

# LE PIZZE

## 12" ITALIAN INSPIRED PIZZAS

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

**We recommend eating our 12" pizzas uncut, please tell your server if you would like to eat 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)
<b>MARGHERITA</b> mozzarella, fresh basil, EVOO	<b>MORTADELLA &amp; PISTACHIO (LITTLE G'S FAVORITE)</b> mozzarella, parmesan cheese, homemade pistachio pesto, topped with mortadella and stracciatella
<b>VESUVIO (NATALIE'S FAVORITE)</b> light mozzarella, EVOO, topped off with burrata cheese and Calabrian chilis	<b>BURRATA</b> mozzarella, basil, topped with prosciutto, burrata cheese, baby arugula, balsamic vinegar glaze and EVOO
<b>QUATTRO STAGIONI</b> mozzarella, artichoke hearts, mushrooms, kalamata olives, topped off with prosciutto	<b>SEDONA</b> fontina and mozzarella cheese, cherry jam, mushrooms, topped with baby arugula and lemon oil (add white truffle oil \$4)
<b>CARNIVORA</b> mozzarella, homemade fennel sausage, Italian ham, pepperoni	<b>PROSCIUTTO &amp; FIG JAM</b> mozzarella, gorgonzola, caramelized onions, fig jam, topped off with prosciutto
<b>G'S NDUJA</b> mozzarella, ricotta cheese, parmesan, N'duja (fiery salami spread), EVOO	<b>PESTO</b> mozzarella, goat cheese, homemade basil and pine nut pesto, topped with marinated sun dried tomatoes and toasted pine nuts
<b>DIAVOLA</b> mozzarella, spicy calabrese soppressata, basil	
<b>CAPPRICCIOSA</b> mozzarella, Italian ham, mushrooms, artichoke hearts, kalamata olives	
<b>SOPPRESSATA (MARIA'S FAVORITE)</b> mozzarella, dry Italian salami, goat cheese	
<b>SALSICCIA</b> mozzarella, homemade fennel sausage, caramelized onions, basil, EVOO	
<b>VEGETARIANA</b> mozzarella, roasted red peppers, grilled asparagus, roasted zucchini and yellow squash	
<b>ACCIUGHE</b> light mozzarella, anchovies, oregano, kalamata olives	
<b>MARINARA</b> pizza sauce, oregano, EVOO, garlic (no mozzarella)	

**DIPPING SAUCES**

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

<b>PINENUT PESTO</b>	\$ 3
<b>MARINARA</b>	\$ 2
<b>STRACCIATELLA CHEESE</b>	\$ 3

**ADD-ONS**

<b>ADD PARMIGIANO REGGIANO</b>	\$ 3
<b>ADD CHILI HONEY</b>	\$ 2

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

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



## ANTIPASTI & INSALATE

<b>CARDINI</b> fresh green and red baby romaine, parmesan cheese, focaccia croutons, with our homemade caesar dressing	\$ 16	<b>FRITTO DI CALAMARI</b> wild caught calamari lightly breaded and flash fried, served with our house-made roasted garlic aioli and marinara	\$ 16
<b>INSALATA DELLA CASA</b> baby mixed greens, shaved Parmigiano Reggiano, shaved fennel, heirloom cherry tomatoes, english cucumbers, kalamata olives, tossed with Italian vinaigrette	\$ 16	<b>COCCOLI</b> fried dough tossed in herb butter, sprinkled with red sea salt, served with prosciutto and burrata cheese	\$ 16
<b>PIEMONTE</b> spring mix, heirloom tomatoes, candied pecans, dried cherries, seasonal fruit, and gorgonzola, tossed with balsamic vinaigrette	\$ 16	<b>FOCACCIA DELLA CASA</b> 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

<b>MONTEPELUCANO D'ABRUZZO</b>	<b>\$13/46</b>
Fantini DOC	
<b>SUPER TUSCAN</b>	<b>\$14/50</b>
Aia Vecchia, Lagone, IGT Tuscany	
<b>CHIANTI CLASSICO</b>	<b>\$14/50</b>
San Felice, DOCG Tuscany	
<b>TEMPRANILLO</b>	<b>\$14/50</b>
Emilio Moro, Ribera del Duero	
<b>MALBEC RESERVA</b>	<b>\$13/46</b>
Sur de Los Andes, Mendoza	
<b>PINOT NOIR</b>	<b>\$14/50</b>
Ramsay, Central Coast, CA	
<b>CABERNET SAUVIGNON</b>	<b>\$14/50</b>
Ramsay, North Coast, CA	

