

A TIMELY AND APPETIZING
FRANCHISE OPPORTUNITY



PURE GOODNESS

PIZZA • PASTA • PIADA • SALAD • SOUP





OVERVIEW



America's Passion for Pizza

Since the first pizzeria opened in New York City in 1903, pizza has grown to the most popular food in America. An incredible 93% OF AMERICANS claim to eat pizza at least once a month.

Our passion for pizza is staggering. The National Restaurant Association indicates that pizza sales represents almost \$38 BILLION IN AMERICA - over \$100 billion worldwide. As to where our love for pizza is heading? The trending is clear.

A recent TechnomicR Pizza Consumer Trend Report found that 41% OF AMERICANS say they would be happy to pay for healthier ingredients, including organic toppings organic crusts, all-natural and locally sourced ingredients. This consumer demand for ALL-NATURAL AND ORGANIC pizza is UP OVER 15% in 4 short years... which brings us to SKINNYPIZZA®.

The SKINNY on our Pizza

It's hard to improve on the simple deliciousness of a traditional Italian pizza when it's done right—but we've done just that at SKINNYPIZZA®. We've perfected the crackle of a thin and crispy crust and topped it with the healthiest and tastiest ingredients on the market.

At your SKINNYPIZZA® franchise, you'll be assembling guilt-free pizzas that are different from the bottom up. The flatbread-like crust is made of non-bromated flour (you'll find potassium bromate, a harmful additive, in 99% of all pizza dough, but not ours!!!), with whole wheat, ten-grain and gluten-free options. (This goes for our pasta, too.) Only 100% organic tomatoes are used in our homemade pizza **sauce**. All our part-skim **cheeses** are natural or non-dairy, without additives or preservatives and our **meat toppings** are completely free of antibiotics, hormones, and nitrates.

Quality doesn't stop with the pizza makings. Our salad greens and salad dressings are organic, our soups are full of fresh veggies but low on fat and sodium, and there is no high fructose corn syrup in our soft drinks. Even our packaging is environmentally friendly—wait till you see our **round pizza boxes made from cane sugar!**

Plus, we're meticulously honest about everything we do—from the way we handle our food to providing all our ingredient and nutritional information on a user-friendly and informative website.



Perfecting the Pizzeria

Welcome to SKINNYPIZZA®—where great taste joins **pure goodness!**

Growing up in my family's Italian restaurant, I lived and breathed pizza. The aromas of tomato sauce and fresh-baked dough are a powerful memory that inspired me to open my own pizzeria on Long Island in 2009. But SKINNYPIZZA® doesn't dish up our parents' pizza—we've put a modern spin on it, starting with a thin and crispy crust and combining it with the best quality and best-for-you ingredients we can find.

As I tinkered with tastes and textures in our commercial kitchen, and continued my career in foodservice as a restaurant owner as well as an independent consultant, I always had my eye on consumer trends. Plus, I wanted to create food that I'd feel good having my own children eat. So when it became clear that people were becoming more conscious of what they eat, favoring natural, organic ingredients and avoiding additives, calories, and in some cases even gluten, I knew I had to provide an answer. SKINNYPIZZA®'s menu reflects these healthier attitudes and dietary preferences and restrictions—without sacrificing the homemade goodness of traditional Italian cooking.

Even if you didn't grow up tossing pizza dough like me, with the right attitude, skills, and our support you can operate a SKINNYPIZZA® franchise. Following our market-tested recipes and streamlined procedures, you'll be speaking pizza in no time!

It's a formula that's as simple as it is appealing: **healthful ingredients + an appealing brand + great support = your SKINNYPIZZA® franchise.** Join us as we put a new and nutritious twist on the time-honored pizzeria.

Sincerely,

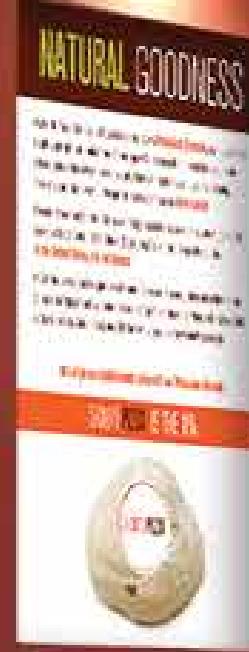
Joseph Vetrano



"I saw the trends changing—people cutting back on bread and counting calories—so the direction seemed clear. It's 'back to healthier,' and we've developed the recipes and the concept to match."

