



# MENU

Deep Dish Pizza  
Refreshments / Craft Beer / Quality Fare

# DRAFT BEER

	16 OZ.	23 OZ.	PITCHER
<b>MILLER LITE</b> <i>Light Lager, Miller Brewing Co., Milwaukee, Wisconsin, 4.17%</i>	4	6	13
<b>STELLA ARTOIS</b> <i>Euro Pale Ale, Stella Artois, Leuven, Belgium, 5.0%</i>	5	7	17
<b>BLUE MOON</b> <i>Witbier, Coors Brewing Company, Golden, Colorado, 5.4%</i>	5	7	16
<b>LEINENKUGEL'S SEASONAL</b> <i>Rotating Handle, Jacob Leinenkugel Brewing Company, Chippewa Falls, Wisconsin</i>	5	7	16
<b>SPOTTED COW</b> <i>Cream Ale, New Glarus Brewing Company, New Glarus, Wisconsin, 4.8%</i>	5	7	17
<b>NEW GLARUS SEASONAL</b> <i>Rotating Handle, New Glarus Brewing Company, New Glarus, Wisconsin</i>	5	7	17
<b>GENEVA LAKE BREWING CO. FEATURED TAP</b> <i>IPA, Geneva Lake Brewing Co, Lake Geneva, Wisconsin</i>	5	7	17

# BOTTLE BEER

## COORS LIGHT

Pale Lager, Coors Brewing Co., Golden, Colorado, 4.2%, 12 oz.

4

## MILLER LITE

Light Lager, Miller Brewing Co., Milwaukee, Wisconsin, 4.17%, 12 oz.

4

## MGD

Pale Lager, Miller Brewing, Milwaukee, Wisconsin, 4.7%, 12 oz.

## BUDWEISER

American Style Lager, Anheuser-Busch, St. Louis, Missouri, 5.0%, 12 oz.

4

## BUD LIGHT

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

4

## MICHELOB ULTRA

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

4

## HEINEKEN

Euro Pale Ale, Heineken Nederland BV, 5.0%, 12 oz.

5

## CORONA LIGHT

Light Lager, Grupo Modelo SA de CV, Mexico, 4.6%, 12 oz.

5

## CORONA

American Adjunct Lager, Grupo Modelo SA de CV, Mexico, 4.6%, 12 oz.

5

## MILLER 64

Light Lager, Miller Brewing, Milwaukee WI, 2.8% 12oz.

4

## GUINNESS

Irish Dry Stout, Guinness Ltd., Dublin, Ireland, 4.2%, 16 oz.

6

## HACKER-PSCHORR WEISS

Hefeweizen, Hacker-Pschorr Bräu GmbH, Germany, 5.5%, 16 oz.

7

## SAM ADAMS BOSTON LAGER

Vienna Lager, Sam Adams Brewing Co., Boston, Massachusetts, 4.9%, 12 oz.

5

## FAT TIRE

American Amber, New Belgium Brewing, Fort Collins, Colorado, 5.2%, 12 oz.

5

## ALASKAN IPA

American IPA, Alaskan Brewing Co., Juneau, Alaska, 6.2%, 12 oz.

4

5

## TWO WOMEN

German Pilsner, New Glarus Brewing Company, New Glarus, Wisconsin, 5.0%, 12 oz.

4

5

## MOON MAN

American Pale Ale, New Glarus Brewing Company, New Glarus, Wisconsin, 5.0%, 12 oz.

4

5

## TYRANENA ROCKY'S REVENGE

American Brown Ale, Tyranena Brewing Company, Lake Mills, WI, 6.0% 12 oz.

4

5

## LAKEFRONT EAST SIDE DARK

Munich Dunkel Lager, Lakefront Brewery, Milwaukee, WI, 5.52% 12 oz.

5

5

## LAKEFRONT RIVERWEST STEIN

American Amber. Lakefront Brewery, Milwaukee, WI 5.68% 12 oz.

5

5

## WOODCHUCK CIDER

Cider, The Woodchuck Cidery, Middlebury, Vermont, 5.0%, 12 oz.

5

5

## O'DOUL'S AMBER

Low Alcohol Beer, Anheuser-Busch, St. Louis, Missouri, 0.5%, 12 oz.

