

LE PIZZE

12" ITALIAN INSPIRED PIZZAS

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

All of the pizzas come cut in six slices, however we recommend eating them uncut like you would in Italy. Please ask your server if you would like to experience eating your pizza uncut!



THICK SICILIAN STYLE PIZZA

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

ROSSE (with pizza sauce)	BIANCHE (without pizza sauce)
MARGHERITA mozzarella, fresh basil, EVOO	MORTADELLA & PISTACHIO (LITTLE G'S FAVORITE) mozzarella, parmesan cheese, homemade pistachio pesto, topped with mortadella and stracciatella \$ 25
VESUVIO (NATALIE'S FAVORITE) light mozzarella, EVOO, topped off with burrata cheese and Calabrian chilis	BURRATA mozzarella, basil, topped with prosciutto, burrata cheese, baby arugula, balsamic vinegar glaze and EVOO \$ 26
QUATTRO STAGIONI mozzarella, artichoke hearts, mushrooms, kalamata olives, topped off with prosciutto	SEDONA fontina and mozzarella cheese, cherry jam, mushrooms, topped with baby arugula and lemon oil (add white truffle oil \$4) \$ 24
CARNIVORA mozzarella, homemade fennel sausage, Italian ham, pepperoni	PROSCIUTTO & FIG JAM mozzarella, gorgonzola, caramelized onions, fig jam, topped off with prosciutto \$ 26
G'S NDUJA mozzarella, ricotta cheese, parmesan, N'duja (fiery salami spread), EVOO	PESTO mozzarella, goat cheese, homemade basil and pine nut pesto, topped with marinated sun dried tomatoes and toasted pine nuts \$ 24
DIAVOLA mozzarella, spicy calabrese soppressata, basil	
CAPPRICCIOSA mozzarella, Italian ham, mushrooms, artichoke hearts, kalamata olives	
SOPPRESSATA (MARIA'S FAVORITE) mozzarella, dry Italian salami, goat cheese	
SALSICCIA mozzarella, homemade fennel sausage, caramelized onions, basil, EVOO	
ACCIUGHE light mozzarella, anchovies, oregano, kalamata olives	
MARINARA pizza sauce, oregano, EVOO, garlic (no mozzarella)	

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

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 sausage, sweet and spicy red peppers, caramelized onion (with pizza sauce)	\$25
CARNE mozzarella, soppressata, spicy salami, pepperoni (with pizza sauce)	\$25
FUNGHI & HAM mozzarella, fontina cheese, mushrooms, Italian ham (no pizza sauce)	\$24

Not sure how to savor that crust? Grab a dipping sauce so you can enjoy every bite!

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

ADD-ONS	
ADD PARMIGIANO REGGIANO	\$ 3
ADD CHILI HONEY	\$ 2



ANTIPASTI & INSALATE

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

*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

SUPER TUSCAN \$14/50
Aia Vecchia, Lagone, IGT
Tuscany

MALBEC RESERVA \$13/46
Sur de Los Andes
Argentina

PINOT NOIR \$15/52
Ramsay, Central Coast, CA

CABERNET SAUVIGNON \$15/52
Ramsay, North Coast, CA

VINI BIANCHI AL BICCHIERE

HOUSE WHITES - ASK YOUR SERVER FOR DETAILS
PINOT GRIGIO \$13/46
Veneto

RIESLING \$13/46
Kabinett Karl Kaspar, Germany

SPUMANTI AL BICCHIERE

MOSCATO \$12
Pizzolato (187ml)

PROSECCO \$14
Pizzolato (187ml)

VINI ROSATI AL BICCHIERE

ROSE \$12/42
Mont Gravet, South France

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 \$14
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

\$62
Mettler, Cabernet Sauvignon, Lodi, 2021

\$75
Wetzel Estate, Pinot Noir Reserve 2019
Willamette Valley, Oregon

SPAIN \$68
Emilio Moro, Tempranillo, 2022
\$149
Emilio Moro, Tempranillo Malleous 2022

VENETO \$125
Cesari, Amarone, 2019

PIEMONTE \$52
Viberti Barbera D’Alba La Gemella 2022
\$68
Viberti Nebbiolo, Piedmont, 2022

\$135
Viberti, Barolo, "Buon Padre", 2019
\$225
Viberti, Barolo, "Brico Viole" Riserva, 2015

TUSCANY \$85
Chianti Classico, Carpineto Riserva 2019
\$159
Brunello di Montalcino, Argiano 2019

UMBRIA \$55
Montefalco Dinamico,2021
\$85
Montefalco Sangrantino, 2017

SICILY \$62
Firriato Santogostino, “Baglio Soria,” 2018
\$52
Firriato Etna Rosso, 2021

VINI BIANCHI IN BOTTIGLIA

GRILLO \$52
Firriato, Siciliy

ZIBIBBO \$52
Donna Fugata, Siciliy

SPUMANTI IN BOTTIGLIA

PROSECCO \$50
Le Contesse, Veneto

BRUT ROSE \$50
La Contesse, Veneto

FRANCIACORTA \$75
Ferghettina Brut, NV, Lombardy

BIRRA IN DRAFT

OAK CREEK AMBER (SEDONA, AZ) \$8

GREENWOOD BREWERY PURPOSE PILSNER (PHOENIX, AZ) \$8

WRENHOUSE AMERICAN VALLEY LAGER (PRESCOTT, AZ) \$8

WRENHOUSE SPELLBINDER HAZY IPA (PRESCOTT, AZ) \$8

BIRRA IN BOTTIGLIA

PERONI (ITALY) \$7

PERONI NON ALCOHOLIC (ITALY) \$7