—Joseph Vetrano, SKINNYPIZZA® founder

¹<http://long-island.newsday.com/restaurants/feed-me-1.812004/skinny-pizza-hits-roslyn-heights-1.2795399>



OPPORTUNITY

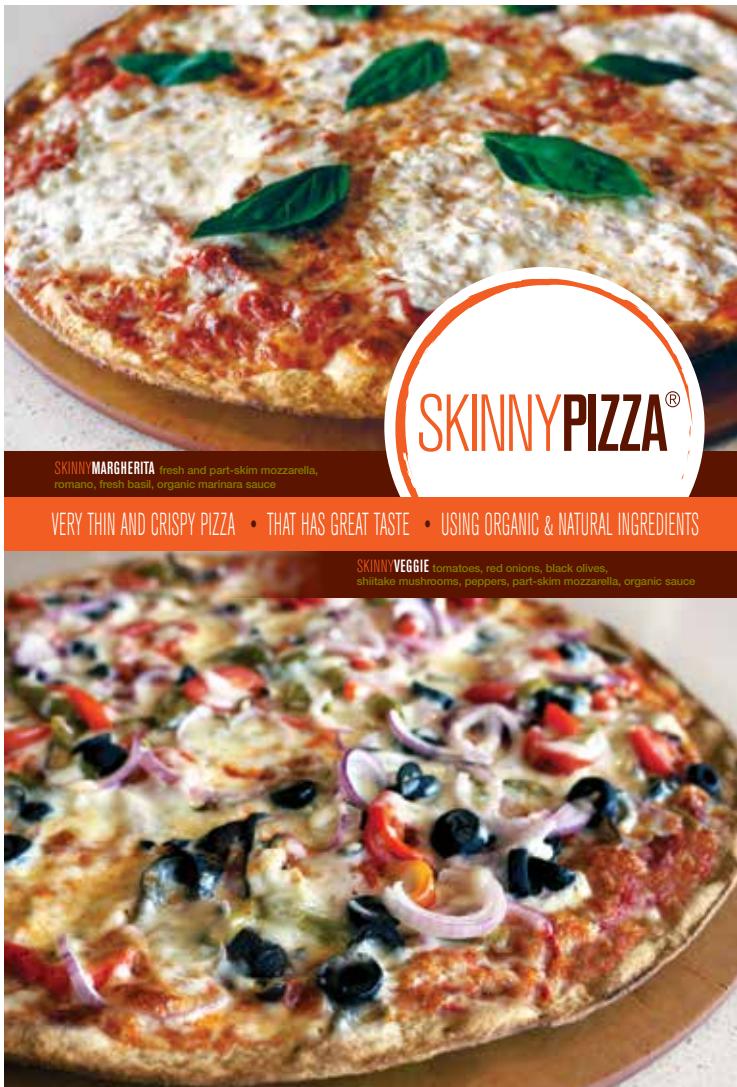
Back to Healthier the SKINNYPIZZA® Way

SKINNYPIZZA® goes out of its way to use nutritionally rich foods and to guide customers toward the healthiest combinations. Consumers clearly like the kinds of choices that SKINNYPIZZA® offers! SKINNYPIZZA® has a Registered Dietitian on staff to insure that our menu offers the healthful choices and that our customers have a dedicated resource for all of their nutrition-related concerns.

Industry analysts have identified three trends that confirm SKINNYPIZZA® is moving in the right direction. Starting at the top, Pizza Marketplace points to “top-your-own concepts” as an emerging trend in our niche, while “gluten-free continues to grow at a staggering pace.”² Finally, analysts report that “thin crust is the most-preferred crust among pizza restaurant-goers.”³

SKINNYPIZZA®’s decision to be organic, natural, and chemical-free is spot-on as well, as consumers have actually increased their organic buying and preferences in recent years. “Seventy-eight percent—more U.S. families than ever before—say they are choosing organic foods,” reported the Organic Trade Association in a recent study.⁴

No matter how you slice the market trends, now is a fantastic time to fire up a SKINNYPIZZA® franchise in your community!



