

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, EV00 \$18	MORTADELLA & PISTACHIO (LITTLE G'S FAVORITE) mozzarella, parmesan \$24
VESUVIO (NATALIE'S FAVORITE) light mozzarella, EV00, topped off with burrata cheese and Calabrian chilis \$24	BURRATA mozzarella, basil, topped with prosciutto, burrata cheese, baby arugula, balsamic vinegar glaze and EV00 \$25
QUATTRO STAGIONI mozzarella, artichoke hearts, mushrooms, kalamata olives, topped off with prosciutto \$26	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 \$26	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), EV00 \$23	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 \$24	
CAPPRICCIOSA mozzarella, Italian ham, mushrooms, artichoke hearts, kalamata olives \$24	
SOPPRESSATA (MARIA'S FAVORITE) mozzarella, dry Italian salami, goat cheese \$24	
SALSICCIA mozzarella, homemade fennel sausage, caramelized onions, basil, EV00 \$23	
VEGETARIANA mozzarella, roasted red peppers, grilled asparagus, roasted zucchini and yellow squash \$23	
ACCIUGHE light mozzarella, anchovies, oregano, kalamata olives \$21	
MARINARA pizza sauce, oregano, EV00, garlic (no mozzarella) \$17	

DIPPING SAUCES

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

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, EV00 \$27
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



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 EV00 \$ 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

MONTEPELUCANO D’ABRUZZO	\$13/46
Fantini DOC	
SUPER TUSCAN	\$14/50
Aia Vecchia, Lagone, IGT Tuscany	
CHIANTI CLASSICO	\$14/50
San Felice, DOCG Tuscany	
TEMPRANILLO	\$14/50
Finca Resalso	
MALBEC RESERVA	\$13/46
Sur de Los Andes, Mendoza	
PINOT NOIR	\$14/50
Ramsay, Central Coast, CA	
CABERNET SAUVIGNON	\$14/50
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	
GAVI DI GAVI	\$15/52
Villa Sparina, Piedmont	

SPUMANTI AL BICCHIERE

MOSCATO	\$12
Pizzolato (187ml)	
PROSECCO	\$14
Rosa Royale, Fanti (187 ml)	

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	\$14
Aperol, Prosecco, Splash of Soda, Orange Slice	
LIMONCELLO SPRITZ	\$ 14
Homemade Limoncello, Prosecco, Splash of Soda, Lemon Slice	
NEGRONI	\$ 14
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	
Mettler, Petite Sirah, Lodi, 2021	\$68
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, 2019	
PIEMONTE	
Viberti Barbera D’Alba La Gemella 2022	\$52
Viberti Nebbiolo, Piedmont, 2022	\$68
Viberti, Barolo, "Buon Padre", 2019	\$135
Viberti, Barolo, "Brico Viole" Riserva, 2015	\$225

TUSCANY	
Chianti Classico, Carpineto Riserva 2019	\$85
Brunello di Montalcino, Argiano 2019	\$159
UMBRIA	
Montefalco Dinamico,2021	\$55
Montefalco Sangrantino, 2017	\$85
SICILY	
Firriato Santogostino, “Baglio Soria,” 2018	\$62
Firriato Etna Rosso, 2021	\$52

VINI BIANCHI IN BOTTIGLIA

GRILLO	\$52
Firriato, Siciliy	
ZIBIBBO	\$52
Donna Fugata, Siciliy	

SPUMANTI IN BOTTIGLIA

PROSECCO	\$46
Le Contesse, Veneto	
BRUT ROSE	\$48
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
STELLA, N/A	\$7