4

4

## SAN PELLEGRINO SPARKLING WATER

5

# WINE

## SPARKLING

GL/BTL

**BRUT** *Salmon Creek Cellars, Sonoma, California.....*

19

## WHITE

**WHITE ZINFANDEL** *Beringer Vineyards, St. Helena, California.....*

6/20

**RIESLING** *J Lohr Estate Bay Mist, Monterey County, California.....*

7/25

**MOSCATO** *Beringer Vineyards, St. Helena, California.....*

6/20

**CHARDONNAY** *Salmon Creek Cellars, Sonoma, California.....*

6/19

**CHARDONNAY** *Sterling Vineyards, Calistoga, California.....*

8/29

**PINOT GRIGIO** *Salmon Creek Cellars, Sonoma, California.....*

6/19

**PINOT GRIGIO** *Tiziano, Valdadige Trentino, Italy.....*

7/25

## RED

**CABERNET** *Salmon Creek Cellars, Sonoma, California.....*

6/19

**CABERNET** *Bonterra Organic Vineyards, Ukiah, California.....*

36

**CHIANTI** *Piccini, Tuscany, Italy.....*

6/21

**CHIANTI** *Castello di Gabbaino, Mercatale Val di Pesa FI, Italy.....*

26

**MERLOT** *Parducci, Ukiah, California.....*

35

**MERLOT** *Salmon Creek Cellars, Sonoma, California.....*

6/19

**PINOT NOIR** *Salmon Creek Cellars, Sonoma, California.....*

6/19

\*Vintages may vary, please ask your server for details

# APPETIZERS

## DEEP DISH NACHOS

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

11

## PUB CHIPS

*Sweet & spicy potato chips, spicy BBQ sauce*

6

## BAVARIAN SOFT PRETZELS

*Two baked pretzels, spicy mustard*

7

## HUMMUS

*Homemade hummus, kalamata olives, carrot sticks, cucumber slices, warm pita*

8

## SPINACH ARTICHOKE DIP

*Creamy spinach artichoke dip, toasted crostini*

9

## HOMEMADE MOZZARELLA STICKS

*Hand-rolled mozzarella sticks, marinara sauce*

9

## HOMEMADE SPINACH STICKS

*Hand-rolled spinach & mozzarella sticks, marinara sauce*

9

## JUMBO CHICKEN WINGS

*Juicy jumbo wings, celery, ranch or blue cheese dressing*

*Choose from Buffalo / spicy BBQ / spicy mustard / sticky honey orange / sweet & spicy dry rub*

10

## BBQ BRISKET SLIDERS (3)

*BBQ brisket, pickled cucumbers, crispy onion strings, mini brioche bun*

11

## FRIED CALAMARI

*Crispy hand-battered calamari, marinara sauce*

10

## CRISPY BRUSSELS SPROUTS

*Brussels sprouts, pancetta, garlic*

9

## CHEESY PIZZA BREAD

*Gino's signature deep dish dough, tomato sauce, mozzarella, cheddar, Romano*

6

## GINO'S FAMILY PLATTER

*Spinach sticks, mozzarella sticks, fried calamari, spinach artichoke dip, toasted crostini*

21

# SALADS

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

## CAESAR

*Romaine, Parmesan, creamy Caesar dressing, homemade croutons*

*Add roasted chicken breast for 5*

9

## ANTIPASTO

*Romaine, basil, red onions, fresh mozzarella, soppressata, giardiniera, black olives, cherry tomatoes, red wine vinaigrette*

11

## "ALL-IN" CHOPPED

*Romaine, field greens, bacon, roasted chicken breast, cherry tomatoes, carrots, cucumbers, red & yellow peppers,*

*red onions, black olives, crumbled blue cheese, homemade red wine vinaigrette*

12

## HARVEST

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

*raspberry vinaigrette*

10

## FIELD GREENS

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

7

## MASON JAR CAPRESE

*Fresh ciliegine mozzarella, cherry tomatoes, basil, homemade aged balsamic vinaigrette*

11

*Please be advised that some of our dishes may contain allergens such as gluten, tree nuts, dairy, or shellfish.  
If you are unsure about a certain menu item, please ask your server.*

# DEEP DISH PIZZA

	SM. 4 slices	MED. 6 slices	LG. 8 slices
<b>MEATY LEGEND</b> <i>Pepperoni, Italian sausage, Canadian bacon, bacon.</i>	24	30	34
<b>CHICAGO FIRE</b> <i>Hot &amp; spicy patty-style sausage, fire roasted red peppers, red onions</i>	22	26	29
<b>BBQ BRISKET</b> <i>BBQ brisket, caramelized onions, roasted sweet peppers, crispy onion straws</i>	24	30	34
<b>JALAPENO BLUE</b> <i>Bacon, blue cheese, Italian sausage, blue cheese &amp; bacon stuffed jalapeños</i>	25	31	35
<b>GINO'S SUPREME</b> <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	22	28	32
<b>CHI-TALIAN STALLION</b> <i>Italian beef, roasted sweet peppers, giardiniera</i>	22	26	29
<b>SPINACH MARGHERITA</b> <i>Spinach, cherry tomatoes, fresh mozzarella, basil</i>	21	25	28
<b>EAT YOUR VEGGIES</b> <i>Zucchini, red onion, roasted eggplant, mushroom, basil</i>	20	24	28

