

# WINE LIST

Glass (6 oz) 110-220 cal Glass (9 oz) 170-320 cal Bottle (25.35 oz) 480-910 cal

Grimaldi's Pizzeria proudly features Mille Gradi® wines. Mille Gradi® means "1000 degrees" in Italian, alluding to Grimaldi's hot coal-burning oven. Our unique Sangiovese and Pinot Grigio wines were developed by the Grimaldi's team at the Rocca delle Macie estate in Chianti. Mille Gradi® wines pair perfectly with coal brick-oven pizza.

Exceptional wines as rated by Wine Spectator, James Suckling and Wine Enthusiast. Menu reflects accurate scores at time of print. While supplies last. Vintages subject to change without notice.

## SANGRIA

	glass
RED SANGRIA	13
WHITE SANGRIA	13

## SPARKLING & ROSÉ

	6 oz	9 oz	Btl
LA MARCA PROSECCO <i>Italy</i>	12	18	48

BANFI ROSA REGALE SPARKLING RED <i>Piedmont, Italy</i>	14	21	56
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CHARLES & CHARLES ROSÉ <i>Columbia Valley, Washington</i>	9	14	36
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## PINOT GRIGIO

	6 oz	9 oz	Btl
ANTERRA <i>Italy</i>	9	14	36

MILLE GRADI® PINOT GRIGIO <i>Italy</i>	10	15	40
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## SAUVIGNON BLANC

	6 oz	9 oz	Btl
BALLARD LANE <i>Central Coast</i>	10	15	40

THE CROSSINGS <i>New Zealand</i>	11	17	44
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NAPA CELLARS <i>Napa, California</i>	15	23	60
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## CHARDONNAY

	6 oz	9 oz	Btl
30 DEGREES <i>Monterey County</i>	10	15	40

KENDALL-JACKSON "AVANT" <i>California</i>	12	18	48
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FERRARI-CARANO <i>Russian River Valley, California</i>	15	23	60
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SONOMA-CUTRER <i>Russian River Valley, California</i>	17	26	68
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## UNIQUE WHITES

	6 oz	9 oz	Btl
CHATEAU STE. MICHELLE RIESLING <i>Columbia Valley, Washington</i>	9	14	36

TERRA D'ORO MOSCATO <i>California</i>	13	20	52
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## COLD BEVERAGES

GRIMALDI'S SIGNATURE ITALIAN SODAS, LEMONADES & ICED TEAS	cal	
Choose from Strawberry, Watermelon, Peach & Green Apple	4.50	60-210

PEPSI	3	160
DIET PEPSI	3	0
SIERRA MIST	3	160
DR PEPPER	3	150
MUG ROOT BEER	3	150
MOUNTAIN DEW	3	170
TROPICANA LEMONADE	3	160
ICED TEAS	3	2
APPLE JUICE	3	110
PANNA (Still Water)	500 ml	5 1000 ml 7 0
S. PELLEGRINO (Sparkling Water)	500 ml	5 1000 ml 7 0

Grimaldi's proudly serves Pepsi® products.



pepsi®

## ITALIAN REDS

	6 oz	9 oz	Btl
BANFI CENTINE ROSSO <i>Tuscany, Italy</i>	11	17	44

MILLE GRADI® SANGIOVESE <i>Tuscany, Italy</i>	12	18	48
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POGGIOTONDO CHIANTI <i>Italy</i>	13	20	52
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ROCCA DELLE MACIÈ CHIANTI CLASSICO <i>Italy</i>	15	23	60
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## PINOT NOIR

	6 oz	9 oz	Btl
CANDONI <i>Pavia, Italy</i>	11	17	44

CLINE CELLARS "SEVEN RANCHLANDS" <i>Sonoma County</i>	14	21	56
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THE FOUR GRACES <i>Willamette Valley</i>	16	24	64
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## CABERNET SAUVIGNON

	6 oz	9 oz	Btl
JOSH CELLARS "CRAFTSMAN COLLECTION" <i>California</i>	10	15	40

TRIBUTE <i>California</i>	12	18	48
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LIBERTY SCHOOL <i>Paso Robles, California</i>	14	21	56
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POLVARO <i>Venezia, Italy</i>	15	23	60
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ROTH <i>Alexander Valley</i>	18	27	72
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## INTERESTING REDS

	6 oz	9 oz	Btl
COPPOLA "ROSSO & BIANCO" <i>California</i>	10	15	40

JOEL GOTT <i>Columbia Valley</i>	12	18	48
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DECOY by DUCKHORN MERLOT <i>California</i>	14	21	56
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MICHAEL DAVID "FREAKSHOW" ZINFANDEL <i>Lodi, California</i>	12	18	48
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LAYER CAKE MALBEC <i>Mendoza, Argentina</i>	13	20	52
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### ARE YOU A REWARDS MEMBER?

