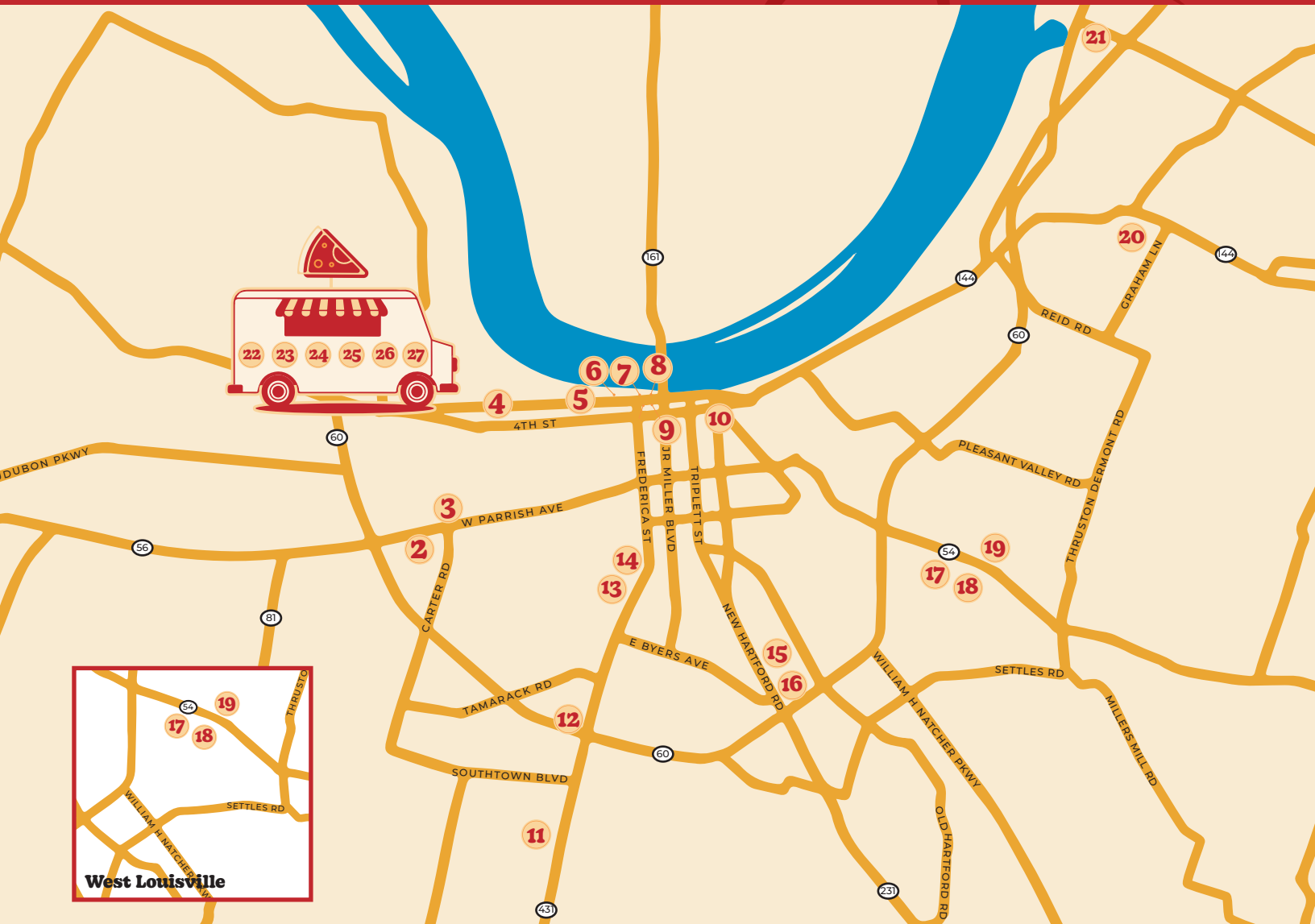


Owensboro Times

Pizza Week

September 11-19



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Owensboro Times



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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 pizzas with #OTPizzaWeek.**
-  **Vote! Every pizza 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.

