

DOUGH SPECIALS



100% SOURDOUGH

- Fully natural fermentation, no fresh yeast.
- 72-hour ferment for enhanced digestibility.
- Available when selecting Napoletana style.

BLACK DOUGH

- Napoletana-style crust infused with Spanish cuttlefish ink.
- Bold, jet-black finish with a hint of briny complexity (no seafood taste).
- Soft, airy interior with a crisp, delicate edge.
- Traditional Italian method, limited fresh batches.

Dear Guests,

We're grateful for your support of our independently owned, family-run restaurant. To help us provide exceptional food and service to all guests this evening, we kindly ask that dining be limited to 90 minutes. Thank you so much for your understanding.



gerardospizzeria.com



@Gerardospizzeria