– Remember to give your member ID to your server –

Want to earn **FREE** Grimaldi's?  
Join **GRIMALDI'S PIZZERIA REWARDS!**

Earn 5 points for every \$1 spent. / \$10 REWARD each time you reach 1000 points. (Plus other surprises!) / A FREE pizza each year for your birthday!\*



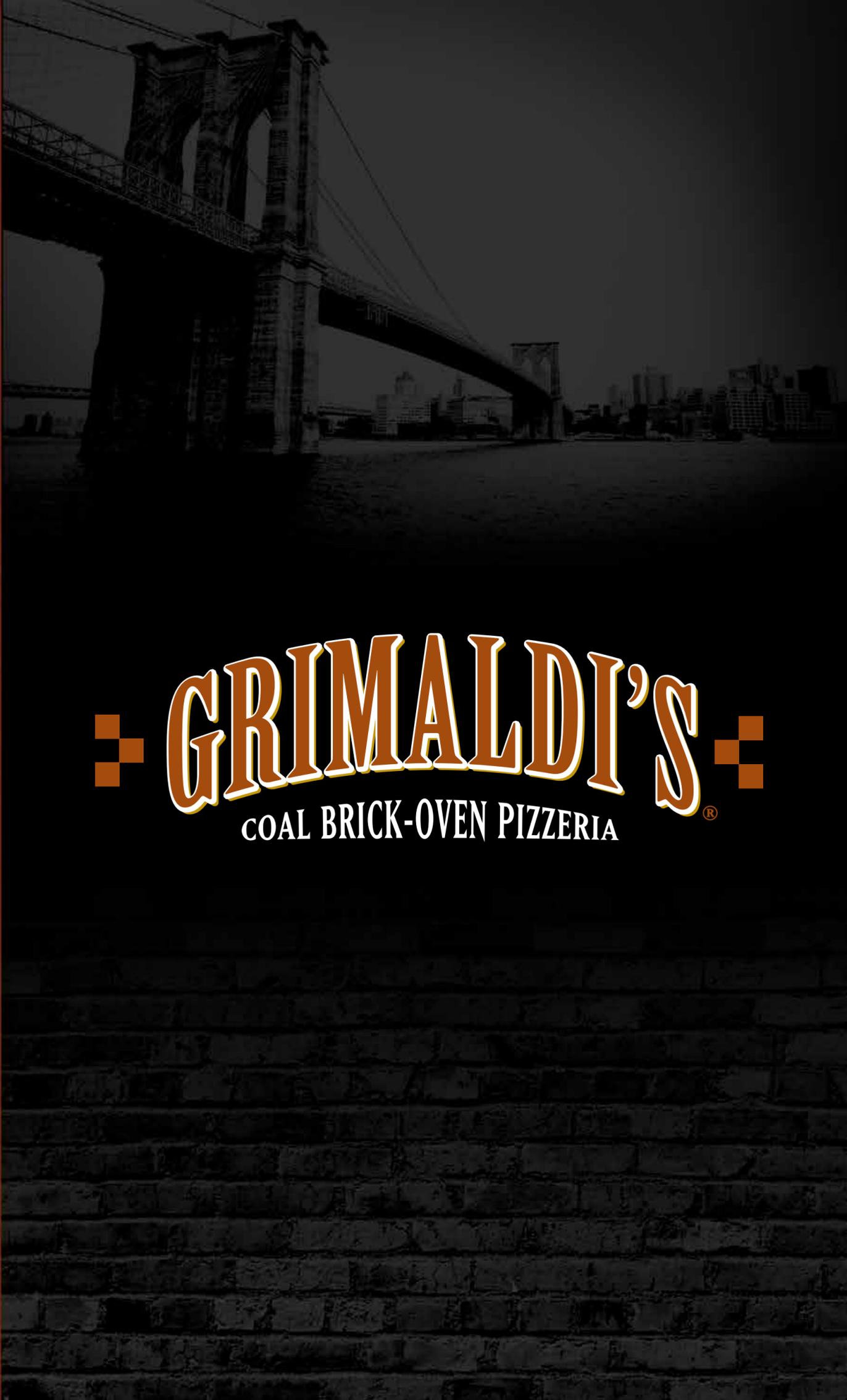
Ordering online and earning points is even easier with OUR APP! Scan the code to download now.

\*One qualifying purchase per year required. For complete details, scan the QR link or visit GrimaldiPizzeria.com/grimaldi-pizzeria-rewards.

**READY SET DOUGH!**

Slide, swerve & serve up cheesy brick-oven goodness in Grimaldi's arcade-style online game!

