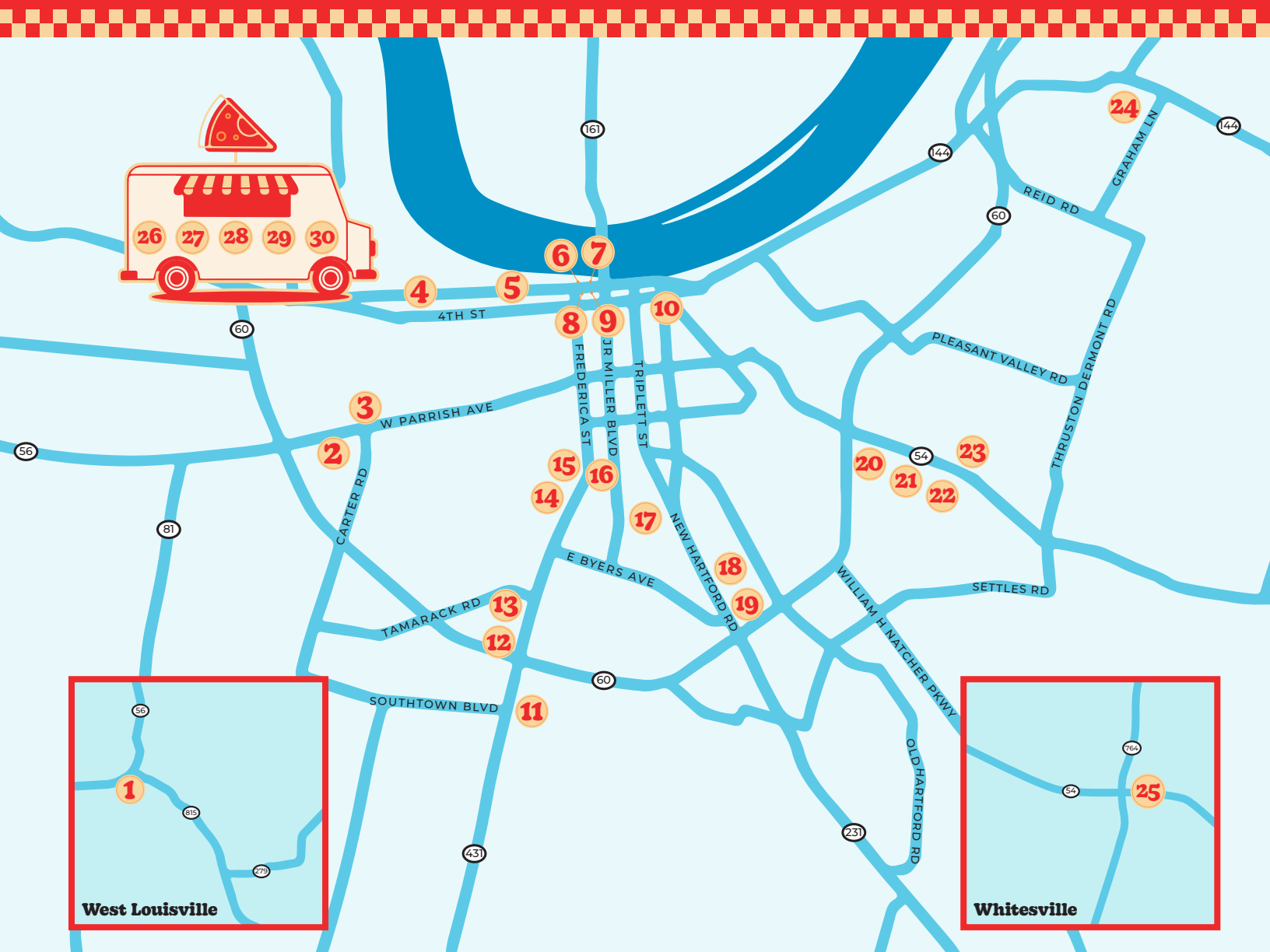




- ### 30 Curbside Kitchenette



PIZZA WEEK

SEPT. 19-28

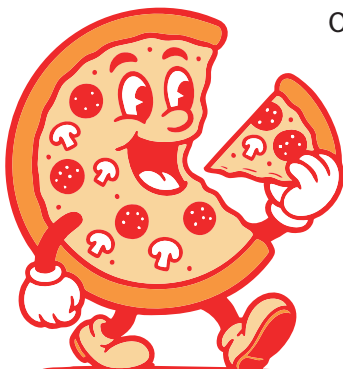
The (unofficial) house rules of Owensboro Times Pizza Week

