



LE PIZZE



12" ITALIAN INSPIRED PIZZAS

Our mozzarella is hand pulled in-house every day. Our pizza sauce is made using whole plum tomatoes.

Sub any 12" pizza with 100% sourdough – excludes Sicilian. Limited quantities.

ROSSE (with pizza sauce)

MARGHERITA mozzarella, fresh basil, EVOO	\$21
VESUVIO light mozzarella, EVOO, topped off with burrata cheese and Calabrian chilis	\$25
QUATTRO STAGIONI (NATALIE'S FAVORITE) mozzarella, artichoke hearts, mushrooms, kalamata olives, topped off with prosciutto	\$28
TUSCAN SALAMI mozzarella, jumbo tuscan salami, ricotta, roasted red bell peppers, Italian seasoning, topped with marinated red onion	\$27
G'S NDUJA mozzarella, ricotta cheese, parmesan, N'duja (fiery salami spread), EVOO	\$24
DIAVOLA mozzarella, spicy calabrese soppressata, basil	\$24
ORTOLANA mozzarella, grilled zucchini, broccolini, roasted red bell pepper	\$24
CAPRICCIOSA mozzarella, Italian ham, mushrooms, artichoke hearts, kalamata olives	\$25
SOPPRESSATA (MARIA'S FAVORITE) mozzarella, dry Italian salami, goat cheese	\$25
SALSICCIA mozzarella, homemade fennel sausage, caramelized onions, basil, EVOO	\$24
ACCIUGHE light mozzarella, anchovies, oregano, kalamata olives	\$22
CARNIVORA mozzarella, homemade fennel sausage, Italian ham, jumbo tuscan salami	\$27
MARINARA pizza sauce, oregano, EVOO, garlic (no mozzarella)	\$19

BIANCHE (without pizza sauce)

MORTADELLA & PISTACHIO (LITTLE G'S FAVORITE) mozzarella, parmesan cheese, homemade pistachio pesto, topped with mortadella and stracciatella	\$ 25
BURRATA mozzarella, basil, topped with prosciutto, burrata cheese, baby arugula, balsamic vinegar glaze and EVOO	\$ 27
SEDONA fontina and mozzarella cheese, cherry jam, mushrooms, topped with baby arugula and lemon oil (add white truffle oil \$4)	\$ 24
PESTO mozzarella, goat cheese, homemade basil and pine nut pesto, topped with marinated sun dried tomatoes and toasted pine nuts	\$ 25

DIPPING SAUCES

PINENUT PESTO	\$ 3
MARINARA	\$ 2
STRACCIATELLA CHEESE	\$ 3

PIZZA ADD-ONS

CHILI HONEY	\$2
CALABRIAN CHILIS	\$2

WE RECOMMEND EATING YOUR PIZZA UN CUT FOR A TRUE ITALIAN EXPERIENCE. ASK YOUR SERVER TO TRY YOUR PIZZA UN CUT TODAY!

*18% gratuity for parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

THICK SICILIAN STYLE PIZZA

OUR THICK PIZZA HAS A RECTANGULAR DOUBLE-RISE CRUST. IT COMES WITH PIZZA SAUCE AND FRESH MOZZARELLA.

INFERNO DOLCE

N'duja (fiery salami spread), caramelized onions, Calabrian chili honey \$28

MENZIO

spicy salami, soppressata, ricotta, topped with marinated red onion \$28

LA CLASSICA

pepperoni, homemade fennel sausage \$28

LA REGGINA

prosciutto, shaved parmigiano, cherry tomatoes, arugula, EVOO \$29

TRE STAGIONI

mushrooms, kalamata olives, artichokes \$26

TRIFECTA

OUR MIX BETWEEN A PIZZA AND A CALZONE – FOLDED ON THREE SIDES TOWARD THE CENTER AND BAKED IN OUR WOOD-BURNING OVEN.

A.C. MILAN (BIG G'S FAVORITE)

mozzarella, ricotta, homemade fennel sausage, sweet and spicy red peppers, caramelized onion (with pizza sauce) \$26

CARNE

mozzarella, soppressata, spicy salami, jumbo tuscan salami (with pizza sauce) \$27

FUNGHI & HAM

mozzarella, fontina cheese, mushrooms, Italian ham (no pizza sauce) \$25

FRITTI (LIGHTLY FRIED)

FRITTO DI CALAMARI

wild caught calamari lightly breaded and flash fried, served with our house-made roasted garlic aioli and marinara \$16

COCCOLI

fried dough tossed in herb butter, sprinkled with red sea salt, served with prosciutto and burrata cheese \$16

CONTORNI (SIDES)

INSALATA MISTA

mixed greens, veggies, shaved parmigiano, tossed with homemade Italian vinaigrette \$12

CARDINI

fresh green and red baby romaine, anchovy parmesan crisp, parmesan cheese, tossed with our homemade caesar dressing \$12