

# 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<br>(with pizza sauce)                                                                                        | BIANCHE<br>(without pizza sauce)                                                                                               |
|--------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|
| <b>MARGHERITA</b><br>mozzarella, fresh basil, EV00                                                                 | <b>\$18</b> <b>MORTADELLA &amp; PISTACHIO<br/>(LITTLE G'S FAVORITE)</b><br>mozzarella, parmesan                                |
| <b>VESUVIO (NATALIE'S FAVORITE)</b><br>light mozzarella, EV00, topped off with burrata cheese and Calabrian chilis | <b>\$24</b> <b>pesto, topped with mortadella and stracciatella</b>                                                             |
| <b>QUATTRO STAGIONI</b><br>mozzarella, artichoke hearts, mushrooms, kalamata olives, topped off with prosciutto    | <b>\$27</b> <b>BURRATA</b><br>mozzarella, basil, topped with prosciutto, burrata cheese,                                       |
| <b>CARNIVORA</b><br>mozzarella, homemade fennel sausage, Italian ham, pepperoni                                    | <b>\$26</b> <b>baby arugula, balsamic vinegar glaze and EV00</b>                                                               |
| <b>G'S NDUJA</b><br>mozzarella, ricotta cheese, parmesan, N'duja (fiery salami spread), EV00                       | <b>\$24</b> <b>SEDONA</b><br>fontina and mozzarella cheese, cherry jam,                                                        |
| <b>ORTOLANA</b><br>mozzarella, grilled zucchini, broccolini, roasted red bell pepper                               | <b>\$24</b> <b>mushrooms, topped with baby arugula and lemon oil (add white truffle oil \$4)</b>                               |
| <b>DIABOLA</b><br>mozzarella, spicy calabrese soppressata, basil                                                   | <b>\$23</b> <b>PROSCIUTTO &amp; FIG JAM</b><br>mozzarella, gorgonzola, caramelized onions, fig jam, topped off with prosciutto |
| <b>CAPPRICCIOSA</b><br>mozzarella, Italian ham, mushrooms, artichoke hearts, kalamata olives                       | <b>\$24</b> <b>PESTO</b><br>mozzarella, goat cheese, homemade basil and pine nut pesto, topped with                            |
| <b>SOPPRESSATA (MARIA'S FAVORITE)</b><br>mozzarella, dry Italian salami, goat cheese                               | <b>\$24</b> <b>marinated sun dried tomatoes and toasted pine nuts</b>                                                          |
| <b>SALSICCIA</b><br>mozzarella, homemade fennel sausage, caramelized onions, basil, EV00                           | <b>\$25</b>                                                                                                                    |
| <b>ACCIUGHE</b><br>light mozzarella, anchovies, oregano, kalamata olives                                           | <b>\$24</b>                                                                                                                    |
| <b>MARINARA</b><br>pizza sauce, oregano, EV00, garlic (no mozzarella)                                              | <b>\$21</b>                                                                                                                    |
|                                                                                                                    | <b>\$17</b>                                                                                                                    |

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 SHAVED PARMESAN\$3

ADD CHILI HONEY\$2

|                                                                                                 |             |
|-------------------------------------------------------------------------------------------------|-------------|
| <b>LA CLASSICA</b><br>pepperoni, homemade fennel sausage                                        | <b>\$27</b> |
| <b>INFERNO DOLCE</b><br>N'duja (fiery salami spread), caramelized onions, Calabrian chili honey | <b>\$28</b> |
| <b>LA REGGINA</b><br>prosciutto, shaved parmesan, cherry tomatoes, arugula, EV00                | <b>\$29</b> |
| <b>TRE STAGIONI</b><br>mushrooms, kalamata olives, artichokes                                   | <b>\$26</b> |
| <b>LA KALAMATA</b><br>soppressata, basil, kalamata olives                                       | <b>\$28</b> |

### 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><br>mozzarella, ricotta, homemade fennel sausage, sweet and spicy red peppers, caramelized onion (with pizza sauce) | <b>\$25</b> |
| <b>CARNE</b><br>mozzarella, soppressata, spicy salami, pepperoni (with pizza sauce)                                                                     | <b>\$25</b> |
| <b>FUNGHI &amp; HAM</b><br>mozzarella, fontina cheese, mushrooms, Italian ham (no pizza sauce)                                                          | <b>\$24</b> |



## ANTIPASTI & INSALATE

|                                                                                                                                                                |             |                                                                                                                                                 |             |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>CARDINI</b><br>fresh green and red baby romaine, parmesan cheese, focaccia croutons, with our homemade caesar dressing                                      | <b>\$16</b> | <b>FRITTO DI CALAMARI</b><br>wild caught calamari lightly breaded and flash fried, served with our house-made roasted garlic aioli and marinara | <b>\$16</b> |
| <b>INSALATA DELLA CASA</b><br>baby mixed greens, cucumbers, shaved fennel, shaved parmesan, heirloom cherry tomatoes, tossed with homemade Italian vinaigrette | <b>\$16</b> | <b>COCCOLI</b><br>fried dough tossed in herb butter, sprinkled with red sea salt, served with prosciutto and burrata cheese                     | <b>\$16</b> |
| <b>FOCACCIA DELLA CASA</b><br>our double-rise house focaccia with Italian herbs and red sea salt, served with EV00                                             | <b>\$8</b>  |                                                                                                                                                 |             |

\*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                           | \$15/52 |
| Aia Vecchia, Lagone, IGT Tuscany       |         |
| MALBEC RESERVA                         | \$14/48 |
| 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 |      |
| PROSECCO  | \$14 |
| Pizzolato |      |

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                                                                    | \$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, 2019                         |       |
| PIEMONTE                                      |       |
| Viberti Barbera D’Alba “La Gemella” 2022      | \$55  |
| Viberti Nebbiolo Langhe 2021                  | \$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, 2017                  | \$85  |
| SICILY                                        | \$52  |
| Firriato Etna Rosso, 2021                     |       |
| Firriato Santogostino, “Baglio Soria,” 2018   | \$62  |

VINI BIANCHI IN BOTTIGLIA

|                  |      |
|------------------|------|
| TREBBIANO        | \$50 |
| Umbria           |      |
| GAVI DI GAVI     | \$50 |
| Piedmont         |      |
| GRILLO           | \$50 |
| Firriato, Sicily |      |

SPUMANTI IN BOTTIGLIA

|                                |      |
|--------------------------------|------|
| PROSECCO                       | \$50 |
| 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 |