



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)	BIANCHE (without pizza sauce)
MARGHERITA mozzarella, fresh basil, EV00	MORTADELLA & PISTACHIO (LITTLE G'S FAVORITE) mozzarella, parmesan
VESUVIO light mozzarella, EV00, topped off with burrata cheese and Calabrian chilis	BURRATA mozzarella, basil, topped with prosciutto, burrata cheese, baby arugula, balsamic vinegar glaze and EV00
QUATTRO STAGIONI (NATALIE'S FAVORITE) 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)
TUSCAN SALAMI mozzarella, jumbo tuscan salami, roasted red bell peppers, topped with pickled red onion and stracciatella	PESTO mozzarella, goat cheese, homemade basil and pine nut pesto, topped with marinated sun dried tomatoes and toasted pine nuts
G'S NDUJA mozzarella, ricotta cheese, parmesan, N'duja (fiery salami spread), EV00	ORTOLANA mozzarella, homemade basil and pine nut pesto, grilled zucchini, broccolini, roasted red bell pepper
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, EV00	
ACCIUGHE light mozzarella, anchovies, oregano, kalamata olives	
CARNIVORA mozzarella, homemade fennel sausage, Italian ham, jumbo tuscan salami	
MARINARA pizza sauce, oregano, EV00, garlic (no mozzarella)	

DIPPING SAUCES

Savor the crust with our
homemade dipping sauces

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

PIZZA ADD-ONS

CHILI HONEY	\$2
CALABRIAN CHILIS	\$2

*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.

THICK SICILIAN STYLE PIZZA

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

INFERNO DOLCE N'duja (fiery salami spread), caramelized onions, Calabrian chili honey	\$28
LA CLASSICA pepperoni, homemade fennel sausage	\$28
LA REGGINA prosciutto, shaved parmigiano, cherry tomatoes, arugula, EV00	\$29
TRE STAGIONI mushrooms, kalamata olives, artichokes	\$26

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)	\$26
CARNE mozzarella, soppressata, spicy salami, jumbo tuscan salami (with pizza sauce)	\$27
FUNGHI & HAM mozzarella, fontina cheese, mushrooms, Italian ham (no pizza sauce)	\$25

FRITTI

FRITTO DI CALAMARI wild caught calamari lightly breaded and flash fried, served with our house-made roasted garlic aioli and marinara	\$16
COCCOLI fried dough tossed in herb butter, sprinkled with red sea salt, served with prosciutto and burrata cheese	\$16

CONTORNI (SIDES)

INSALATA MISTA mixed greens, veggies, shaved parmigiano, tossed with homemade Italian vinaigrette	\$ 12
CARDINI fresh green and red baby romaine, parmesan cheese, focaccia, tossed with our homemade caesar dressing	\$ 12

WINE & DRINK MENU

VINI ROSSI AL BICCHIERE

- CHIANTI CLASSICO

San Felice, DOCG Tuscany 2022
- SUPER TUSCAN

Aia Vecchia, Lagone, IGT Tuscany 2022
- PINOT NOIR

Ramsay, Central Coast, CA 2022
- CABERNET SAUVIGNON

Ramsay, North Coast, CA 2022

VINI BIANCHI AL BICCHIERE

- PINOT GRIGIO ALVERDI

Terre d’ Abruzzo 2024 Organic
- RIESLING

Kabinett Karl Kaspar, Germany 2023

SPUMANTI AL BICCHIERE

- MOSCATO

Pizzolato (Organic)187ml
- PROSECCO

Pizzolato (Organic)187ml

SPECIALTY COCKTAILS

- G'S ITALIAN MARGARITA

Dos Caras Tequila, Amaretto, Triple Sec,
Homemade Sour Mix, Salted Rim
- APEROL SPRITZ

Aperol, Prosecco, Splash of Soda, Orange Slice
- LIMONCELLO SPRITZ

Homemade Limoncello, Prosecco, Splash of
Soda, Lemon Slice
- NEGRONI

Tanqueray London Dry Gin, Meletti 1870 Bitter
Aperitivo, Marteletti Sweet Vermouth
- LIME-CELLO MULE

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

- Montefalco Dinamico, 2021,
Tuscany

\$55
- Viberti Barbera D’Alba “La Gemella” 2022,
Piemonte

\$55
- Firriato Santogostino, “Baglio Soria,” 2020
Sicily

\$62
- Viberti Nebbiolo Langhe 2022
Piemonte

\$65
- Emilio Moro, Tempranillo, 2022
Spain

\$68
- Chianti Classico Riserva 2021 Poggio Torselli
Tuscany

\$85
- Wetzel Estate, Pinot Noir Reserve 2019,
Willamette Valley, Oregon

\$75
- Viberti, Barolo, "Buon Padre", 2020
Piemonte

\$135
- Super Tuscan, Poggio Torselli 2020
Tuscany

\$165

VINI BIANCHI IN BOTTIGLIA

- TREBBIANO

Umbria, 2024

\$50
- GAVI

Broglia di comune di Gavi, 2023

\$52
- GRILLO

Firriato, Sicily 2021

\$50

SPUMANTI IN BOTTIGLIA

- PROSECCO

Veneto

\$50
- BRUT ROSE

La Contesse, Veneto

\$50

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