



STARTERS

ANTIPASTO *sm. 12 lg. 16*
Fresh Mozzarella, Oven Roasted Sweet Red Peppers, Genoa Salami, Olives and Fresh Baked Bread

CAPRESE *11*
Slices of Fresh Mozzarella, Tomatoes and Fresh Basil, Drizzled with Extra Virgin Olive Oil

BRUSCHETTA TRIO *12*
Select 3 options to personalize your platter:
- Marinated Mushroom & Roasted Red Pepper
- Classic Tomato & Basil
- Marinated Artichoke
- Olive Medley

GRIMALDI'S HOUSE SALAD *sm. 10 lg. 13*
Romaine Lettuce, Red Onion, Cherry Tomatoes, Oven Roasted Sweet Red Peppers, Mushrooms, Green Olives, Vinaigrette Dressing

MEDITERRANEAN SALAD *sm. 11 lg. 14*
Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Red Onion, Vinaigrette Dressing

CAESAR SALAD *sm. 10 lg. 13*
Romaine Lettuce, Shaved Italian Cheese, Coal Oven Baked Croutons, Traditional Caesar Dressing

KALE CHOPPED SALAD *sm. 11 lg. 14*
Kale, Romaine Lettuce, Artichokes, Cucumber, Red Onion, Shaved Italian Cheese, Sun Dried Tomatoes and Kalamata Olives Tossed in a Lemon Vinaigrette

SPINACH SALAD *sm. 11 lg. 14*
Baby Spinach, Red Onion, Cherry Tomatoes, Bacon, Crumbled Gorgonzola Cheese and Balsamic Vinaigrette Dressing

ADD ONS

GENOA SALAMI *3*
FRESH MOZZARELLA *2*
GRILLED CHICKEN *4*

COAL BRICK-OVEN PIZZA

12" PERSONAL PIZZA *14*
16" SMALL PIZZA *19*
18" LARGE PIZZA *21*

12" PERSONAL PESTO *15*
16" SMALL PESTO *21*
18" LARGE PESTO *23*

12" PERSONAL WHITE WITH GARLIC *15*
16" SMALL WHITE WITH GARLIC *21*
18" LARGE WHITE WITH GARLIC *23*

CALZONES

12" PERSONAL *15*
16" SMALL *21*
18" LARGE *23*

TOPPINGS

Prices are same whether on a whole or half.

ARTICHOKE HEARTS *4*
JALAPEÑOS *2*
OVEN ROASTED SWEET RED PEPPERS *4*
RICOTTA CHEESE *2*
PEPPERONI *3*
SUN DRIED TOMATOES *4*
ONIONS *2*
FRESH GARLIC *2*
FRESH SLICED ROMA TOMATOES *2*
KALAMATA OLIVES* *3*
BLACK OLIVES *2*
FRESH BABY SPINACH *2*

CHEF'S SELECTIONS

MARGHERITA *pr. 17 sm. 22 lg. 24*
Traditional Pizza with Extra Famous Sauce and Fresh Basil

BROOKLYN BRIDGE *pr. 23 sm. 27 lg. 29*
Oven Roasted Red Peppers, Creamy Ricotta Cheese and Hand Pinched Italian Sausage, atop Our Traditional Pizza

QUATTRO FORMAGGI *pr. 19 sm. 23 lg. 27*
Mozzarella, Asiago, Parmesan, Pecorino Romano & Gorgonzola cheese

THE DON *pr. 23 sm. 28 lg. 30*
Our Traditional Pizza Topped with Italian Sausage, Meatballs and Pepperoni

THE GARDEN *pr. 21 sm. 26 lg. 28*
Our Traditional Pizza Topped with Fresh Roma Tomatoes, Sliced Onions, Mushrooms and Black Olives

ANCHOVIES *2*
MEATBALLS *4*
ITALIAN SAUSAGE *3*
SPICY CHICKEN SAUSAGE *4*
MUSHROOMS *2*
BACON *4*
HAM *3*
GRILLED CHICKEN *5*
GREEN PEPPERS *2*
PESTO *2*
EXTRA MOZZARELLA CHEESE *2*
EXTRA GRIMALDI'S FAMOUS SAUCE *2*
EXTRA BASIL *2*

Taste the
GRIMALDI'S DIFFERENCE
IN THE WORLD OF PIZZA
Grimaldi's is an institution.

With over 100 years of coal fired brick-oven pizza making traditions, 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.

DESSERT SELECTIONS

DESSERT TRIO *10*
Select a Sampling of any Three of Our Delicious Dessert Options, Including Our House-Made Cheesecakes, Cannolis and Tiramisu.

HOUSEMADE CHEESECAKES *6*
- New York Style
- Oreo Cookie
- Seasonal Selections

GRIMALDI'S FAMOUS CANNOLI *4.5*

TIRAMISU *6*

All menu information is subject to change. *Olives may contain pits.