Every good pizza party comes with a few ground rules. Think of them as the toppings that make Owensboro Times Pizza Week even better. While not official, we highly encourage all Pizza Week diners to follow these five simple steps:

- ▶ **Tip your servers, because they're the real MVPs.**
- ▶ **Order extra food, because pizza never travels alone.**
- ▶ **Post on social media, and be sure to show off those slices with #OTPizzaWeek.**
- ▶ **Vote! Every slice deserves your say.**
- ▶ **For the love of cheese, be kind. We want good vibes only.**

Remember: Pizza Week is about supporting the restaurants

While Pizza Week is designed to be a fun experience for the community, it's important to remember that the heart of the event lies with the restaurants and the people working inside them. Chefs, owners, servers, and staff are putting in extra effort to craft unique creations, handle larger crowds, and deliver memorable experiences. Supporting them with kindness, patience, and generosity ensures that Pizza Week remains a celebration of Owensboro's food scene.



Pizza Guide



54 Pizza East

3101 Alvey Park Drive East B

Music City Hot Chicken Pizza

Breaded hot chicken, Grande's mozzarella and provolone cheese on top of scratch-made crust with their own zesty house Ranch mixed with horseradish, topped with cool pickle chips and a drizzle of our homemade Ranch then sprinkled with cayenne pepper.



54 Pizza West

1700 Starlite Drive

Elote Street Corn Pizza

A hand-tossed crust with creamy house-made Alfredo, roasted corn, red onions, mozzarella, provolone, and Monterey Jack. Finished with cotija cheese, dollops of crema, a sprinkle of Tajín, and fresh cilantro.



Azzip Pizza

3800 Frederica Street

Southern Hospitality

An 11-inch Big Zip topped with cheddar cheese grits, southern greens, a mozzarella and cheddar blend, barbecue pork belly, and finished with a barbecue jus reduction.



Becca Bakes

4026 Frederica Street

Something to Snicker About

A 6-inch personal pan sugar cookie crust topped with snickerdoodle cookie crumble and cinnamon oatmeal crumble. Finished with a cream cheese cinnamon drizzle.



Beef 'O' Brady's

3189 Fairview Drive Suite E

Supreme Pizza Dippers

Crispy tortillas filled with mozzarella, pepperoni, sausage, and green peppers, skewered and served with pepperoncini, plus house-made ranch and marinara for dipping. Paired with Parmesan Cajun Ranch fries for a complete meal (no substitutions).



Black Flame Cartel

Food Truck
(Various Locations)

The House Dog

A loaded hot dog layered with mozzarella and tomato, topped with jerk chicken for spice, and a drizzle of mango glaze for that sweet heat finish.

Pizza Guide



Bluegrass Bourbon Dessert Bar

231 Williamsburg Square

The Bourbon Split

Gluten-free pie crust filled with strawberry cheesecake, bananas, pineapple, and optional peanuts. Topped with bourbon hot fudge and marshmallow fluff.



Brew Bridge

800 West 2nd Street

BBQ Brisket Pizza

A barbecue sauce base topped with mozzarella, brisket, caramelized onions made with Brew Bridge's Bull Moose Amber Ale, and pickled jalapeños.



Curbside Kitchenette

Food Truck (Various Locations)

Curbside Pizza Melt

Sweet Italian sausage, fresh basil, marinara sauce, grated Romano cheese, Italian herb seasoning, pepperoni, and smoked provolone cheese on grilled sourdough bread.



Don Mario's

122 West 2nd Street A

Steak Quesa-Pizza

A golden, cheese-stuffed quesadilla transformed into a pizza-style creation, filled with tender steak, onion, and cilantro. Finished with savory guacamole.



Donatos

3415 New Hartford Road,
2601 West Parrish Avenue,

Triple Triple Double

A 12-inch thin crust with garlic Parmesan base, topped with deli-shaved ham, chicken, bacon, smoked provolone, mozzarella, and Romano. Finished with ranch and Mike's Hot Honey drizzles. Served party cut, with crunchy dill pickles on the side (optional).



Doozie Doe's

Crazy Me Gifts & Apparel
235 E 20th Street

Pineapple Paradise

A brown sugar cookie topped with cherry and pineapple jam, cheesecake base, roasted brown sugar cinnamon pineapples, maraschino cherries, and a brown sugar glaze swirl. Served with two sugar cookie "breadsticks" dusted in cinnamon sugar and paired with cherry coulis "marinara."

