



MENU

Deep Dish Pizza
Refreshments / Craft Beer / Quality Fare

3626 E. Indian School Rd.
Phoenix, AZ 85018
602-441-0704

www.GINOSEAST.com



#ginoseast #ginoseastphx

DRAFT BEER

SEASONAL DRAFT

Rotating selection, ask your server what's on draft

16 OZ./ PITCHER

5/18

BUD LIGHT

Light Lager, Anheuser-Busch, St. Louis, Missouri, 5.0%

4/18

312

Urban Wheat Ale, Goose Island Brewing Co., Chicago, Illinois, 4.2%

6/21

BLUE MOON

Witbier, Coors Brewing Company, Golden, Colorado, 5.4%

5/18

STELLA ARTOIS

Euro Pale Lager, Stella Artois, Belgium, 5%

6/21

ORANGE AVENUE WIT

Witbier, Coronado Brewing Co., Coronado, CA 5.2%

6/21

FLAGSTAFF IPA

American IPA, Lumberyard Brewing Company, Flagstaff, Arizona, 6.10%

5/18

DOS EQUIS

Mexican Lager, Cuauhtemoc Moctezuma, Mexico, 4.2%

5/18

WOBBLE IPA

IPA, Two Brothers Brewing, Warrenville, Illinois, 6.3%

6/21

KILTIFTER

Scottish Ale, Four Peaks Brewing Co., Tempe, Arizona, 6.0%

6/21

TOWER STATION

Indian Pale Ale, Mother Road Brewing Co., Flagstaff, Arizona, 7.3%

6/21

SCOTTSDALE BLONDE

German Style Kolsch, Huss Brewing Co., Tempe, Arizona, 4.7 %

6/21

BOTTLE + CAN BEER

OLD STYLE

Lager, Old Style, La Crosse, Wisconsin, 4.7%, 12 oz.

3

MICHELOB ULTRA

Light Beer, Anheuser-Busch, St. Louis, Missouri, 4.2%, 12 oz.

4

MILLER LITE

Light Lager, Miller Brewing Co., Milwaukee, Wisconsin, 4.17%

4

CORONA

American Adjunct Lager, Grupo Modelo S.A. de C.V., Mexico, 4.6% 12 oz.

5

COORS LIGHT

Light Lager, Coors Brewing Company, Colorado, 4.2%, 12 oz.

4

ORANGE BLOSSOM WHEAT BEER

Light American Wheat Ale, Papago Brewing, Scottsdale, Arizona, 5%

4

PURPLE HAZE

Raspberry Wheat Ale, Abita Brewery, New Orleans, Louisiana, 4.2%, 12 oz.

6

MOON JUICE IPA

American IPA, SanTan Brewing Co., Chandler, Arizona, 7.1%

5

LAGUNITAS IPA

American IPA, Lagunitas Brewing Company, Petaluma, California, 6.2%

6

KOFFEE KOLSCH

Kölsch, Huss Brewing Co, Tempe, Arizona, 4.75%

6

SUNSET AMBER ALE

American Amber / Red Ale, Grand Canyon Brewing Company, Williams, Arizona, 5.4%

6

OMISSION LAGER (GLUTEN-FREE)

American Pale Lager, Widmer Brothers Brewing Company, Portland, Oregon, 4.6%

6

BUCKLER NON-ALCOHOLIC BREW

Low Alcohol Beer, Heineken Nederland B.V., Zoeterwoude, Netherlands, .50%

4

ANGRY ORCHARD

Hard Cider, Angry Orchard Cider Company, Walden, NY, 5.0%

6

NOCHE DULCE

Vanilla Porter, Borderlands Brewing Co., Tucson, Arizona, 7.1 %, 16 oz.

8

CITRANA WILD ALE

Sour-Gose, Borderlands Brewing CO., Tucson, Arizona, 6.3%, 16 oz.