SCAN AND PLAY NOW!



# GRIMALDI'S

COAL BRICK-OVEN PIZZERIA

# STARTERS

Small serves 1-2; Large serves 3-4

**ANTIPASTO** 470-900 cal sm. 13 lg. 17  
Fresh Mozzarella, Oven-Roasted Sweet Red Peppers, Genoa Salami, Olives and Freshly Baked Bread

**CAPRESE** 390 cal 13  
Slices of Fresh Mozzarella, Tomatoes and Fresh Basil, Drizzled with Extra Virgin Olive Oil

**BRUSCHETTA TRIO** 13  
Select 3 options to personalize your platter:  
- Classic Tomato & Basil 170 cal  
- Marinated Artichoke 210 cal  
- Roasted Red Pepper & Ricotta 210 cal

**GRIMALDI'S HOUSE SALAD** 300-570 cal sm. 13 lg. 15  
Romaine Lettuce, Red Onion, Cherry Tomatoes, Oven-Roasted Sweet Red Peppers, Mushrooms, Green Olives, Vinaigrette Dressing

**MEDITERRANEAN SALAD** 360-430 cal sm. 13 lg. 15  
Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Red Onion, Vinaigrette Dressing

**CAESAR SALAD** 410-740 cal sm. 13 lg. 15  
Romaine Lettuce, Shaved Italian Cheese, Coal-Oven Baked Croutons, Traditional Caesar Dressing

**GARDEN RANCH SALAD** 310-690 cal sm. 13 lg. 15  
Romaine Lettuce, Oven-Roasted Sweet Red Peppers, Red Onion, Cucumber, Cherry Tomatoes, Coal-Oven Baked Croutons and Ranch Dressing

**LEMON ARUGULA SALAD** 320-550 cal sm. 13 lg. 15  
Arugula, Shaved Italian Cheese, Coal-Oven Baked Croutons, Lemon Vinaigrette and Lemon Wedge Garnish

**SPINACH SALAD** 330-530 cal sm. 13 lg. 15  
Baby Spinach, Red Onion, Cherry Tomatoes, Bacon, Crumbled Gorgonzola Cheese and Balsamic Vinaigrette Dressing

## ADD-ONS

**GENOA SALAMI** 110 cal 3  
**FRESH MOZZARELLA** 210 cal 3  
**GRILLED CHICKEN** 120 cal 5  
**RANCH DRESSING** 380 cal 1



# COAL BRICK-OVEN PIZZA

**12" TRADITIONAL PIZZA** 870 cal 17  
**16" TRADITIONAL PIZZA** 1420 cal 22  
**18" TRADITIONAL PIZZA** 1820 cal 24  
**12" PESTO PIZZA** 960 cal 18  
**16" PESTO PIZZA** 1680 cal 24  
**18" PESTO PIZZA** 2170 cal 26  
**12" WHITE PIZZA WITH GARLIC** 1030 cal 18  
**16" WHITE PIZZA WITH GARLIC** 1660 cal 24  
**18" WHITE PIZZA WITH GARLIC** 2050 cal 26

## CALZONES

**12" CALZONE** 890 cal 19  
**16" CALZONE** 1490 cal 24  
**18" CALZONE** 1920 cal 26

## TOPPINGS

Prices are same whether on a whole or half.

**BACON** 190-320 cal 4  
**GRILLED CHICKEN** 90-210 cal 5  
**HAM** 70-130 cal 3  
**ITALIAN SAUSAGE** 220-440 cal 4  
**MEATBALLS** 310-530 cal 5  
**PEPPERONI** 300-470 cal 4  
**PROSCIUTTO** 110-230 cal 5  
**SPICY CHICKEN SAUSAGE** 170-380 cal 4  
**ANCHOVIES** 70-120 cal 2  
**EXTRA MOZZARELLA CHEESE** 390-730 cal 3  
**RICOTTA CHEESE** 170-300 cal 3  
**CALZONE SAUCE** 100 cal 1  
**EXTRA GRIMALDI'S FAMOUS SAUCE** 5-15 cal 2  
**PESTO** 140-280 cal 2

### Coal-Fired Crust Alternatives

## GLUTEN FRIENDLY\*

**12" TRADITIONAL PIZZA** 1190 cal 21  
**12" PESTO PIZZA** 1280 cal 22  
**12" WHITE PIZZA WITH GARLIC** 1350 cal 22

## CAULIFLOWER\*

**12" TRADITIONAL PIZZA** 1880 cal 21  
**12" PESTO PIZZA** 2100 cal 22  
**12" WHITE PIZZA WITH GARLIC** 2190 cal 22

\*Our gluten-friendly and cauliflower crusts have a gluten content of less than 20ppm based on information provided by our ingredient suppliers; however, we cannot guarantee that pizzas made with these crusts will be gluten-free as we prepare all of our pizzas in a common kitchen with a risk of gluten exposure. In addition, certain toppings contain gluten. We do not recommend these pizzas for guests with Celiac Disease. Guests with gluten sensitivities should exercise judgment in consuming these pizzas.