Food trucks will serve from various locations. Follow their Facebook pages to stay updated.



Pizza Guide



54 Pizza East and West

East: 3101 Alvey Park Drive East
West: 1700 Starlite Drive

Sweet Swine O' Mine

Homemade stuffed-crust dough brushed with garlic butter and layered with house pizza sauce, apple-maple bacon jam, Grande mozzarella and provolone, pepperoni, and bacon. Finished with sharp cheddar for a sweet, smoky, savory pizza.



Becca Bakes

4026 Frederica Street

Want S'more's Pizza?

A chocolate chip cookie crust baked with graham cracker crumble, chocolate chips, and mini marshmallows. Finished with toasted marshmallows, chocolate chips, and a marshmallow glaze.



Brew Bridge

800 West 2nd Street

The PB&J Grippo's Pizza

A pizza with a peanut butter base, grape jelly, and classic Grippo's Bar-B-Q potato chips, inspired by the classic packed lunch of an Uncrustables and chips.



Checkmates

Food Truck (multiple locations)

The Bluegrass Dilla

A Kentucky Hot Brown-inspired quesadilla filled with seasoned chicken, crispy bacon, melted cheese, grilled tomatoes, and rich house-made Mornay sauce. Folded into a large flour tortilla and grilled until golden.



Cold Stone Creamery

5140 Frederica Street

Ultimate Waffle Explosion

A homemade waffle cone base topped with vanilla whipped icing, sprinkles, brownies, fudge, and cake batter ice cream.



Pizza Guide



Donatos

3415 New Hartford Road
2601 West Parrish Avenue

Alfredo Meats Tomato

A house-blended sauce of marinara, creamy Alfredo, roasted garlic, and Romano, layered with provolone and fresh mozzarella. Topped edge to edge with sausage, deli salami, and Italian-seasoned meatballs. Finished with a signature drizzle and served with fresh, crunchy pickles.



Fetta Specialty Pizza & Spirits

118 St. Ann Street

Fig N Chicken

A fig glaze base topped with house-smoked chicken thighs, mozzarella, and smoked Gouda. Finished with pickled red onions.



Libertalia Coffee & Bagels

2682 Frederica Street

Pizza Loaded Bagel Bites

Chopped everything-bagel-bites tossed in garlic-Parmesan butter, smothered with Grande mozzarella and pizza sauce, and topped with chipotle chicken and bacon.



Lure Seafood & Grille

401 West 2nd Street

The Bourdain

A 12-inch pie with a smear of garlic-herb ricotta, spicy mustard sauce, mortadella, and a three-cheese blend. Finished with Romano balsamic, pesto oil, and Calabrian chili oil.



Mellow Mushroom

101 West 2nd Street

Havana Groove

Mozzarella and Swiss cheese, marinated jerk chicken, ham, and salami. Finished with diced Grillo pickles and a Dijonnaise swirl.



Pizza Guide



Niko's Bakery & Cafe

601 Emory Drive

Saturday Night Special

A light, fluffy, crispy crust topped with sun-dried tomato pizza sauce, mozzarella, pepperoni, freshly cracked black pepper, fresh herbs, and Parmesan crema. Inspired by the pizza the family makes at home every Saturday night.



O'Bryan's Bar & Grill

7006 KY 815

Thai and Mighty

A golden rising crust topped with sweet chili sauce, grilled chicken, broccoli, bell peppers, onions, and mozzarella. Available sweet and savory or with a spicy finish.



Owensboro Racing & Gaming

460 Wrights Landing Road

The Trifecta Pizzadilla

A golden, crispy pizzadilla filled with pepperoni, Italian meatballs, beef garlic-Parmesan Bolognese, and melted pizza cheese, then grilled until crisp on the outside and cheesy inside.



PeezO's Pizza

2100 West 2nd Street

Italian Stallion

Pepperoni, ham, bacon, red onion, banana peppers, and pepperoncini with Italian dressing and special sauce.