“Good concept for those watching calories. The pizza is thin crust and just as good as any other thin crust pizza restaurant and half the calories and half the amount of sodium.”⁵

—Jared G., Long Beach, NY (Yelp.com)

A Concept Cooked to Perfection

The moment is right, and we’re inviting motivated entrepreneurs to join us in the SKINNYPIZZA® mission. Our corporate team has market-tested and refined our concept, establishing a broad customer base that includes health-conscious families and vegans/vegetarians as well as just plain pizza lovers. And we’re ready to share our operational experience and all our business and kitchen know-how with you.

If you’ve spent some time in the foodservice industry or are eager to dive into the day-to-day operations of a busy pizza restaurant, you may thrive as a SKINNYPIZZA® franchisee. Here are some of the reasons you’d be proud to own a SKINNYPIZZA® franchise:

- ▲ Attractive stores and menus with growing brand recognition.
- High-quality natural, organic, and chemical-free ingredients.
- ✖ Customer choice in ordering (counter, phone-in, online) and dining (stay in, take out, and delivery in select locations).
- Nearly limitless pizza combinations, and multiple alternative offerings including soups, salads, piadas (Italian sandwiches), and natural beverages.
- The opportunity to educate your already smart clientele by helping with healthier options and nutritional information on the menu and online.
- ▲ And did we mention that thin and crispy crust that can only be found at SKINNYPIZZA®?

“The demand for our concept has been overwhelming, we receive calls from all over the U.S. and as far as Australia to see when we are franchising. The time is now, and the opportunity is yours!”

—Joseph Vetrano, SKINNYPIZZA® founder

²<http://www.pizzamarketplace.com/article/215699/The-pizza-segment-s-menu-trends-of-2013-so-far>

³<http://www.mintel.com/press-centre/food-and-drink/pizza-restaurants-keep-prices-flat-to-maintain-a-piece-of-the-pie>

⁴http://www.organicnewsroom.com/2011/11/seventyeight_percent_of_us_fam.html



SKINNYITALIAN

"You know you want pizza! Everyone wants pizza. Can you imagine if pizza was actually good for you? And still tasted amazing!... A thin crispy pizza with great taste. Made with 100% organic tomatoes and all natural toppings. No preservatives, no additives, no kidding! Next time you know you want pizza, now you know you want to go to **SKINNYPIZZA®** ...Pure Goodness!"

— TV Commercial

99% OF ESTABLISHMENTS TODAY USE HARMFUL ADDITIVE POTASSIUM BROMATE IN THEIR PIZZA DOUGH

SKINNYPIZZA® IS THE 1% WHO DOESN'T USE IT!



Our crust is made with no preservatives or additives. Our pizza sauce is 100% organic, our cheeses are all natural and our toppings are antibiotic and hormone-free.



SKINNYHICKORY



SKINNYARUGULA



SKINNYVEGGIE



SKINNYHAWAIIAN



SKINNYSHROOMS



SKINNYMEX



SKINNYMARGHERITA



PURE GOODNESS

PIZZA • PASTA • PIADA • SALAD • SOUP

No Skimping on Choice

Americans love choice. That's why we have a dozen different pizzas on our menu with three choices of crust. And, if combos like SKINNYFormaggio or SKINNYShrooms somehow don't whet the appetite, customers can create their own pizzas from over forty toppings—at the counter, on the phone, or using the fun and easy Pizza Builder on our website.

SKINNYPIZZA®'s flexible menu allows customers to mix and match their pastas and sauces, too, or choose from several soups and salad options, or opt for a piada (italian sandwich) instead. No meal is complete without a beverage, and you can proudly offer natural fountain sodas and ice teas, bottled water and milk shakes. To further impact the bottom line, some franchise locations will be able to secure licenses for serving wine and beer.

There's almost no end to the **pure goodness** that a SKINNYPIZZA® franchise can offer!

"The pizza is so delicious. The entire experience is really organic and natural feeling (and) it starts as soon as you walk in. It's really cool."

