STARTERS

POPCORN CHICKEN 7.99

MUSHROOM CAPS 7.99

ONION RINGS 10 PCS 7.99

DEEP FRIED PICKLES 6 PCS 8.99

ADD
DIPPING SAUCE 1.00
PIZZA SAUCE 2.00

MAC & CHEESE BITES 8.99

JALAPEÑO POPPERS 6PCS 10.95

CHEESE STICKS 6PCS 10.95

CHICKEN FINGERS 3PCS 6.99 5PCS 8.99

APPETIZER COMBO PLATTER 16.99

3 Jaleneno Poppers
10 Popcorn Chicken
3 Mushroom Caps
3 Cheesesticks
3 Deep Fried Pickles
Curly Fries
INLUDES 2 FREE DIPS

HOMEMADE HOUSE DIP 12OZ 5.99

* * WE COOK WITH TRANS-FAT FREE OIL! * *

SALADS

SINGLE 8.95 — ADD CHICKEN 3.99
DOUBLE 14.90 — ADD CHICKEN 6.99

GARDEN · CAESAR · GREEK

SUBS & SANDWICHES

FISH & CHIP 1PC 9.25 2PCS 13.25

Beer battered Haddock fish served on a bed of our crispy home fries along with tartar sauce.
.

HOMEMADE SAUSAGE SUB 8" 8.50

Ground pork mixed with seasoning, topped with spaghetti sauce and cheese, then bake in the oven.

MEAT BALL SUB 8" 8.50

Hand crafted meatballs, topped with home made sauce and cheese then baked in the oven.
Extra Meatball 1.25

BIG CRUNCH CHICKEN BURGER 9.95

Crispy breaded chicken breast topped with tomato, crisp lettuce and mayo, on a home made bun.
Add cheese for 1.25

CLUB BURGER 9.25

Seasoned oven baked chicken, bacon strips, mayo, crisp lettuce and tomatoes on a home made bun.
Add Cheese 2.25

MUSH MELT CHICKEN BURGER 12.25

FRIES EXTRA FOR ABOVE ITEMS

ADD FRIES 4.00
ADD POUTINE 7.25

FRIES

FRESH POTATO FRIES, FRIED TO A CRISPY GOLDEN PERFECTION

SMALL	5.50	LARGE	8.25
MEDIUM	6.75	FAMILY	10.50

ADD SIDE OF GRAVY 4OZ 1.75

PASTA

MEAL COMES WITH GARLIC BREAD
ADD CHEESE OR BACON TO GARLIC BREAD .85 ea

PENNE RIGATONI 11.99 with Meatballs 14.99

Penne or baked penne topped with light seasoning pasta sauce.
(other toppings available)

Meatballs Extra 2.25 1oz. add cheese 3.25 X sauce 2.55 add Meat 14.99

GARLIC BREAD

HOME MADE BUN 5.99
ADD BACON/CHEESE 2.55 each

POUTINE

PIZZA POUTINE
MEDIUM 14.55 FAMILY 15.75

Crispy fries topped with five toppings of your choice, then baked in the oven to perfection.

ALL MEAT POUTINE
MEDIUM 14.55 FAMILY 15.75
EX. CHEESE 1.95 EX. CHEESE 2.55

Pepperoni, homemade sausage, ham and bacon, or toping of choice

CURLY FRIES POUTINE

Crispy seasoned curly fries topped with cheese and gravy. Medium only. 9.95

CLASSIC POUTINE
QUEBEC AND REGULAR

Crispy fries topped with savory cheese curds or mozzarella cheese and gravy.

SMALL 7.25 — EX. CHEESE 1.25
MEDIUM 8.95 — EX. CHEESE 1.95
LARGE 10.25 — EX. CHEESE 2.25
X-LARGE 11.75 — EX. CHEESE 2.55

ITALIAN POUTINE

Crispy fries topped with cheese and house spaghetti sauce. Regular or mix.

SMALL 8.50 MEDIUM 9.70
LARGE 11.25 FAMILY 12.50

WINGS

HAND WASHED, BATTERED AND DEEP FRIED TO A GOLDEN BROWN WITH YOUR CHOICE OF SAUCE

- Sweet & Sour
- Caesar
- Ranch
- Don's House Sauce
- BBQ
- Honey Garlic
- Mild, Medium, Hot
- Honey Mustard
- Homemade Pizza Sauce
- Creamy Garlic

10 18.49 **6** 11.99

INCLUDES 1 Free Dip
All dips are 2oz

* * WHILE QUANTITIES LAST * *

DRINKS

CANNED POP (Coke products)	2.25
BOTTLED WATER	2.25
JUICE / ICED TEA	2.25
1LTR BOTTLE POP	3.65
MILK - White or Chocolate	3.65

HOURS

Monday, Tuesday, Wednesday	11AM to 7PM Dining - 11AM to 6PM
Thursday and Friday	11AM to 7PM Dining - 11AM to 6PM
Saturday	3PM to 7PM Dining - 3PM to 8PM
Sunday	**Closed**

PRICES INCLUDE SALES TAX AND ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES EFFECTIVE JUNE 2023.

