



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)		SPECIALTY PIZZA	
MARGHERITA	\$18	GAMBERO NERO	
mozzarella, fresh basil, EVOO		Our signature black dough,	
VESUVIO		made with Spanish cuttlefish	
light mozzarella, EVOO, topped	\$24	ink, topped with pizza sauce,	
off with burrata cheese and		fresh mozzarella, 'nduja,	
Calabrian chilis		ricotta, broccolini, and shrimp.	\$32
QUATTRO STAGIONI			
(NATALIE'S FAVORITE)			
mozzarella, artichoke hearts,	\$27		
mushrooms, kalamata olives,			
topped off with prosciutto			
CARNIVORA			
mozzarella, homemade fennel	\$26		
sausage, Italian ham, pepperoni			
G'S NDUJA			
mozzarella, ricotta cheese,	\$24		
parmesan, N'duja (fiery salami			
spread), EVOO			
DIAVOLA			
mozzarella, spicy calabrese	\$24		
soppressata, basil			
ORTOLANA			
mozzarella, grilled zucchini,	\$23		
broccolini, roasted red bell			
pepper			
CAPPRICCIOSA			
mozzarella, Italian ham,	\$24		
mushrooms, artichoke hearts,			
kalamata olives			
SOPPRESSATA (MARIA'S			
FAVORITE)	\$25		
mozzarella, dry Italian salami,			
goat cheese			
SALSICCIA			
mozzarella, homemade fennel	\$24		
sausage, caramelized onions,			
basil, EVOO			
ACCIUGHE			
light mozzarella, anchovies,	\$21		
oregano, kalamata olives			
MARINARA			
pizza sauce, oregano, EVOO,	\$17		
garlic (no mozzarella)			

ALL PIZZAS ARE CUT INTO
6 SLICES. FOR A TRUE
ITALIAN EXPERIENCE,
REQUEST YOURS UNCUT.

THICK SICILIAN STYLE PIZZA

Our thick pizza has a rectangular double-rise crust. It comes with pizza sauce and fresh mozzarella.

LA CLASSICA	\$27
pepperoni, homemade fennel sausage	
INFERNO DOLCE	\$28
N'duja (fiery salami spread), caramelized	
onions, Calabrian chili honey	
LA REGGINA	\$29
prosciutto, shaved parmigiano, cherry	
tomatoes, arugula, EVOO	
TRE STAGIONI	\$26
mushrooms, kalamata olives, artichokes	
LA KALAMATA	\$28
soppressata, basil, kalamata olives	

TRIFECTA

THE TRIFECTA IS OUR MIX OF A PIZZA AND A
CALZONE. IT IS MADE LIKE A PIZZA, BUT
THEN WE FOLDED THREE ENDS TO THE
CENTER TO CREATE A TOP, AND BAKE IT IN
OUR WOOD-BURNING OVEN.

A.C. MILAN (BIG G'S FAVORITE)	
mozzarella, ricotta, homemade fennel	\$25
sausage, sweet and spicy red peppers,	
caramelized onion (with pizza sauce)	
CARNE	\$25
mozzarella, soppressata, spicy salami,	
pepperoni (with pizza sauce)	
FUNGHI & HAM	\$24
mozzarella, fontina cheese,	
mushrooms, Italian ham (no pizza sauce)	

DIPPING SAUCES

Savor the crust with our
homemade dipping sauces

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

PIZZA ADD-ONS

SHAVED PARMIGIANO	\$3
CHILI HONEY	\$2
CALABRIAN CHILIS	\$2

ANTIPASTI & INSALATE



CARDINI	\$ 16	FRITTO DI CALAMARI	\$ 16
fresh green and red baby romaine, parmesan cheese, focaccia		wild caught calamari lightly breaded and flash fried,	
croutons, with our homemade caesar dressing		served with our house-made roasted garlic aioli and	
INSALATA DELLA CASA	\$ 16	marinara	
baby mixed greens, cucumbers, shaved fennel, shaved		COCCOLI	\$ 16
parmigiano reggiano, heirloom cherry tomatoes, tossed with		fried dough tossed in herb butter, sprinkled with red	
homemade Italian vinaigrette		sea salt, served with prosciutto and burrata cheese	
FOCACCIA DELLA CASA	\$ 8		
our double-rise house focaccia with Italian herbs and			
red sea salt, served with EVOO			

*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.