—Robert B., Bayside, NY (Yelp.com)



YOUR **SKINNYPIZZA®**
FRANCHISE WILL DO
MORE THAN DISH OUT
DELICIOUS PIZZA.



BUILD YOUR OWN PASTA

\$6.95 includes one veggie

All of our pasta is GMO-free, cholesterol-free, egg-free, low in sodium and high in fiber

WE PREPARE YOUR PASTA THE MOMENT YOU ORDER—NOT HOURS PRIOR

1 SELECT YOUR PASTA

| | |
|-----------------------|-------------------|
| ORGANIC FUSILLI | v+ 5 oz. / 500 |
| TRADITIONAL FARFALLE | v+ 5 oz. / 500 |
| WHOLE WHEAT PENNE | v+ 5 oz. / 500 |
| GLUTEN-FREE SPAGHETTI | v+ GF 7 oz. / 680 |

2 SELECT YOUR SAUCE

ALL OF OUR SAUCES ARE 100% NATURAL

POMODORO v+ GF 100 VODKA v GF 200 PESTO v GF 300

3 SELECT YOUR VEGGIES & EXTRAS

VEGGIES

choose one free veggie / \$1.00 for each additional v+ GF 5-130

arugula · artichoke hearts · grilled asparagus · broccoli · cauliflower · grilled eggplant
roasted peppers · spinach · sun-dried tomatoes · tomatoes · grilled zucchini · red onion
caramelized onions · black olives · capers · roasted garlic · jalapeño peppers
shiitake, porcini or cremini mushrooms · truffle oil

PROTEIN

\$2.50 extra for each / 25-320

hormone-free, nitrite and nitrate-free:

grilled chicken · ground beef · Italian sausage · turkey bacon
organic andouille sausage · organic spinach and feta sausage · anchovies

CHEESE

\$2.00 extra for each v GF 110-180

all natural, preservative & filler-free:

ricotta · feta · part-skim mozzarella · fresh mozzarella · goat

v Vegetarian / v+ Vegan / LF Low Fat / GF Gluten-Free / # Calories

OUR SIGNATURE PIES

OUR PIZZA SAUCE IS MADE WITH 100% USDA CERTIFIED ORGANIC TOMATOES

ORIGINAL SKINNY · WHOLE WHEAT · GLUTEN FREE 12" + \$2.00

SKINNY CLASSIC

part-skim mozzarella, organic sauce

SKINNY MARGHERITA

fresh mozzarella, part-skim mozzarella, romano, fresh basil, organic marinara sauce

SKINNY MEX

hormone-free ground beef, jalapeño peppers, cilantro, cheddar, tomatoes, onions, organic sauce

SKINNY BUFFALO

hormone-free chicken, part-skim mozzarella, Louisiana hot sauce, blue cheese

SKINNY VEGGIE

tomatoes, red onions, black olives, shiitake mushrooms, peppers, cheese, organic sauce

SKINNY FORMAGGIO

(no red sauce)
fresh ricotta, fresh mozzarella, spinach, fresh basil

SKINNY ARUGULA

baby arugula, scallions, tomatoes, garlic, part-skim and fresh mozzarella, balsamic vinaigrette

SKINNY HICKORY

hormone-free chicken, part-skim mozzarella, smoked hickory bbq sauce

SKINNY GREEK

tomatoes, onions, olives, feta, spinach, olive oil, organic sauce

SKINNY SHROOMS

shiitake, porcini and cremini mushrooms, part-skim mozzarella, olive oil, roasted garlic, light cream sauce

SKINNY ITALIAN

hormone-free sausage and ground beef, nitrite-free pepperoni, part-skim mozzarella, mushrooms, peppers, olives

SKINNY HAWAIIAN

Applegate turkey bacon, fresh cut pineapple
roasted peppers, part-skim mozzarella, cheddar cheese

