



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 <i>Lager, Old Style, La Crosse, Wisconsin, 4.7%, 12 oz.</i>	3
MICHELOB ULTRA <i>Light Beer, Anheuser-Busch, St. Louis, Missouri, 4.2%, 12 oz.</i>	4
MILLER LITE <i>Light Lager, Miller Brewing Co., Milwaukee, Wisconsin, 4.17%</i>	4
CORONA <i>American Adjunct Lager, Grupo Modelo S.A. de C.V., Mexico, 4.6% 12 oz.</i>	5
COORS LIGHT <i>Light Lager, Coors Brewing Company, Colorado, 4.2%, 12 oz.</i>	4
ORANGE BLOSSOM WHEAT BEER <i>Light American Wheat Ale, Papago Brewing, Scottsdale, Arizona, 5%</i>	4
PURPLE HAZE <i>Raspberry Wheat Ale, Abita Brewery, New Orleans, Louisiana, 4.2%, 12 oz.</i>	6
MOON JUICE IPA <i>American IPA, SanTan Brewing Co., Chandler, Arizona, 7.1%</i>	5
LAGUNITAS IPA <i>American IPA, Lagunitas Brewing Company, Petaluma, California, 6.2%</i>	6
KOFFEE KOLSCH <i>Kölsch, Huss Brewing Co, Tempe, Arizona, 4.75%</i>	6
SUNSET AMBER ALE <i>American Amber / Red Ale, Grand Canyon Brewing Company, Williams, Arizona, 5.4%</i>	6
OMISSION LAGER (GLUTEN-FREE) <i>American Pale Lager, Widmer Brothers Brewing Company, Portland, Oregon, 4.6%</i>	6
BUCKLER NON-ALCOHOLIC BREW <i>Low Alcohol Beer, Heineken Nederland B.V., Zoeterwoude, Netherlands, .50%</i>	4
ANGRY ORCHARD <i>Hard Cider, Angry Orchard Cider Company, Walden, NY, 5.0%</i>	6
NOCHE DULCE <i>Vanilla Porter, Borderlands Brewing Co., Tucson, Arizona, 7.1 %, 16 oz.</i>	8
CITRANA WILD ALE <i>Sour-Gose, Borderlands Brewing CO., Tucson, Arizona, 6.3%, 16 oz.</i>	8

WINE

SPARKLING

GL/BTL

PROSECCO *Santome, Veneto, Italy*

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 <i>Vg GF</i> <i>Tortilla chips, refried beans, cheddar cheese, black olives, jalapeños, salsa.</i> <i>Add roasted chicken breast, or bacon for 3 each</i>	10
PUB CHIPS <i>Sweet & spicy potato chips, spicy BBQ sauce</i>	5
HUMMUS <i>V</i> <i>Homemade hummus, kalamata olives, carrot sticks, cherry tomatoes, cucumber slices, warm pita</i>	7
JUMBO CHICKEN WINGS <i>GF</i> <i>Juicy jumbo wings, celery, ranch or blue cheese dressing</i> <i>Choose from Buffalo / spicy BBQ</i>	10
HOMEMADE MOZZARELLA STICKS <i>Vg</i> <i>Hand-rolled mozzarella sticks, marinara sauce</i>	7
HOMEMADE SPINACH STICKS <i>Vg</i> <i>Hand-rolled spinach & mozzarella sticks, marinara sauce</i>	7
SPINACH ARTICHOKE DIP <i>Vg</i> <i>Creamy spinach artichoke dip, chips</i>	9
CAPRESE CROSTINI <i>Vg</i> <i>Fresh mozzarella, cherry tomato, balsamic glaze, fresh basil</i>	6
FRIED CALAMARI <i>Crispy hand-battered calamari, marinara sauce</i>	11
MINESTRONE <i>GF (Vg if served without pesto)</i> <i>Fresh vegetable soup, noodles, pesto</i>	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.*