Pizza Guide



Fetta Specialty Pizza & Spirits

118 St. Ann Street

Lasagna the Pizza

A 12-inch crust with Romano cheese sauce base, mozzarella, and ricotta dollops. Topped with house-made meat sauce featuring fresh ground beef, San Marzano tomatoes, garlic, oregano, basil, and extra virgin olive oil.



Libertalia Coffee & Bagels

2682 Frederica Street

New York Pizza Bagel

A New York bagel topped with house-made tomato sauce, Wisconsin mozzarella, and Boar's Head pepperoni, baked until gooey and golden.



Mellow Mushroom

101 West 2nd Street

Loaded Steak and Potato Pie

A 12-inch thin crust with olive oil and garlic base, mozzarella, cheddar, shaved ribeye steak, roasted red potatoes, caramelized onions, and bacon. Finished with swirls of sour cream and spicy ranch, topped with chives.



Mil's Dairy Drive-In

10154 KY 54 (Whitesville)

Pizz-a-Butt

A pulled pork nacho pizza topped with diced onions, jalapeños, cheese, barbecue drizzle, and crumbled tortilla chips. Finished with diced green onions.



Niko's Bakery

601 Emory Drive

The Sicilian

A deep-dish pizza with cheese-stuffed crust brushed in rosemary-garlic oil. Topped with sun-dried tomato marinara, roasted fennel spiced pork shoulder from Hill View Farms, pepperoni, mozzarella, house-pickled hot banana peppers, and Kalamata olives.



O'Bryan's Bar & Grill

7006 KY 815 (West Louisville)

The Tsunami

A 12" pizza on an oven-risen crust with our house-made tsunami sauce, chicken, green peppers, onions, banana peppers, bacon, cheese and sprinkled with our house seasoning.

Pizza Guide



Peezo's

2100 West 2nd Street

Ham Bam Thank you Ma'am

Built on a creamy queso base, piled high with smoky Kentucky Legend ham, and crowned with sweet onions and tangy banana peppers, then covered in melty mozzarella cheese that ties it all together.



Pillar of Fire

Food Truck (Various Locations)

Elijah's Chariot

A Neapolitan-style crust with roasted garlic white sauce, caramelized onions, mushrooms, and beef short ribs. Finished with fresh arugula and a cherry blackberry habanero sauce.



Pinocchio's Deli (Opportunity Center of Owensboro)

1101 East Byers Avenue

The Tall Tale Stromboli

ausage, pepperoni, ham, and ground beef baked with provolone inside a golden hoagie roll. Finished with pizza sauce, pepperoncinis, and a secret blend of herbs and spices.



Pizza by the Guy

3115 Commonwealth Court

Punxsutawney Philly

Starts with a creamy white sauce, topped with green peppers, onions, mushrooms, and thin-sliced beef, then covered with mozzarella cheese.



Primal Craft Dogz

Food Truck (Various Locations)

The Truffle Dog

A toasted bun topped with a quarter-pound all-beef hot dog, basil pesto, mozzarella, provolone, and sautéed mushrooms. Finished with white truffle aioli, cracked pepper, parsley, toasted onion seasoning, fresh arugula, and shaved Parmesan.



Real Hacienda

4820 Frederica Street
3023 Highland Pointe Drive

Taco Pizza

Two fried flour tortillas topped with beans, ground beef, red enchilada sauce, melted cheese, chopped tomatoes, and bell peppers.



Pizza Guide



Taqueria La Bendición de Dios

Food Truck (Various Locations)

Fiesta Pizza

Two flour tortillas layered with steak, chicken, onions, tomatoes, bell peppers, pineapple, and mozzarella. Served with a tomato-based sauce seasoned with cumin, garlic, black pepper, oregano, onions, cilantro, and jalapeño, plus red and green salsa on the side.



The Famous Bistro

102 West 2nd Street

Gyro Pizza

Scratch-made dough topped with their tried and true sauce, mozzarella, and white cheddar. Finished with their seasoned gyro meat, onions, Kalamata olives and served with "Famous" tzatziki sauce.



The Oven

1012 East 4th Street

The Spicy Peach Chicken Pizza

A savory ranch base topped with chicken, sweet onions, and bell peppers, layered with a mozzarella, provolone, and cheddar cheese blend. Finished with a spicy peach sauce.



The Pizza Project

5616 KY 144

Korean BBQ Pizza

A 12-inch hand-tossed crust layered with house-made Korean barbecue sauce, tender marinated steak, onions, green peppers, and a premium cheese blend. Finished with a drizzle of spicy mayo for a balance of sweet, savory, and heat.