

CHICAGO STUFFED DEEP DISH 7" | 10"

7" Pie (serves 1-2) | 10" Pie (serves 3-4)

Truly putting the 'pie' in pizza pie, stuffed deep dish originated in Chicago in the 1970's. The deepest, cheesiest version there is, it has a rich, tender bottom crust and a thin top crust. Cheese and toppings are inside, with sauce on top. Built to order and needs 30 minutes in the oven.

	7"	10"
CHEESE V NF	\$32	\$51
mozzarella, tomato sauce + pecorino		
PEPPERONI NF H+	\$37	\$59
mozzarella, our pepperoni blend, tomato sauce + pecorino		
CLASSIC NF V+	\$38	\$61
mozzarella, sausage, mushroom, onion, capsicum, tomato sauce, black olives, tomato sauce + pecorino		

SMALL PLATES

ICEBERG WEDGE SALAD V GF	\$17
burnt cos ranch, blue cheese, walnuts, zucchini + herbs	
OVEN ROASTED CHICKEN WINGS GF DF NF	\$18
five whole chicken wings, limoncello, onion + herbs	
CHEESY GARLIC FOCACCIA V NF	\$15
confit garlic butter, mozzarella, grana + herbs	
STRACCIATELLA V NF	\$18
stracciatella cheese, sicilian olive, cucumber, herb oils + focaccia	
CASTELVETRANO OLIVES VE GF NF	\$8

DESSERT

ROOT BEER FLOAT	\$15
vanilla ice cream + a&w root beer	
BOURBON STOUT FLOAT	\$25
vanilla ice cream, stout + bourbon	



DETROIT-STYLE PIZZA | 8"x10"

8"x10" Rectangle Pie (serves 1-2)

This is the square pie with the fluffy, crispy focaccia-like base and crispy rim of caramelized cheese. It is light, but sturdy enough to handle heavier topping, and is a great canvas for fun new flavors.

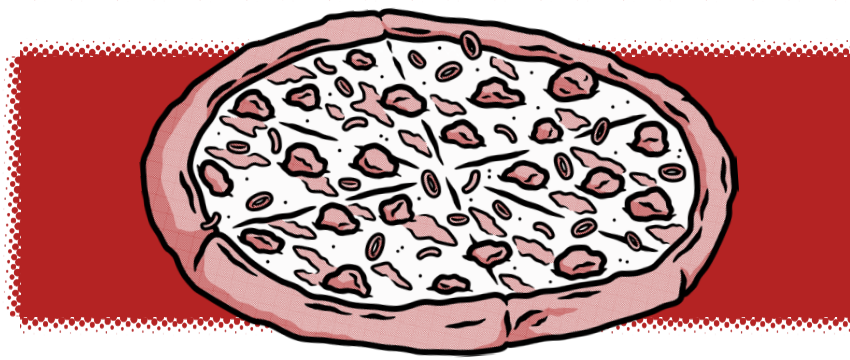
CHEESE V NF	\$25
tomato sauce, mozzarella, cheddar + basil	
QUADRUPLE PEPPERONI NF H+	\$36
mozzarella, cheddar, our pepperoni blend, tomato sauce, pepperoni sauce, whipped ricotta + basil	
THYME CRISIS 2.0 V+ NF	\$34
mozzarella, cheddar, grana, garlic mascarpone, thyme, potato + guanciale (pork)	
HOT SALAMI 2.0 NF	\$35
tomato sauce, mozzarella, garlic mascarpone, pecorino, n'duja (spreadable salami), pepperoni, confit garlic + hot honey	

DIETARY LEGEND

V Vegetarian	V+ Vegetarian Option
VE Vegan	VE+ Vegan Option
NF Nut Free	DF Dairy Free
H+ Halal Option	GF Gluten Free

SAUCES & HOMEMADE CHILLI SALT

HIDDEN VALLEY RANCH	\$4
PEPPERONI SAUCE	\$4
BLUE CHEESE SAUCE	\$4
JALAPENO SALT MEDIUM	\$3
BIRDSEYE SALT HOT	\$3
HABANERO SALT EXTRA HOT	\$3
CAROLINA REAPER SALT SUPER HOT	\$3



NEW YORK / NEW HAVEN THIN 16" | 18"

16" NY Pie (serves 2-3) | 18" NH Pie (serves 3-4)

Our NY Style pizza is an homage to our favorite higher-end shops across the US. Ours is thin and crispy with a light, open crumb. This is a labor of love.

We also offer the option of NY pizza's thinner, crispier, and more charred cousin from New Haven. This 18" heritage recipe is from Chef Paul's home state of Connecticut USA.