	ENTREE	FAMILY STYLE* (per person)
CAESAR <i>Romaine, Parmesan, creamy Caesar dressing, homemade croutons</i> <i>Add roasted chicken breast for 5</i>	7	4
SPICY KALE CAESAR <i>Romaine, chopped green kale, spicy Caesar dressing, pickled Fresno chilies, toasted panko, shaved Romano</i>	9	5
“ALL-IN” CHOPPED <i>Romaine, field greens, bacon, roasted chicken breast, cherry tomatoes, carrots, cucumbers,</i> <i>red & yellow peppers, red onions, black olives, crumbled blue cheese, red wine vinaigrette</i>	9	5
HARVEST <i>Vg GF</i> <i>Spinach, field greens, dried cranberries, candied walnuts, crumbled blue cheese, shaved Brussels sprouts,</i> <i>green apple, raspberry vinaigrette</i>	9	5
FIELD GREENS <i>V</i> <i>Romaine, field greens, cherry tomatoes, red onions, black olives, croutons, homemade aged balsamic vinaigrette</i>	7	4

DEEP DISH PIZZA

MEATY LEGEND

Pepperoni, Italian sausage, Canadian bacon, bacon

SM
4 slices

MED
6 slices

LG
8 slices

222731

CHICAGO FIRE

Hot & spicy patty-style sausage, fire roasted red peppers, red onions

202529

JALAPENO BLUE

Bacon, blue cheese, Italian sausage, blue cheese & bacon stuffed jalapeños

202529

GINO’S SUPREME

Pepperoni or Italian sausage, onions, green peppers, mushrooms

202529

CHI-TALIAN STALLION

Italian beef, roasted sweet peppers, giardiniera

202529

SPINACH MARGHERITA *Vg*

Spinach, cherry tomatoes, fresh mozzarella, basil

192428

EAT YOUR VEGGIES *Vg*

Zucchini, red onion, roasted eggplant, mushroom, basil

212428

THIN CRUST PIZZA

MED.
Serves 2-3

LG.
Serves 3-4

XL.
Serves 4-5

MEATY LEGEND

Pepperoni, Italian sausage, Canadian bacon, bacon

192326

CHICAGO FIRE

Hot & spicy sausage, fire roasted red peppers, red onions

182225

MARGHERITA *Vg*

Fresh mozzarella, cherry tomatoes, basil, olive oil

151821

DIAVOLA

Spicy pepperoni, mozzarella, basil, white truffle oil.

161922

ARTICHOKE *Vg*

Parmesan, mozzarella, shaved artichoke hearts, garlic, lemon (no pizza sauce)

151821

TIE-DYE *Vg*

Fresh mozzarella, tomato sauce, vodka sauce, pesto

161922

GINO’S SUPREME

Pepperoni or Italian sausage, onions, green peppers, mushrooms

192326

EAT YOUR VEGGIES *Vg*

Zucchini, red onion, roasted eggplant, mushroom, basil

161922

CHI-TALIAN STALLION

Italian beef, roasted sweet peppers, giardiniera

182225

BUILD YOUR OWN PIZZA

DEEP DISH CHEESE

Additional Toppings

SM. 4 slices

MED. 6 slices

LG. 8 slices

152024

22.503

THIN CRUST CHEESE

Additional Toppings

MED. Serves 2-3

LG. Serves 3-4

XL. Serves 4-5

141720

22.503

ADDITIONAL PIZZA TOPPINGS		
<div>CHEESE</div> <div>Extra mozzarella, fresh mozzarella, cheddar, blue cheese</div>	<div>VEGGIES</div> <div>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</div>	<div>MEAT</div> <div>Pepperoni, spicy pepperoni, Italian sausage, spicy sausage, patty sausage (deep dish only), roasted chicken, bacon, Canadian bacon, anchovies, Italian beef, ground beef</div>

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



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

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

SELECT 1 SIDE

HOUSE SALAD
CAESAR SALAD
FRIES
MINESTRONE SOUP

SELECT 1 DRINK

FOUNTAIN DRINK
COFFEE
TEA (HOT OR ICED)

