

Gourmet 14" 10 slices \$8.95

80cal/slice 140cal/slice

### TOPPINGS

Slice 10" \$1.95  
12" \$1.25 14" \$1.50 16" \$1.75

### Meats 5-100cal/serving

Pepperoni

Italian sausage

Smoked ham

Bacon

Ground beef

Chicken

Turkey

Anchovies

### Fruits & Veggies 0-50cal/serving

Green chile

Mushrooms

Black olives

Red onions

Bell peppers

Tomatoes

Pineapple

Jalapeños

Artichoke hearts

Kalamata olives

Roasted red peppers

Sun-dried tomatoes

Spinach

Pine nuts

# Salads

Dion's mix: diced cucumbers, red onions & bell peppers

SUBSTITUTE  
*greens*  
ON ANY SALAD

## Original

HALF \$4.00 FULL \$5.75 FAMILY \$10.85

### CHEF

Iceberg lettuce, ham, cheddar, sliced egg, tomatoes, croutons & Dion's mix

Half: 280cal Full: 560cal Family: 340cal/serving

### TURKEY

Iceberg lettuce, turkey, provolone, tomatoes, croutons & Dion's mix

Half: 240cal Full: 490cal Family: 310cal/serving

### GREEK

Iceberg lettuce, black olives, feta, tomatoes, croutons & Dion's mix

Half: 190cal Full: 380cal Family: 220cal/serving

### RANCH

Iceberg lettuce, pastrami, provolone, tomatoes, croutons & Dion's mix

Half: 260cal Full: 500cal Family: 320cal/serving



Iceberg lettuce, tomatoes, croutons & Dion's mix

HALF \$3.70 FULL \$5.15 FAMILY \$9.70

Half: 90cal Full: 190cal Family: 95cal/serving

## GOURMET

HALF \$4.80 FULL \$6.95 FAMILY \$11.65

### CRUNCHY SPINACH

Spinach, romaine lettuce, edamame, mushrooms, provolone, dried cranberries & crunchy wontons

Half: 310cal Full: 580cal Family: 420cal/serving

### CHICKEN PECAN

Spring mix, chicken, pecans, bleu cheese crumbles & tomatoes

Half: 220cal Full: 410cal Family: 295cal/serving

### CHICKEN CAESAR

Romaine lettuce, chicken, tomatoes, croutons & Parmesan

Half: 150cal Full: 270cal Family: 160cal/serving

## dressings

### RANCH

270 cal

GREEK 280 cal

Raspberry Vinaigrette 290 cal

Reduced Fat Ranch 110 cal

Green Chile Ranch 250 cal

Caesar 360 cal

Thousand Island 320 cal

Bleu Cheese 310 cal

Honey Mustard 190 cal



# SUBS

All subs come with chips or a fresh fruit cup

SUBSTITUTE  
*wheat bread*  
ON ANY SUB  
(adds 30-70cals)

SMALL 6" \$5.85 LARGE 10" \$7.95

### TURKEY & SWISS

Red onions, tomatoes, lettuce, mayo & deli mustard  
Served with side, pickle spear & Greek dressing  
6" 580cal 10" 960cal

### HAM & SWISS

Red onions, tomatoes, lettuce, mayo & deli mustard  
Served with side, pickle spear & Greek dressing  
6" 560cal 10" 960cal

### PASTRAMI & PROVOLONE

Red onions, tomatoes, lettuce, mayo & deli mustard  
Served with side, pickle spear & Greek dressing  
6" 600cal 10" 1030cal

### ROAST BEEF & PROVOLONE

Red onions, tomatoes, lettuce, mayo & deli mustard  
Served with side, pickle spear & Greek dressing  
6" 570cal 10" 990cal

### ITALIAN (HAM/PEPPERONI/GENOVA SALAMI)

Asiago cheese, Kalamata olives, bell peppers, red onions, tomatoes, lettuce, mayo & deli mustard  
Served with side, pickle spear, pepperoncini pepper & Greek dressing  
6" 600cal 10" 1330cal

### MEATBALL & PROVOLONE

Meatballs, melted provolone & Parmesan  
Served with side and cup of pizza sauce  
6" 560cal 10" 1010cal

### VEGGIE

Green chile, cheddar, red onions, bell peppers, mushrooms, black olives, tomatoes, lettuce, mayo & deli mustard  
Served with side, pickle spear & Greek dressing  
6" 520cal 10" 890cal



6-inch 6cal \$0.47

10-inch 10cal \$0.94

Chips 320cal  
Fruit Cup 90cal  
Greek dressing 280cal  
Pickle spear 5cal  
Pepperoncini pepper 5cal

Sizes may vary slightly since all items are handmade.