**ARTICHOKE HEARTS** 25-40 cal 4  
**BLACK OLIVES** 70-120 cal 2  
**EXTRA BASIL** 0 cal 2  
**FRESH ARUGULA** 5-15 cal 3  
**FRESH BABY SPINACH** 5-15 cal 2  
**FRESH GARLIC** 20-40 cal 2  
**FRESH SLICED ROMA TOMATOES** 20-35 cal 2  
**GREEN PEPPERS** 15-20 cal 2  
**JALAPEÑOS** 20-30 cal 2  
**KALAMATA OLIVES\*\*** 110-180 cal 3  
**MUSHROOMS** 20-30 cal 2  
**ONIONS** 25-40 cal 2  
**OVEN-ROASTED SWEET RED PEPPERS** 30-45 cal 4  
**SUN-DRIED TOMATOES** 80-140 cal 4

\*\*Olives may contain pits

# CHEF'S SELECTIONS

Modifications to Chef's Selections will change the price. Ask your server for details.

**MARGHERITA** 12-inch 16-inch 18-inch  
890 cal 1430 cal 1830 cal  
Traditional Pizza with Extra Famous Sauce and Fresh Basil 20 25 27

Pairs perfectly with POGGIOTONDO CHIANTI

**BROOKLYN BRIDGE** 12-inch 16-inch 18-inch  
1190 cal 2020 cal 2770 cal  
Oven-Roasted Red Peppers, Creamy Ricotta Cheese and Hand-Pinched Italian Sausage, atop Our Traditional Pizza 25 30 32

Pairs perfectly with MICHAEL DAVID "FREAKSHOW" ZINFANDEL

**QUATTRO FORMAGGI** 12-inch 16-inch 18-inch  
1140 cal 1940 cal 2460 cal  
Mozzarella, Asiago, Parmesan, Pecorino Romano & Gorgonzola Cheese 22 28 30

Pairs perfectly with LIBERTY SCHOOL CABERNET SAUVIGNON

**PROSCIUTTO ARUGULA** 12-inch 16-inch 18-inch  
1190 cal 1950 cal 2440 cal  
Our Classic White Pizza Topped with Thinly Sliced Prosciutto, Shaved Cheese Blend and Fresh Arugula 26 31 33

Pairs perfectly with CLINE "SEVEN RANGLANDS" PINOT NOIR

**THE DON** 12-inch 16-inch 18-inch  
1720 cal 2630 cal 3490 cal  
Our Traditional Pizza Topped with Italian Sausage, Meatballs and Pepperoni 26 31 33

Pairs perfectly with MILLE GRADI° SANGIOVESE

**GARDEN PESTO** 12-inch 16-inch 18-inch  
1100 cal 1950 cal 2580 cal  
Artichoke, Red Onion and Ricotta Topped with Pesto Sauce 26 31 33

Pairs perfectly with MILLE GRADI° PINOT GRIGIO



## Taste the GRIMALDI'S DIFFERENCE

IN THE WORLD OF PIZZA, Grimaldi's is an icon.

With over 100 years of coal-fired brick-oven pizza making tradition, we continue to ensure that future generations are able to experience our distinctive and truly authentic pizza.

Why coal-fired brick ovens? Our pizza and calzones are baked to perfection in our signature coal-burning oven, delivering a tantalizing aroma, unique flavor and crisp crust that is just not possible from gas, convection or wood-burning ovens.



In order to ensure our pizza tastes authentic to New York, we installed a specialized filtration system that replicates New York water.



Grimaldi's has earned more awards than any other pizzeria in the country, with more celebrity sightings than most 5-star restaurants.



With a focus on supporting local businesses whenever possible, Grimaldi's features an extensive selection of regional and craft beer offerings.



In honor of our New York roots, we offer delicious desserts such as housemade seasonal cheesecakes, cannoli and tiramisu.



Our fresh mozzarella balls are sourced from only the best farms.



Each pizza is made from our fresh handmade dough and tossed to perfection.



Designed and built by hand, the coal-fired oven at Grimaldi's Pizzeria delivers a unique flavor and consistency.



Grimaldi's takes the greatest efforts to source only the highest quality ingredients and freshest produce.

Nutritional information based on 2000 calories a day and is used for general nutrition advice. Calorie needs may vary. Additional nutrition information is available upon request.