WINE & DRINK MENU

VINI ROSSI AL BICCHIERE

HOUSE REDS-ASK YOUR SERVER FOR DETAILS	
CHIANTI CLASSICO	\$14/50
San Felice, DOCG Tuscany 2022	
SUPER TUSCAN	\$15/52
Aia Vecchia, Lagone, IGT Tuscany 2022	
MALBEC RESERVA	\$14/48
Sur de Los Andes Argentina 2022	
PINOT NOIR	\$15/52
Ramsay, Central Coast, CA 2022	
CABERNET SAUVIGNON	\$15/52
Ramsay, North Coast, CA 2022	

VINI BIANCHI AL BICCHIERE

HOUSE WHITES - ASK YOUR SERVER FOR DETAILS	
PINOT GRIGIO ALVERDI	\$13/46
Terre d’ Abruzzo 2024 Organic	
RIESLING	\$13/46
Kabinett Karl Kaspar, Germany2023	

SPUMANTI AL BICCHIERE

MOSCATO	\$12
Pizzolato (Organic)187ml	
PROSECCO	\$14
Pizzolato (Organic)187ml	

VINI ROSATI AL BICCHIERE

ROSE	\$12/42
Mont Gravet, South France 2024	

SPECIALTY COCKTAILS

G'S ITALIAN MARGARITA	\$ 15
Dos Caras Tequila, Amaretto, Triple Sec, Homemade Sour Mix, Salted Rim	
APEROL SPRITZ	\$15
Aperol, Prosecco, Splash of Soda, Orange Slice	
LIMONCELLO SPRITZ	\$ 14
Homemade Limoncello, Prosecco, Splash of Soda, Lemon Slice	
NEGRONI	\$ 15
Tanqueray London Dry Gin, Meletti 1870 Bitter Aperitivo, Marteletti Sweet Vermouth	
LIME-CELLO MULE	\$15
Homemade Lime-cello Vodka, Fresh Squeezed Lime, Ginger Beer, Dried Candied Ginger	

BEVANDE

PELLEGRINO (1L)	\$ 7
PELLEGRINO (500 ML)	\$ 4
ACQUA PANNA STILL WATER (1L)	\$ 7
BIG MARBLE N/A ORGANIC GINGER BEER	\$5
BOYLAN CANE SUGAR CRAFT SODAS BY THE BOTTLE	\$ 4
Cola, Diet Cola, Ginger Ale, Orange, Shirley Temple	
UNSWEETENED ICE TEA	\$4

VINI ROSSI IN BOTTIGLIA

CALIFORNIA	\$68
Mettler, Petite Sirah, Lodi, 2021	
Mettler, Cabernet Sauvignon, Lodi, 2021	\$62
Wetzel Estate, Pinot Noir Reserve 2019	\$75
Willamette Valley, Oregon	
SPAIN	
Emilio Moro, Tempranillo, 2022	\$68
Emilio Moro, Tempranillo Malleous 2022	\$149
VENETO	\$125
Cesari, Amarone, 2020	
PIEMONTE	
Viberti Barbera D’Alba “La Gemella” 2022	\$55
Viberti Nebbiolo Langhe 2022	\$65
Viberti, Barolo, "Buon Padre", 2020	\$135
Viberti, Barolo, "Brico Viole" Riserva, 2015	\$225
TUSCANY	
Chianti Classico Riserva 2021 Poggio Torselli	\$85
Super Tuscan, Poggio Torselli 2020	\$165
Brunello di Montalcino, Argiano 2019	\$175
UMBRIA	\$55
Montefalco Dinamico,2021	
Montefalco Sangrantino, 2018	\$85
SICILY	\$52
Firriato Etna Rosso, 2021	
Firriato Santogostino, “Baglio Soria,” 2020	\$62

VINI BIANCHI IN BOTTIGLIA

TREBBIANO	\$50
Umbria, 2024	
GAVI	\$52
Broglia di comune di Gavi, 2023	
GRILLO	\$50
Firriato, Sicily 2021	

SPUMANTI IN BOTTIGLIA

PROSECCO	\$50
Veneto	
BRUT ROSE	\$50
La Contesse, Veneto	

BIRRA IN DRAFT

KILT LIFTER , FOUR PEAKS AMBER ALE (TEMPE, AZ)	\$8
WRENHOUSE AMERICAN VALLEY LAGER (PRESCOTT, AZ)	\$8
WRENHOUSE SPELLBINDER HAZY IPA (PRESCOTT, AZ)	\$8
PEDAL HAUS PILSNER (TEMPE,AZ)	\$8

BIRRA IN BOTTIGLIA

PERONI (ITALY)	\$7
PERONI 0.0% ALCOHOL FREE	\$7