The Howlin Dough

A Detroit Style Pizza Co.



WHO WE ARE

A Detroit-style pizza and wings shop from the brothers behind The Howlin Bird. Thick, square, pan-baked pies with crispy, caramelized cheese edges, plus the crispy chicken and jumbo wings Stark County already knows us for.

AT A GLANCE

Concept: Detroit-style pizza, wings & chicken, takeout

Owners: Nael & Samm Taki

New location: Washington Square, 2205 E. Maple St., North Canton

Also serving: 2010 Lincoln Way E, Massillon

Grand Opening: Thursday, November 12, 2026

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FROM THE BROTHERS BEHIND THE HOWLIN BIRD

Brothers Nael and Samm Taki built The Howlin Bird into a local name for crispy chicken, with two restaurants in North Canton and Massillon and two food trucks that cater weddings, graduations, corporate events and gatherings of all kinds throughout Northeast Ohio. The Howlin Dough, their third and newest restaurant in North Canton, is the next chapter: Detroit-style pizza made with the same attention that made the Bird a favorite.

The pizza started at the Massillon shop on Lincoln Way, where regulars have been ordering Howlin Dough pies. Now it gets a home of its own at Washington Square in North Canton, with a full menu of specialty pies, jumbo wings, crispy chicken and hand-cut JoJos.

> **“North Canton knows good food, but it’s time to bring something totally fresh to the table. Detroit-style pizza isn’t just a meal; it’s an experience—deep dish, extra crispy cheese crust, and loaded with flavor in every corner. We’re excited to bring a brand-new slice of comfort food to the community we love!”**
>
> — NAEL TAKI, CO-OWNER

WHAT IS DETROIT-STYLE PIZZA?

01

SQUARE & PAN-BAKED

Baked in a deep rectangular pan for a thick, airy crust with a crisp bottom.

02

CHEESE TO THE EDGE

Cheese is spread right to the pan walls, where it caramelizes into a crunchy, lacy crust.

03

SAUCE ON TOP

Sauce goes on last, in stripes over the cheese, so every corner piece is a good one.

SQUARE PIES.
SERIOUS WINGS.

SMALL
One 6-cut pie · Cheese from $14

LARGE
Two 6-cut pies, 12 slices · Cheese from $24.50

16 SPECIALTY PIES

- HOT HONEY PEPPERONI
- MARGHERITA
- NASHVILLE STYLE
- BOSS HOOVER
- COWABUNGA
- TIGER TOWN BBQ
- PICKLED RANCHER
- GARDEN PIE
- MR. LA
- BUFFALO CHICKEN
- GARLIC WHITE
- MUSHROOM PESTO
- MEAT LOVERS
- SPICY DICY
- HAWAIIAN
- EVERYTHING BAGEL

CHICKEN & WINGS

Jumbo traditional wings, 10 to 100 pieces. Crispy chicken meals from the Solo Snack Box up to the 24-Piece Party Barrel.

SIGNATURE SAUCES: NASHVILLE HOT · HOT BUFFALO · MOLASSES BBQ · GARLIC BUFFALO · GARLIC PARMESAN · SWEET THAI CHILI

SIDES & SWEETS

Hand-cut Classic JoJos, coleslaw, Classic Italian and Caesar salads, and house-made ranch.

For dessert: Molasses Chocolate Chip Cookie and Cinnamon Sugar Dough Bites.


HOT HONEY PEPPERONI


JUMBO WINGS


LARGE SALAD TRAYS

FOR IMMEDIATE RELEASE

THE HOWLIN BIRD BROTHERS BRING DETROIT-STYLE PIZZA TO NORTH CANTON'S WASHINGTON SQUARE

The Howlin Dough celebrates its grand opening Thursday, Nov. 12 with 16 specialty square pies, jumbo wings and crispy chicken.

NORTH CANTON, Ohio — Brothers Nael and Samm Taki, owners of The Howlin Bird, will celebrate the grand opening of The Howlin Dough at Washington Square, 2205 E. Maple St., on Thursday, Nov. 12. The takeout shop serves Detroit-style pizza: thick, rectangular, pan-baked pies with cheese caramelized to a crisp edge and sauce ladled on top.

The menu features 16 specialty pies, including Hot Honey Pepperoni, Tiger Town BBQ, Nashville Style and Boss Hoover, alongside jumbo traditional wings, crispy chicken meals, hand-cut JoJos and house-made ranch. Howlin Dough pizza is already served at the Massillon Howlin Bird on Lincoln Way; the North Canton shop is its first dedicated home.

“Detroit-style pizza isn’t just a meal; it’s an experience,” said Nael Taki, co-owner. “We’re excited to bring a brand-new slice of comfort food to the community we love.”

Hours are 10:30 a.m. to 9 p.m. Sunday through Thursday and 10:30 a.m. to 10:30 p.m. Friday and Saturday. Order through Toast Online, The Howlin Bird App, or by calling 330-768-7075.

ABOUT THE HOWLIN DOUGH/HOWLIN BIRD FAMILY

Brothers Nael and Samm Taki have built The Howlin Bird into a local favorite, with locations in North Canton and Massillon and two food trucks serving weddings and events across the area. Now, they’re expanding with Howlin Dough, their third restaurant, bringing Detroit-style pizza to the lineup.

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