



Dei Fratelli  
  
**CHICAGO  
STYLE  
PIZZA**

- Originated in the early 1900s
- A thick, classic deep dish pizza
- Thin to medium thick crust containing cornmeal or semolina
- Baked in a round, greased pan with very tall sides (think round cake pan)
- Toppings are assembled upside down with pepperoni, cheese, then sauce.

