



It's all about the Pie

Savory Pies

	L	M	S
Chicken & Veggies	\$23	\$17	\$8
Chicken & Cream Cheese	\$26	\$18	\$8
Beef	\$26	\$18	\$8
Shrimp	\$34	\$23	\$9
Shrimp & Cream Cheese	\$37	\$25	\$9
Tuna Melt	\$23	\$17	\$8
Hearts of Palm	\$28	\$19	\$8
Spinach/ Spinach and Ham	\$23	\$17	\$8
Quiche (Cheese/ Ham/Leek)	\$23	\$17	\$8
Brie Pie	\$39	\$24	\$9

Sweet Pies

	L	M	S
Apple			
Apple & Doce de Leite			
Blueberry & Cream	\$24	\$18	\$8
Blueberry & Apple			
Chocolate			



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www.thepieinc.com

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Our Story

Our story began in the early 1900s when millions of Europeans migrated to North and South America in search of new horizons and new opportunities.

My ancestors were among those who took the long journey from Italy, Lithuania, and Germany to start a new life in Brazil. Besides hope and strong family values they also brought along something very special: Old-Country pie recipes.

Pies were always the highlight of our family events but it was not until the late 1980s that my father decided to share a little bit of our tradition with everyone else. And that, for the delight of pie fanatics everywhere, was when “Toda-Torta” (“All Pies” in English), a traditional pie bakery was founded in the heart of Brazil’s largest metropolis: Sao Paulo. Our delicious savory and sweet pies became an instant success. Not only did they taste fabulous, but they also looked amazing. The unmatched crispy golden crust combined with sophisticated fillings provided for structural consistency and an extraordinary eating experience.



As a third generation of the Libonati-Mormanno and the Bugovsky-Herrmann families and one of the founding members of the “Toda-Torta” I am honored to bring our traditional pies to your table. “The Pie Inc.” brings you the same exact beautiful, delicious, and crusty pies once prepared by my grandparents. I invite you to join me and take this journey of love and tradition all over again.

HEATING INSTRUCTIONS

Traditional or Toaster Oven (for crispier results): Remove plastic lid. Cover pie lightly with foil and place in oven at 375°F for approximately 20* min (Large); 15* min (Medium); 7* min (Small).

** Time may vary depending on your oven specs.*

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