LICENSED UNDER LLBO

{ PIZZA }

CLASSIC PIZZAS

KITCHEN SPECIAL — Pepperoni, ham and bacon
Sm 16.00 Med 21.05 Lg 26.05

ALL DRESSED — Pepperoni, mushrooms, green peppers
Sm 15.40 Med 19.70 Lg 24.45

CANADIAN — Pepperoni, mushrooms and bacon
Sm 15.70 Med 20.4 Lg 25.25

HAWAIIAN — Ham, Pineapple and three cheese, drizzled with House Sauce
Sm 16.00 Med 21.10 Lg 26.05

KITCHEN HAWAIIAN — Pineapple, bacon and three cheese drizzled with House Sauce
Sm 16.00 Med 21.10 Lg 26.05

HOUSE SPECIALTY — Pepperoni, homemade sausage and bacon
Sm 16.00 Med 21.10 Lg 26.05

SPECIALTY PIZZAS

FEATURING OUR ORIGINAL THIN CRISPY CRUST BAKED TO GOLDEN BROWN

SUPER DON'S SPECIAL — Pepperoni, bacon, homemade sausage, mushrooms, green peppers
Sm 18.90 Med 24.60 Lg 30.65

TIMMINS SPECIAL — Pepperoni, mushrooms, bacon and onions, green peppers
Sm 18.60 Med 23.90 Lg 29.85

ALL MEAT — pepperoni, homemade sausage, ham and bacon
Sm 17.75 Med 23.55 Lg 29.15

CHICKEN TORNADO — 3 Cheese blend, chicken, bacon, drizzled with house sauce.
Sm 17.75 Med 23.55 Lg 29.15

NEW! SPICY CHICKEN TORNADO — 3 cheese blend, chicken, sausage, drizzled with sauce.
Sm 17.75 Med 23.55 Lg 29.15

THE GREEK — Mushrooms, green peppers, red onions, and green and black olives
Sm 18.00 Med 22.50 Lg 28.25

VEGGIE — Mushrooms, green peppers, green olives, onions and tomatoes
Sm 18.00 Med 22.50 Lg 28.25

SHANIA'S FAVORITE

MAKE YOUR OWN

THE BASIC

START WITH OUR BASIC PIZZA FEATURING OUR ORIGINAL CRISPY CRUST, SIGNATURE PIZZA SAUCE AND CHEESE.

6 slices	8 slices	10 slices
SMALL 10"	MEDIUM 12"	LARGE 14"
6 PCS 10.75	8 PCS 13.75	10 PCS 16.75

{ TOPPINGS WITH A * COUNT AS TWO TOPPINGS }

CHEESE

Extra - SM 2.55 MED 3.45 LRG 4.30

·Mozzarella ·Three Cheese Blend ·Feta Cheese * ·Soya Cheese *

VEGGIES

- Mushrooms
- Green peppers
- Red onions
- Green olives
- Black olives
- Diced tomatoes
- Pineapple
- Hot peppers

PRICES PER TOPPING:
SMALL 1.45 MEDIUM 1.75 LARGE 2.30

MEATS

- Pepperoni
- Homemade Sausage
- Hamburger Crumble
- Ham
- Bacon
- Sliced Bacon *
- Chicken *
- Anchovies *

PRICES PER TOPPING:
SMALL 1.75 MEDIUM 2.45 LARGE 3.10

* * Side of Anchovies 6.95

Pizza twirler tells secrets

By GARY HOGG
Staff Writer

Ever watch a pizza maker at work and wonder how he does it?

According to Don's Pizzeria dough twirler Andre Ouellet, "It's all in the wrists."

Actually, the 21-year-old Ouellet admits there's more to the art than just some more wrist action. It also takes a lot of practice.

Ouellet, who claims to master the ability to make three pizza discs from mere clumps of dough per minute when he's on a roll, has had all the practice a pizzeria employee could hope for.

He's the son of Don's Pizzeria owner Don Ouellet and he began his training in the art of pizza making more than 17 years ago.

"I was four years old when he started," Ouellet said recalling when his father first entered the pizzeria business. "I was raised at it."

"It takes me not even a minute to make a pizza," he said, adding that novices in the business experience need to take three minutes or more.

Ouellet said he did drop a few spinning dough discs when he first started out, but he said he quickly learned how to handle the pizzas.

"Usually it takes about a year to get the hang of it," he said.

Ouellet said many of the customers get a kick out of watching him prepare a pizza and watch closely when he spins the dough.

"They think it's funny," he said. "They always make a joke out of it."

Ouellet said he finds making pizzas by spinning the dough in the air more convenient than using a rolling pin.

"It's easier this way. "The dough has to be perfectly round, then it only stretches one way."

He said he's happy following in his father's footsteps and plans to stick to the dough business, and continue in the trade he's spent years perfecting.

And for all those who have wondered why the pizzas come with balls of dough placed in the centre here's the answer you've been waiting for.

Ouellet takes dough balls from the dough

PIZZA MAKER Andre Ouellet attributes his ability to toss pizzas in the air to wrist action and lots of practice (Daily Press Photo)

OUR STORY

Don's Pizzeria was established in November of '66. Don Ouellet was a bush worker who gave up his chainsaw to become a cook. Don's Pizzeria was first located on Algonquin Blvd. where the Timmins Police Station was, and then moved to Third Avenue for a few years. Don then relocated to 50 Rea Street South and ran the business from this location for 30 years.

He lived his life for the business, spending many long hours every day making his famous Thin and Crispy crust pizza. Over the years, the business expanded and now offers a full service restaurant menu. Don's original thin and crispy crust is still a favorite among so many!
Don passed away on May 28, 2003 but his dream lives on.

Don's son, Andre, who has worked along side his dad for many years, carries on the family tradition of making great pizza, pastas and many more selections to come. For example; the big ass wings and the Pizza Poutine.

COME JOIN US!

35 PINE STREET SOUTH, P4N2K2

TIMMINS ONTARIO **705.264.1361**

Don's PIZZERIA

FRESH HOMEMADE SINCE 1967

STILL THE KING OF PIZZA

Prices in effect Sept. 1st, 2024

LICENSED UNDER LLBO