CRAFT YOUR OWN PIZZA

10" personal pie

\$8.00

16" family pie
\$13.50

includes choice of: crust, one cheese and organic sauce

1 SELECT YOUR CRUST

OUR CRUSTS ARE MADE WITH NO POTASSIUM BROMATE

ORIGINAL SKINNY 330 / 795 WHOLE WHEAT 400 / 840 GLUTEN-FREE 12" / 960 + \$2.00

2 SELECT YOUR CHEESE

ALL NATURAL, PRESERVATIVE AND FILLER-FREE

RICOTTA 4 oz. / 215 PART-SKIM MOZZARELLA 4 oz. / 320
FETA 4 oz. / 300 FRESH MOZZARELLA 4 oz. / 360

3 SELECT YOUR TOPPINGS

VEGGIES

10" personal / \$1.50 each / 5-130 v+ GF 16" family pie / \$2.50 each / 10-260

arugula · artichoke hearts · grilled asparagus · broccoli · cauliflower
grilled eggplant · roasted peppers · spinach · sun-dried tomatoes · tomatoes
grilled zucchini · caramelized onions · red onion · black olives · capers · roasted garlic
jalapeño peppers · pineapple · shiitake, porcini or cremini mushrooms · truffle oil

PROTEIN

10" personal / \$2.50 each / 25-320 16" family pie / \$4.50 each / 50-840

hormone-free, nitrite and nitrate-free: grilled chicken · buffalo or bbq chicken · ground beef
Italian sausage · turkey bacon · pepperoni
organic andouille sausage · organic spinach & feta sausage · anchovies

VEGAN

10" personal / \$3.00 each / 180 v+ GF 16" family pie / \$5.50 each / 360

gluten, dairy and soy free: daiya® mozzarella · daiya® cheddar

v Vegetarian / v+ Vegan / LF Low Fat / GF Gluten-Free / # Calories

Calories based on Original Skinny · For Whole Wheat: add 70 cal. to 10" / 45 cal. to 16" · For Gluten Free: add 630 calories to 10" size

SALADS

CLASSIC crisp fresh organic mixed greens, tomatoes, red onions, shaved carrots, shiitake mushrooms, broccoli
\$8.95 **V+** **GF** 125

CAESAR crisp fresh organic romaine, shaved parmesan cheese, homestyle rye and pumpernickel croutons
\$8.95 **V** 310

HARVEST MIX organic mixed greens topped with granny smith apples, walnuts, craisins®, goat cheese
\$10.95 **V** **GF** 650

Our salads are made with organic greens
Our dressings are USDA organic certified!

MEDITERRANEAN

crisp fresh organic romaine, cucumbers, onions, olives, fresh feta cheese, tomatoes
\$10.95 **V** 310

COBB organic mixed greens, nitrite and nitrate-free turkey bacon, crumbled hard-boiled egg, hormone-free grilled chicken, crumbled blue cheese, tomatoes
\$12.95 / 675

ADD all-natural, hormone-free chicken grilled **GF** 200 / buffalo 200 / bbq 275
4 oz. / + \$2.50

DRINKS

BOTTLED WATER

San Pellegrino® Limonata or Aranciata natural spring water \$2.50 / 0-90

BOYLAN® FOUNTAIN SODA

12 oz. cane cola, creme, root beer, black cherry, ginger ale, birch beer \$2.50 / 140-170
diet cane cola & diet black cherry \$2.50 / 0

All our drinks are 100% natural with NO high-fructose corn syrup

HONEST TEA®

peach white, pomegranate blue, cranberry lemonade, half & half, raspberry tea \$2.50 / 80-100

BEER & WINE

organic beer, Peroni beer, organic red and white wines

THE SKINNYPIZZA® TEAM'S MISSION

We have spent years developing a recipe for a very thin and crispy pizza with great taste that is able to complement any topping. We did it while still keeping our health and environmentally conscious customers in mind by using no preservatives or additives in our crusts, making our pizza sauce with 100% organic tomatoes and finishing it off with all natural toppings that are hormone-free, nitrite-free and nitrate-free. We are proud to say SKINNYPIZZA® has perfected PURE GOODNESS.