# THIN CRUST PIZZA

	MED. 12"	LG. 14"	XL. 16"
<b>MEATY LEGEND</b> <i>Pepperoni, Italian sausage, Canadian bacon, bacon</i>	21	25	28
<b>CHICAGO FIRE</b> <i>Hot &amp; spicy sausage, fire roasted red peppers, red onions</i>	19	23	26
<b>MARGHERITA</b> <i>Fresh mozzarella, cherry tomatoes, basil, olive oil</i>	15	18	22
<b>DIAVOLA</b> <i>Spicy pepperoni, mozzarella, basil, white truffle oil</i>	16	19	23
<b>ZIO GINO</b> <i>Italian sausage, caramelized onions, roasted sweet peppers</i>	17	20	24
<b>CHI-TALIAN STALLION</b> <i>Italian beef, roasted sweet peppers, giardiniera</i>	19	23	26
<b>BUFFALO CHICKEN</b> <i>Spicy Buffalo sauce, blue cheese, roasted buffalo chicken (no pizza sauce)</i>	19	22	26
<b>ARTICHOKE</b> <i>Parmesan, mozzarella, shaved artichoke hearts, garlic, lemon (no pizza sauce)</i>	15	18	22
<b>GINO'S SUPREME</b> <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	20	23	27
<b>EAT YOUR VEGGIES</b> <i>Zucchini, red onion, roasted eggplant, mushroom, basil</i>	19	23	27

# BUILD YOUR OWN PIZZA

	SM. 4 slices	MED. 6 slices	LG. 8 slices
<b>DEEP DISH</b>	15	20	24
<i>Toppings</i>	2.75	3.25	3.5
	MED. 12"	LG. 14"	XL. 16"
<b>THIN CRUST</b>	15	18	22
<i>Toppings</i>	2.75	3	3.25

## ADDITIONAL PIZZA TOPPINGS

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

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# SOUPS

## MINISTRONE

*Fresh vegetable soup, noodles, pesto*

5

## SOUP OF THE DAY

*Ask your server about our soup of the day*

5

# SANDWICHES + PLATES

*All sandwiches are served with choice of chips, fries, side salad or side Caesar salad*

## BACON MARINARA MEATBALL SANDWICH

*Homemade meatballs, marinara sauce, crispy bacon, melted mozzarella, garlic bread, basil*

10

## CHICKEN PARMESAN SANDWICH

*Crispy fried chicken breast, marinara sauce, melted mozzarella cheese, roasted cherry tomatoes, garlic bread, basil*

11

## ROASTED CHICKEN PESTO SANDWICH

*Roasted chicken breast, fresh mozzarella, fresh spinach, thinly sliced red onion, tomato, pesto, ciabatta*

11

## VEGGIE GARDEN FOCACCIA

*Olive tapenade, fresh spinach, artichoke, tomato, roasted zucchini, mozzarella, tomato focaccia*

10

## HOT ITALIAN

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

10

## ITALIAN BEEF

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

11

## FISH & CHIPS

*Golden beer battered cod, homemade tartar sauce, fries*

12

## SPAGHETTI MARINARA

*Spaghetti, marinara sauce, Romano cheese, basil*

*Add roasted chicken 5, breaded chicken 5, meatballs 3, bacon 2, mixed veggies 4*

10

## FETTUCCINE ALFREDO

*Fettuccine, alfredo sauce, Romano cheese*

*Add roasted chicken 5, breaded chicken 5, meatballs 3, bacon 2, mixed veggies 4.*

12

## PESTO PANCETTA PASTA

*Fettuccine, pancetta, cherry tomatoes, pesto, grated Romano, fresh basil, shaved Romano*

12

## BUFFALO CHICKEN MAC & CHEESE

*Hot Buffalo chicken, cheddar mac*

12

# DESSERTS

## CINNAMON SUGAR BEIGNET BALLS

*Crispy fried dough balls, cinnamon sugar, maple syrup*

6

## DEEP DISH BROWNIE

*Warm, gooey brownie, Mitchell's vanilla ice cream*

6

## TIRAMISU

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

8

## CHOCOLATE CAKE

*Rich layered chocolate cake with chocolate frosting*

8

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*Corporate Events / Catering  
Private Parties*

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**GINO'S EAST**  
*300 Wrigley Drive*

 **262-248-2525**

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*Ship a Pizza*  
**www.GINOSEAST.com**