Perfectly Artisanal

Multiple locations

Plot Twist

A savory Parmesan-potato cookie crust with Italian herbs, concentrated tomato powder and flakes, and dried peppers. Finished with a seasoned Parmesan crisp, candied jalapeños, and a drizzle of hot honey.



Pizza Guide



Pinocchio's Deli (The Opportunity Center)

1101 East Byers Avenue

Pinocchio's Chicken, Bacon and Cheese Please!

Seasoned chicken, crispy bacon, ranch, mozzarella, and cheddar piled into Italian bread, topped with a golden Parmesan crust, and baked until warm and crisp.

Served with ranch for dipping.

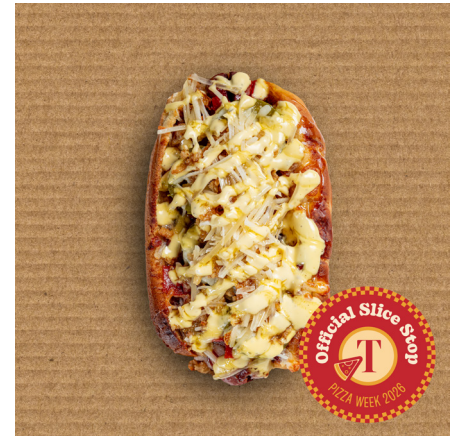


Pizza by the Guy

3115 Commonwealth Court

Chicken Garlic Parm Pizzone

Two hand-tossed dough balls layered with pizza sauce and Parmesan-garlic sauce, then filled with mozzarella, crispy pepperoni, fajita-style chicken, and Dirty Seasoning. Served with a 4-ounce cup of pizza sauce blended with Parmesan-garlic sauce for dipping.



Primal Craft Dogz

Food Truck (multiple locations)

The Hive Hunter

A garlic-buttered toasted bun with a split quarter-pound all-beef hot dog, mozzarella, bacon, crispy pepperoni, jalapeño, and another layer of mozzarella. Toasted and finished with crispy onions, shredded Parmesan, garlic ranch sauce, and hot honey.



Rosie Helen's Treats & More

1212 East 18th Street

Love at First Bite

An 8-inch sweet potato cookie pizza topped with apple butter, pumpkin-orange buttercream, caramelized shaved sweet potatoes, toasted marshmallows, buttery brown sugar crumble, and white chocolate shavings. Inspired by Southern sweet potato casserole and grandmother Rosie's Georgia roots.



Taqueria La Bendicion de Dios

2710 KY 144

ChoriPiña

Flour tortillas layered with melted cheese, savory chorizo, ham, and sweet pineapple for a bold balance of sweet and savory.



Pizza Guide



The Famous Bistro

102 West 2nd Street

The Martini Pizza

House-made dough topped with spicy, creamy vodka sauce, provolone, Parmesan, pepperoni, and olives. Served with extra vodka sauce on the side.



The Oven

1012 East 4th Street

The Hot Mess

Pepperoni, bacon, Italian sausage, jalapeños, caramelized onions, banana peppers, mozzarella, and provolone. Finished with a hot honey drizzle and a sprinkle of Parmesan.



The Pillar of Fire

1205 Triplett Street

The Negev

A Southwest chicken pizza with chipotle mayo, smoked chicken, charred corn, black beans, red onion, cheese, and red peppers. Finished with lime crema, cilantro, and Southwest salsa.



The Pillar of Fire

1205 Triplett Street

Year of Jubilee

A homemade blueberry-sassafras cheesecake pie crumble pizza.



The Pizza Project

5615 KY 144

The Calabrese Meatball Melt

Handcrafted Calabrese-infused dough with a sauce blending spicy Calabrese pepper marinara and cheesy Alfredo. Topped with onions, banana peppers, sliced meatballs, provolone, and mozzarella. Finished with hot honey and Calabrese oil for a sweet, savory flavor with mellow heat.