8

WINE

SPARKLING

PROSECCO *Santome, Veneto, Italy* **GL/BTL**
9/32

LAMBRUSCO *Grasparossa, Donelli, Emilia Romagna*
9/32

WHITE

RIESLING *Trullo, Pfalz, Germany* **10/35**

SAUVIGNON BLANC *American Thread, Sonoma, California* **11/39**

CHARDONNAY *Sentall, Napa, California* **11/39**

PINOT GRIGIO *Lageder "Riff", Trentino, Italy* **9/32**

MOSCATO *Centorri, Piemonte, Italy* **9/32**

ROSE D' ANJOU *Marquis de Goulaine, Loire, France* **10/35**

RED

PINOT NOIR *Consilience, Santa Barbara, California* **12/42**

PINOT NOIR *Due Torre, Italy* **9/32**

CHIANTI *La Ginestara* **9/32**

MERLOT *Chateau Julien, Monterey, California* **9/32**

CABERNET *Blend, Ca'Momi Rosso, Napa Valley, California* **8/28**

MALBEC *Mil Piedras, Mendoz, Argentina* **9/32**

CABERNET SAUVIGNON *Mettler, Lodi California* **13/46**

CABERNET SAUVIGNON *Domaine Sonoma, Sonoma, California* **10/35**

PRIMITIVO DEL SALENTO *Poggio Basso, Puglia* **10/35**

SUPER TUSCAN *Aia Vecchia "Lagoone", Tuscany, Italy* **13/46**

RESERVE

SUPER TUSCAN *Aia Vecchia, SorUgo, Bolgheri, 2014* **75**

BRUNELLO DI MONTALCINO *Fanti, 2012* **99**

NEBBIOLO *Vietti "Perbacco", Langhe Rosso, 2014* **55**

CHIANTI CLASSICO *Riserva, San Felice "Il Grigio", 2011* **56**

APPETIZERS

DEEP DISH NACHOS *Vg GF*

*Tortilla chips, refried beans, cheddar cheese, black olives, jalapeños, salsa.
Add roasted chicken breast, or bacon for **3** each*

10

PUB CHIPS

Sweet & spicy potato chips, spicy BBQ sauce

5

HUMMUS *V*

Homemade hummus, kalamata olives, carrot sticks, cherry tomatoes, cucumber slices, warm pita

7

JUMBO CHICKEN WINGS *GF*

*Juicy jumbo wings, celery, ranch or blue cheese dressing
Choose from Buffalo / spicy BBQ*

10

HOMEMADE MOZZARELLA STICKS *Vg*

Hand-rolled mozzarella sticks, marinara sauce

7

HOMEMADE SPINACH STICKS *Vg*

Hand-rolled spinach & mozzarella sticks, marinara sauce

7

SPINACH ARTICHOKE DIP *Vg*

Creamy spinach artichoke dip, chips

9

CAPRESE CROSTINI *Vg*

Fresh mozzarella, cherry tomato, balsamic glaze, fresh basil

6

FRIED CALAMARI

Crispy hand-battered calamari, marinara sauce

11

MINISTRONE *GF (Vg if served without pesto)*

Fresh vegetable soup, noodles, pesto

4

SALADS

*Available salad dressings: aged balsamic vinaigrette, blue cheese, Caesar,
Gino's house dressing, ranch, raspberry vinaigrette, red wine vinaigrette.*

** Family Style salad is available for a minimum of 4 people. Listed pricing is per person.*

CAESAR

*Romaine, Parmesan, creamy Caesar dressing, homemade croutons
Add roasted chicken breast for **5***

ENTREE

7

**FAMILY
STYLE***
(per person)

4

SPICY KALE CAESAR

Romaine, chopped green kale, spicy Caesar dressing, pickled Fresno chilies, toasted panko, shaved Romano

9

5

"ALL-IN" CHOPPED

*Romaine, field greens, bacon, roasted chicken breast, cherry tomatoes, carrots, cucumbers,
red & yellow peppers, red onions, black olives, crumbled blue cheese, red wine vinaigrette*

9

5

HARVEST *Vg GF*

*Spinach, field greens, dried cranberries, candied walnuts, crumbled blue cheese, shaved Brussels sprouts,
green apple, raspberry vinaigrette*

9

5

FIELD GREENS *V*

Romaine, field greens, cherry tomatoes, red onions, black olives, croutons, homemade aged balsamic vinaigrette

7

4

DEEP DISH PIZZA

	SM 4 slices	MED 6 slices	LG 8 slices
MEATY LEGEND <i>Pepperoni, Italian sausage, Canadian bacon, bacon</i>	22	27	31
CHICAGO FIRE <i>Hot & spicy patty-style sausage, fire roasted red peppers, red onions</i>	20	25	29
JALAPENO BLUE <i>Bacon, blue cheese, Italian sausage, blue cheese & bacon stuffed jalapeños</i>	20	25	29
GINO'S SUPREME <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	20	25	29
CHI-TALIAN STALLION <i>Italian beef, roasted sweet peppers, giardiniera</i>	20	25	29
SPINACH MARGHERITA <i>Vg</i> <i>Spinach, cherry tomatoes, fresh mozzarella, basil</i>	19	24	28
EAT YOUR VEGGIES <i>Vg</i> <i>Zucchini, red onion, roasted eggplant, mushroom, basil</i>	21	24	28

THIN CRUST PIZZA

	MED. Serves 2-3	LG. Serves 3-4	XL. Serves 4-5
MEATY LEGEND <i>Pepperoni, Italian sausage, Canadian bacon, bacon</i>	19	23	26
CHICAGO FIRE <i>Hot & spicy sausage, fire roasted red peppers, red onions</i>	18	22	25
MARGHERITA <i>Vg</i> <i>Fresh mozzarella, cherry tomatoes, basil, olive oil</i>	15	18	21
DIAVOLA <i>Spicy pepperoni, mozzarella, basil, white truffle oil.</i>	16	19	22
ARTICHOKE <i>Vg</i> <i>Parmesan, mozzarella, shaved artichoke hearts, garlic, lemon (no pizza sauce)</i>	15	18	21
TIE-DYE <i>Vg</i> <i>Fresh mozzarella, tomato sauce, vodka sauce, pesto</i>	16	19	22
GINO'S SUPREME <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	19	23	26
EAT YOUR VEGGIES <i>Vg</i> <i>Zucchini, red onion, roasted eggplant, mushroom, basil</i>	16	19	22
CHI-TALIAN STALLION <i>Italian beef, roasted sweet peppers, giardiniera</i>	18	22	25