SOUPS

TUSCAN VEGETABLE & MEATBALLS

chicken meatballs, delicate acini di pepe pasta, cornucopia of fresh vegetables, garlic
\$6.50 **LF** 220

MARKET VEGETABLE

a melange of vegetables: carrots, celery, onions, spinach, potatoes, zucchini, tomatoes, garbanzo beans
\$6.50 **V+** **LF** **GF** 165

16 oz. / High in fiber
low in cholesterol / bold flavor

PORTOBELLO & TOMATO BISQUE

sliced portobello mushrooms, shredded potatoes, shallots, roasted garlic, sun-dried tomatoes
\$6.50 **V** **GF** 380

VEGETARIAN CHILI

pinto and light kidney beans in a vegetable broth with garlic, cumin, ground pepper, cilantro
\$6.50 **V+** **LF** **GF** 315

PIADAS

ALL NEW
Multigrain

BUFFALO CHICKEN

hormone-free baked chicken, part-skim mozzarella, Louisiana hot sauce, all natural blue cheese \$6.50 / 575

BBQ CHICKEN

hormone-free baked chicken, smoked hickory bbq sauce, part-skim mozzarella
\$6.50 / 600

GOAT CHEESE

fresh spinach, part-skim mozzarella, fresh ricotta cheese, goat cheese \$5.95 **V** 715

VEGETARIAN WHEEL

asparagus, cauliflower, broccoli, zucchini, caramelized onions, part-skim mozzarella
\$2.65 **V** 255

MEAT LOVERS

hormone-free ground beef & Italian sausage nitrate-free pepperoni, part-skim mozzarella fresh ricotta cheese \$6.95 / 1040

ROSLYN HEIGHTS
516 686-6180
GARDEN CITY
516 739-8899

SKINNYPIZZA®

visit our new location in
LOWER MANHATTAN
BROOKFIELD PLACE
HUDSON EATS

FOR FRANCHISE INFO

skinnypizza.com



EVERY LITTLE BIT HELPS
printed with soy-based ink
on recycled paper



SKINNYPIZZA®
proud supporter of



V Vegetarian / **V+** Vegan / **LF** Low Fat / **GF** Gluten-Free / # Calories

Warning: normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Please inform a manager of any allergies when ordering. Nutritional information is based on standard product recipes. Variations may occur due to ordinary differences inherent in the preparation of menu items, local suppliers, region of the country and season of the year. Prices and menu items subject to change without notice. We reserve the right to correct any errors.

©2014 SKINNYPIZZA® Brands, LLC. Federally registered trademark. All rights reserved.



PURE GOODNESS

PIZZA • PASTA • PIADA • SALAD • SOUP

Order Online

skinnypizza.com

SUPPORT

By the time you open the doors of your **SKINNYPIZZA®** franchise you'll know you've invested in a timely and tasty concept and the expertise and back-up to go with it.

The Recipe for Great Support

With years of industry experience to back us up, perfecting the "pure goodness" of **SKINNYPIZZA®**'s recipes, ingredients, and procedures has been our goal from Day One. And it's our hands-on experience with building stores and developing a brand that we promise to share with franchise owners. What's more, with first-hand knowledge of the franchisee side of the equation, as well, our team knows what matters in franchise relations. Mix in the ability to leverage our supply chains, our unique recipes, and our dedicated corporate support team, and you have the right ingredients for great support—and business growth.

As a **SKINNYPIZZA®** franchise owner, you'll receive detailed assistance in these areas:

- ⚠ **Guidance on site selection.** We'll provide specifications to help you find the ideal space for your **SKINNYPIZZA®** location; our concept is streamlined and flexible and can operate in 600-2,500 square feet (with about 25 feet of frontage) and can serve customers in a food court, commercial strip, downtown area, university, airport, or other high-traffic area.
- ⚠ **Architectural and design support.** Our contemporary, natural-wood décor and efficient counter and kitchen layout are easy to implement with the help of our professional design team.
- ⚠ **Pre-opening and on-site training** for you and your key staff, including training at corporate headquarters, and more at your franchise location.
- ⚠ **Access to approved vendors and suppliers** for top-notch ingredients, equipment, POS systems, and design elements.
- ⚠ **A confidential operations manual** covering every aspect of day-to-day operations, from build-out and hiring staff to proprietary recipes and food handling procedures.
- ⚠ **Assistance with online presence and other technology**, including on-line ordering and consumer education, participation in our gift and loyalty card program, providing WiFi at your store, and using Facebook and Twitter to enhance local presence.
- ⚠ **Marketing and advertising guidance**, using pooled **SKINNYPIZZA®** marketing dollars to get your message out through local print and TV ads, social media, and community outreach.
- ⚠ **Ongoing refresher training and field support visits**, with periodic on-site consultations and business meetings as well as regular telephone and e-mail support, so we can answer day-to-day questions and help you meet long-term goals.

