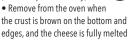


## Tips for Baking Great Pizzas and Calzones

Pre-heat oven to recommended temperature



- Remove plastic wrap (your pizza or calzone comes on its own baking tray)
- Place item on the center rack of your oven (For best results, bake one item at a time)
- Check after 10 minutes (oven temperatures vary)



- Refrigeration is not necessary if baked within two hours
- Freezing is not recommended as it will affect our freshly rolled dough
- Refrigeration time should not exceed 24 hours
- If refrigeration is necessary, allow 1-2 hours for pizza or calzone to completely return to room temperature before baking

## CAUTION: Do not REHEAT your pizza on its baking tray

To bake your "Take and Bake" product or reheat "Baked" product - remove contents, remove dips or sauces, and, if enclosed in plastic wrap, remove it. Then please follow baking instructions.

MSG occurs naturally in various foods. No MSG has been added.

ORIGINAL CRUST
<b>(7)</b> 400° <b>(1)</b> 12-20 min.
Comes on its own baking tray. Place pizza & tray in oven.
SICILIAN PAN CRUST
<b>(b)</b> 375° <b>(b)</b> 12-20 min.
Comes on its own baking tray. Place pizza & tray in oven.
THIN OR GLUTEN FREE CRUST
<b>(400°)</b> 15-20 min.
Comes on its own baking tray. Place pizza & tray in oven. Our restaurants are not gluten-free establishments.
<b>CALZONE</b> (b) 20-25 min.
₩ <b></b>

Comes on its own baking tray. Place calzone & tray in oven.