	NY	NH
CHEESE V NF VE+	\$32	\$42
tomato sauce, mozzarella, fior di latte, basil + grana		
MUSHROOM V NF VE+	\$38	\$48
mozzarella, taleggio, confit garlic, onion, mushroom puree + gremolata		
WHITE SAUSAGE 2.0 V+ NF VE+ H+	\$39	\$49
mozzarella, goat cheddar, taleggio, gorgonzola, grana, smoked bocconcini, italian sausage, sicilian olive, alliums + chilli oil		
PEPPA RONI V+ NF VE+ H+	\$43	\$53
tomato sauce, mozzarella, fior di latte, our pepperoni blend, roast capsicum, pickled chilli, grana, basil + oregano		

ADDITIONAL TOPPINGS

\$2 TOPPINGS		\$3 TOPPINGS	
red onion	green capiscum	hot honey	portobello mushroom
basil puree	spring onion	confit garlic	pecorino romano
fresh chilli	black olives	pickled chilli	whipped ricotta
gremolata		sicilian olive	grana padano
\$5 TOPPINGS			
sausage	pepperoni	gorgonzola	smoked bocconcini
taleggio	roast capsicum	goat cheddar	nduja
guanciale	halal pepperoni	stracciatella	



WEEKLY SPECIALS

From old favorites to fun new creations, at Deep End Pizza we always have a few tricks up our sleeve.

Scan here to see what's happening this week.



OUR STORY

From the quiet streets of lockdown Melbourne a beacon of cheesy goodness emerged. Meet Deep End Pizza, a creation born from the dreams of American Chef Paul Kasten and his Melbourne-native wife Kate Paterson.

Paul's culinary journey took an unexpected turn during those lockdown days when visa constraints forced him out of the fancy kitchens he'd come to know so well. Suddenly, he found himself with time to ponder life's big questions. What truly brings happiness? What ignites the soul? The idea that led us to creating Deep End Pizza actually started with a project from Paul's uni days a few decades ago.

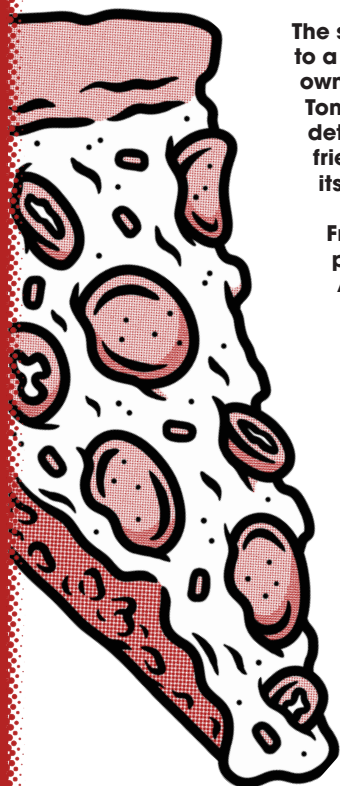
Tucked away in a school assignment aptly named "The History of Pizza," it was a restaurant concept based around a pizzeria serving several traditional styles using different doughs, techniques and ovens. Little did he know that those early musings would pave the way to so much fun. Paul devoted the next two years to dialing in Deep End's first three regional styles, infusing every pie with love and nostalgia, and sourcing the ingredients to make it all possible.

From the cheeses to the tomatoes, to the single-origin, single-varietal flours produced by small family farms here in Australia, no stone has been left unturned in putting the best quality possible into every pie. If there is a better product, we'll buy it regardless of price. If there is a new technique or an extra step that makes the pizzas a little bit better, we'll do it regardless of the work.

The search for a home for Deep End led Paul and Kate to a quaint spot on Westgarth Street, a place with its own history—a former cafe known as Hammer and Tong, where Paul and Kate had their first date. With determination, a tiny budget, and tons of help from friends and loved ones, Deep End Pizza opened its doors in June, 2022.

From that moment, it wasn't just about serving pizzas; it was about creating moments. With warm American-style hospitality, Paul and Kate quickly realized that the true magic of Deep End Pizza lay in the joy reflected on customers' faces as they took that first bite. Whether you're an American seeking a taste of home, a pizza adventurer excited to try something new, or simply craving a slice of comfort, come join us at Deep End Pizza, where every bite is a journey and every customer is family.

But here's the secret ingredient: at Deep End Pizza we believe in sharing not just pizza, but memories, laughter, and a sense of home. It's not just about the toppings—it's about the journey. From the carefully selected ingredients to the hand crafting of each pie, we go the extra mile to ensure that every slice tells a story.



DEEP END BY THE SLICE

PEQUOD'S STYLE DEEP DISH SLICE

Pequod's is another of the OG Chicago pizzerias. They have been slinging their take on deep dish since 1970 with a thicker, lighter base and a rim of deeply caramelized cheese.

PEPPERONI NF

pepperoni, mozzarella, tomato sauce + pecorino romano

\$15

SAUSAGE NF

sausage, onion, mushroom, mozzarella, tomato sauce + pecorino romano

\$15

VEGGIE V NF

mushroom, onion, capsicum, mozzarella, tomato sauce + pecorino romano

\$15

DETROIT-STYLE PIZZA SLICE

CHEESE V NF

tomato sauce, mozzarella, cheddar + basil

\$12

TRIPLE PEPPERONI NF

tomato sauce, pepperoni sauce, mozzarella, cheddar + basil

\$14

ROTATING SPECIALTY OPTION

ask our staff for specials

CAN'T FINISH YOUR PIZZA?

Let our server know and we will happily box up your leftovers to take home. We even have reheating instructions on the box!



Visit our site
for more info!

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DEEP END

AUTHENTIC AMERICAN REGIONAL PIZZAS

"WHERE EVERY SLICE TELLS A STORY"



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