"Want the skinny on the new pizzeria...The contemporary counter-service spot is already packing in crowds. Everyone, it seems, wants a piece of the pie, with its thin (make that skinny) crust."

—Long Island Newsday at a **SKINNYPIZZA®** Grand Opening⁵



⁵<http://long-island.newsday.com/restaurants/feed-me-1.812004/skinny-pizza-hits-roslyn-heights-1.2795399>



Real Estate Criteria

Our restaurant development professionals will evaluate locations on their own merit from 600 TO 2,500 SQUARE FEET near dense daytime populations near central business districts, business parks, industrial parks, hospitals and universities.

Our food court configuration is ideal for mall, airport, entertainment and sports venues or other high-traffic environments. Dine-in restaurants are ideal for strip plaza, mixed-use commercial and downtown areas.

NEXT STEPS

Your Piece of the Pie

A pizza that tastes great and makes you feel good is hard to resist. So when you come across a restaurant concept as timely and as appetizing as **SKINNYPIZZA®**, why wouldn't you want to "grab a slice"?

From the crust up, and by adding a dash of your own hard work and dedication, **SKINNYPIZZA®** is a brand on which you can proudly build your future.

If you can picture yourself bringing healthier and delicious pizza and other menu options to your community, in an environment that is modern and appealing, then it's time to take the next step.

Please complete the enclosed Confidential Information Request Form and submit it to us so we can learn a bit about you and your background. If there is a good fit between you, our team, and our concept, we can continue the mutual evaluation—and soon get you on your way to becoming part of the **SKINNYPIZZA®** revolution.

Investment Requirements

SKINNYPIZZA® is seeking multi-unit development partners. Candidates should have a proven track record in dealing with the public and preferably will spend 100% of their focus on day-to-day restaurant operations. Alternatively, they may designate an approved operating principal with multi-unit in QSR, fast-casual or restaurant dining experience.

SKINNYPIZZA® franchise owners should have familiarity with the trade area and must demonstrate the enthusiasm, drive and passion required to operate one or more **SKINNYPIZZA®** restaurants to our high standards. Including all your partners, you should have a minimum liquidity of \$500,000 per restaurant you wish to develop.

The following estimates of the total initial investment required of an **SKINNYPIZZA®** franchise restaurant. The actual investment may vary from the projections below, depending on many factors including but not limited to, the geographic area and the capabilities for any particular franchisee.

| TYPE OF EXPENDITURE | AMOUNT | AMOUNT |
|-------------------------------|------------------|------------------|
| Franchise Fee | \$30,000 | \$30,000 |
| Third-Party Professional Fees | \$20,000 | — \$55,000 |
| Real Estate And Construction | \$348,000 | — \$500,000 |
| Working And Advertising Funds | \$42,000 | — \$86,000 |
| TOTAL INVESTMENT RANGE | \$440,000 | \$671,000 |

*INVESTMENT STATEMENT: The amounts shown are estimates. Your costs will mostly likely vary. Actual results vary from unit to unit and we cannot estimate the results of any particular franchise. We make no representations, expressed or implied, regarding potential expenses of your business. We have not suggested, guaranteed or warranted your total initial expenses. We cannot reliably predict what you will spend over the initial period. How much you spend depends almost entirely on the factors outside our control, including your general business ability, how closely you follow our system, your location, competition, and how good a businessperson you are. The business realities are that no one, including us, can make a reliable estimate of your total expenditures. See the Franchise Disclosure Document (FDD) and notes for additional details.



“This place is FRESH!!!”

—Jessica S., Brooklyn, NY (Yelp.com)



PURE GOODNESS

SKINNYPIZZA[®] Franchise Systems

225 Liberty Street

New York, New York 10281

516 686-6178

franchise@SKINNYPIZZA.com