### VINI BIANCHI AL BICCHIERE

#### HOUSE WHITES - ASK YOUR SERVER FOR DETAILS

<b>PINOT GRIGIO</b>	<b>\$13/46</b>
Veneto	
<b>RIESLING</b>	<b>\$13/46</b>
Kabinett Karl Kaspar, Germany	
<b>GAVI DI GAVI</b>	<b>\$15/52</b>
Villa Sparina, Piedmont	

### SPUMANTI AL BICCHIERE

<b>MOOSCATO</b>	<b>\$12</b>
Pizzolato (187ml)	
<b>PROSECCO</b>	<b>\$14</b>
Pizzolato (187 ml)	

### VINI ROSATI AL BICCHIERE

<b>ROSE</b>	<b>12/42</b>
Mont Gravet, South France	

### SPECIALTY COCKTAILS

<b>G'S ITALIAN MARGARITA</b>	<b>\$ 14</b>
Dos Caras Tequila, Amaretto, Triple Sec, Homemade Sour Mix, Salted Rim	
<b>APEROL SPRITZ</b>	<b>\$14</b>
Aperol, Prosecco, Splash of Soda, Orange Slice	
<b>LIMONCELLO SPRITZ</b>	<b>\$ 13</b>
Homemade Limoncello, Prosecco, Splash of Soda, Lemon Slice	
<b>NEGRONI</b>	<b>\$ 13</b>
Tanqueray London Dry Gin, Meletti 1870 Bitter Aperitivo, Marteletti Sweet Vermouth	
<b>LIME-CELLO MULE</b>	<b>\$14</b>
Homemade Lime-cello Vodka, Fresh Squeezed Lime, Ginger Beer, Dried Candied Ginger	

### BEVANDE

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

### VINI ROSSI IN BOTTIGLIA

#### CALIFORNIA

Mettler, Petite Sirah, Lodi, 2021	<b>\$68</b>
Mettler, Cabernet Sauvignon, Lodi, 2021	<b>\$62</b>
Taft Street, Pinot Noir, Russian River, 2018	<b>\$68</b>

#### SPAIN

Emilio Moro, Tempranillo, 2021	<b>\$68</b>
Emilio Moro, Tempranillo Malleous 2021	<b>\$149</b>

#### VENETO

Cesari, Amarone, 2019	<b>\$125</b>
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#### PIEMONTE

Viberti Barbera D'Alba La Gemella 2022	<b>\$52</b>
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Viberti Nebbiolo, Piedmont, 2021	<b>\$68</b>
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Viberti, Barolo, "Buon Padre", 2019	<b>\$135</b>
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Viberti, Barolo, "Brico Viole" Riserva, 2015	<b>\$225</b>
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#### TUSCANY

Chianti Classico, Carpineto Riserva 2019	<b>\$85</b>
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Brunello di Montalcino, Argiano 2019	<b>\$159</b>
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#### UMBRIA

Montefalco Dinamico, 2021	<b>\$55</b>
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Montefalco Sangrantino, 2017	<b>\$85</b>
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#### SICILY

Firriato Santogostino, "Baglio Soria," 2018	<b>\$62</b>
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Firriato Etna Rosso, 2020	<b>\$52</b>
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### VINI BIANCHI IN BOTTIGLIA

#### CHARDONNAY

Viberti Rinato, 2019	<b>\$ 79</b>
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#### GRILLO

Firriato, Sicily	<b>\$48</b>
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#### ZIBIBBO

Donna Fugata, Sicily	<b>\$52</b>
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### SPUMANTI IN BOTTIGLIA

#### PROSECCO

Ti Amo, Veneto	<b>\$42</b>
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#### BRUT ROSE

La Contesse, Veneto	<b>\$48</b>
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#### FRANCIACORTA

Ferghettina Brut, NV, Lombardy	<b>\$75</b>
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### BIRRA IN DRAFT

<b>OAK CREEK AMBER (SEDONA, AZ)</b>	<b>\$8</b>
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<b>STELLA ARTOIS LAGER (BELGIUM)</b>	<b>\$8</b>
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<b>SEASONAL: WRENHOUSE BLACK CADDIS PORTER (PRESCOTT, AZ)</b>	<b>\$8</b>
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<b>WRENHOUSE SPELLBINDER HAZY IPA (PRESCOTT, AZ)</b>	<b>\$8</b>
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### BIRRA IN BOTTIGLIA

<b>PERONI (ITALY)</b>	<b>\$7</b>
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<b>WRENHOUSE AMERICAN LAGER (PRESCOTT, AZ)</b>	<b>\$6</b>
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<b>STELLA, N/A</b>	<b>\$7</b>
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