Prior to placing your order, please alert the manager to any allergens which may be of concern to you. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request.

# Goodies

## DRINKS

SMALL \$1.50 MEDIUM \$1.80 LARGE \$2.10 PITCHER \$4.40

FOUNTAIN DRINKS 0-400cal/serving

TEA S: 5cal M: 5cal L: 10cal Pitcher: 5cal/serving

SWEET TEA S: 140cal M: 200cal L: 250cal Pitcher: 160cal/serving

GREEN TEA S: 0cal M: 0cal L: 0cal Pitcher: 0cal/serving

## LEMONADE

SMALL \$1.75 MEDIUM \$2.00 LARGE \$2.25 PITCHER \$5.50  
S: 200cal M: 270cal L: 360cal Pitcher: 200cal/serving

## OTHER DRINKS

Milk 190-300cal \$1.35  
Apple juice 140cal \$1.35  
Bottled water 0cal \$2.00

## GALLONS TO GO

LEMONADE 200cal/serving \$7.65  
TEA 5cal/serving \$4.40  
SWEET TEA 160cal/serving \$4.40  
GREEN TEA 0cal/serving \$4.40

Try mixing tea and  
lemonade or  
add a flavor  
(adds 20-170cal)

## SIDES

### CHEESE TOAST

250cal/piece  
Small - 2 pieces \$1.50  
Large - 8 pieces \$4.10  
Small Toppings 0-50cal/piece \$0.50  
Large Toppings 0-50cal/piece \$1.55

### GARLIC TOAST

190cal/piece  
Small - 2 pieces \$1.15  
Large - 8 pieces \$2.90

### FRESH FRUIT CUP

Seasonal mix 90cal \$1.95

### THREE MEATBALLS

250cal \$3.00

### SIDE OF DRESSING

110-340cal \$0.47

### BOTTLE OF DRESSING

40-190cal/serving \$3.75

## HOMEMADE

## sweets

BROWNIES \$2.00  
Walnut 830cal  
Fudge 550cal

COOKIES \$1.45  
Chocolate chip 450cal  
Macadamia nut 400cal  
Oatmeal raisin 440cal

# LOCATIONS

SUNDAY-THURSDAY 10:30AM - 10PM | FRIDAY & SATURDAY 10:30AM - 11PM

## ALBUQUERQUE, NEW MEXICO

MORRIS & MONTGOMERY 10401 Montgomery Blvd NE	505.293.7183	MONTAÑO & COORS 4200 Montaña Rd NW	505.898.1161
ACADEMY & WYOMING 8010 Academy Rd NE	505.821.3911	4TH STREET 6308 4th Street NW	505.345.4900
PASEO & WYOMING 8100 Wyoming Blvd NE	505.857.0100	COTTONWOOD 10010 Coors Bypass NW	505.899.0400
MONROE & CENTRAL 4717 Central Ave NE	505.265.6919	COORS & CENTRAL 121 Coors Blvd NW	505.831.3131
ELIZABETH & CENTRAL 11000 Central Ave SE	505.296.0771	RIO BRAVO & COORS 3810 Coors Blvd SW	505.340.0400
UNIVERSITY & GIBSON 1600 Towne Center Lane SE	505.248.1010		

## RIO RANCHO, NEW MEXICO

HIGH RESORT 4101 High Resort Blvd NE	505.896.2222	BERNALILLO, NEW MEXICO	
CABEZON & UNSER 1502 Unser Blvd SE	505.340.0555	ENCHANTED HILLS 520 NM Highway 528	505.867.6161

## LOS LUNAS, NEW MEXICO

MAIN STREET 3460 Main Street NW	505.865.5050
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WE'RE  
*passionate*  
ABOUT OUR FOOD.

We approach our products with old-world sensibilities, making each order by hand for the customer who ordered it. Every morning we roll dough, whisk sauce, shred cheese, and chop vegetables. You will find employees perfecting the art of pizza making in our stores daily, which takes hundreds of pies to master. There are no machines involved and each one is a reflection of the person making it. We do not enter orders into a computer. We write each detail on paper. Some call this old-fashioned. We call it personal.

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