

# DOUGH SPECIALS OF THE SEASON



## 100% SOURDOUGH

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

## NYC-INSPIRED

- This is our thinnest pizza style.
- Lower hydration, more bread flour than 00 flour.
- Light, crispy texture with plenty of character.
- House-made low-moisture mozzarella, hand-spread for even coverage.
- Inspired by New York street pizza and baked in our wood-fired oven for a richer, smokier depth.



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