COLD BEVERAGES

GRIMALDI’S SIGNATURE ITALIAN SODAS,
LEMONADES & ICED TEAS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEPSI</td>
<td>3 cal</td>
</tr>
<tr>
<td>DIET PEPSI</td>
<td>0 cal</td>
</tr>
<tr>
<td>SIERRA MIST</td>
<td>3 cal</td>
</tr>
<tr>
<td>DR PEPPER</td>
<td>3 cal</td>
</tr>
<tr>
<td>MUG ROOT BEER</td>
<td>3 cal</td>
</tr>
<tr>
<td>MOUNTAIN DEW</td>
<td>3 cal</td>
</tr>
<tr>
<td>TROPICANA LEMONADE</td>
<td>3 cal</td>
</tr>
<tr>
<td>ICED TEAS</td>
<td>3 cal</td>
</tr>
<tr>
<td>APPLE JUICE</td>
<td>3 cal</td>
</tr>
<tr>
<td>PANNA (with Water)</td>
<td>500 ml: 5 cal</td>
</tr>
<tr>
<td>S. PELLEGRINO (Sparkling Water)</td>
<td>500 ml: 5 cal</td>
</tr>
</tbody>
</table>

Beer Partners

Peroni

GRIMALDI’S PIZZERIA REWARDS!

Want to earn FREE Grimaldi’s?

Join GRIMALDI’S PIZZERIA REWARDS!

Earn 5 points for every $1 spent.

Free $10 REWARD with 1000 points.

A FREE pizza each year for your birthday!*

Are you a rewards member?

Remember to give your member ID to your server.

Scan and Play Now!

*One qualifying purchase per year required. For complete details, visit GrimaldisPizzeria.com/grimaldis-pizzeria-rewards.

Grimaldi’s Pizza proudly serves Pepsi® products.

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.
Grilled Chicken
Genoa Salami
Add-Ons
Baby Spinach, Red Onion, Cherry Tomatoes, Bacon, Crumbled Gorgonzola Cheese and Balsamic Vinaigrette Dressing

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 2060 cal 26

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 5
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

In honor of our New York heritage, 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 topped to perfection.

Designed and built by hand, our coal-fired oven at Grimaldi’s Pizza delivers a unique flavor and crisp crust that is just not possible from gas, convection or wood-burning ovens.

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

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 pizza in the country, with more celebrity sightings than most 5 star restaurants.

With a focus on supporting local businesses whenever possible, Grimaldi’s offers an extensive selection of local meats and craft beer offerings.

Toppings

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 200 ppm 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.

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