BUILD YOUR OWN PIZZA

DEEP DISH CHEESE	SM. 4 slices 15	MED. 6 slices 20	LG. 8 slices 24
<i>Additional Toppings</i>	2	2.50	3
THIN CRUST CHEESE	MED. Serves 2-3 14	LG. Serves 3-4 17	XL. Serves 4-5 20
<i>Additional Toppings</i>	2	2.50	3

ADDITIONAL PIZZA TOPPINGS

CHEESE	VEGGIES	MEAT
Extra mozzarella, fresh mozzarella, cheddar, blue cheese	Onions, red onions, green peppers, roasted sweet peppers, fresh garlic, artichoke hearts, black olives, green olives, sliced tomatoes, spinach, jalapeños, mushrooms, pineapple, fresh basil, zucchini, arugula	Pepperoni, spicy pepperoni, Italian sausage, spicy sausage, patty sausage (deep dish only), roasted chicken, bacon, Canadian bacon, anchovies, Italian beef, ground beef

SANDWICHES

All sandwiches are served with choice of fries, side salad or soup.

SMOKIN' TURKEY APPLE SANDWICH

Thinly sliced smoked turkey, mozzarella, green apples, field greens, honey mustard, toasted whole wheat bread

9

ITALIAN BEEF SANDWICH

Italian beef, roasted sweet peppers, giardiniera, au jus, French bread

9

HOT ITALIAN SANDWICH

Ham, locally cured salami, spicy pepperoni, melted mozzarella, lettuce, tomato, thinly sliced red onion, mayo, red wine vinaigrette, garlic bread

9

CHICAGO DOG

Chicago Red Hot, "dragged through the garden" with tomato, onion, relish, pickle, mustard, sport peppers, and celery salt on a poppy seed bun

7

PASTA

BUFFALO CHICKEN MAC & CHEESE

Hot Buffalo chicken, cheddar mac

11

ZUCCHINI SPIRAL PASTA Vg GF

Zucchini noodles, pesto, mushroom, cherry tomato, Romano

10

BUCATINI WITH VODKA SAUCE

Bucatini noodles, creamy tomato sauce, cold burrata cheese, fresh basil

11

SPAGHETTI MARINARA

Spaghetti, marinara sauce, Romano cheese, basil
Add roasted chicken **5**, mixed veggies **4**

10

FETTUCCINE ALFREDO

Fettuccine, alfredo sauce, Romano cheese
Add roasted chicken **5**, mixed veggies **4**

11

DESSERTS

CINNAMON SUGAR BEIGNET BALLS Vg

Crispy fried dough balls, cinnamon sugar, maple syrup

4

TIRAMISU

Mascarpone custard layered with whipped cream, rum and coffee soaked ladyfingers

6

APPLE CRUMBLE Vg

Locally-baked by Pie Snob. Tart apples kissed with cinnamon spice and topped with our homemade cinnamon sugar crumb served with Madagascar vanilla ice cream by Sweet Republic

7

FRESH LEMON SORBET Vg GF

with lemon zest. Made locally by Sweet Republic

4

LIVE MUSIC

Friday & Saturdays 6pm - 9pm



WE PROUDLY SUPPORT
LOCAL BUSINESSES

SHIP A PIZZA



WWW.GINOSEAST.COM

WINE DOWN
WEDNESDAY
1/2 OFF BOTTLES
OF WINE

DAILY SPECIALS

HAPPY HOUR

MONDAY-FRIDAY 2PM-6PM

\$5 MARGARITAS
\$4 CRAFT BEERS
\$3 DOMESTIC/MEXICAN
PINTS & BOTTLES

\$3 WELL DRINKS
\$2 OLD STYLE CANS
\$3 OFF ANY GLASS
OF WINE

HALF PRICED APPETIZERS
\$5 CHICAGO DOG WITH
FRENCH FRIES
\$6 PERSONAL PIZZA
(CHEESE, PEPPERONI OR SAUSAGE)

EAT PIZZA

Earn Pizza



Ask Your Server How to Join Our Loyalty Program
and start earning points today!

LUNCH SPECIALS

\$8 MON-FRI
11AM-2PM

SELECT 1 ENTREE

SELECT 1 SIDE

SELECT 1 DRINK

INDIVIDUAL DEEP DISH
ITALIAN BEEF SANDWICH
SMOKIN' TURKEY APPLE SANDWICH
HOT ITALIAN SANDWICH

HOUSE SALAD
CAESAR SALAD
FRIES
MINISTRONE SOUP

FOUNTAIN DRINK
COFFEE
TEA (HOT OR ICED)

