

# PIAZZA DI GOGO'S

## APERITIVO • COCKTAILS • SNACKS

### ESPRESSO MARTINIS

#### **La Notte — 15**

Our take on the classic espresso martini.

#### **Notte di Noci — 17**

Pistachio whipped foam, amaretto, pistacchio tritato.

#### **Notte di Banana — 17**

Banana bread-inspired, rich and decadent.

#### **La Notte Stagionale — 17**

Our rotating seasonal espresso martini.

### SPRITZES

#### **Amalfi Classico — 15**

#### **Limoncello Spritz — 15**

#### **Il Hugo — 15**

#### **Sarti Spritz — 15**

#### **Spritz Stagionale — 15**

#### **Make any spritz zero-proof — 10**

### HOUSE COCKTAILS

#### **Il Classico — 15**

Botanist gin, Campari, Carpano Antica.

#### **Amalfi Margarita — 15**

Espolòn tequila, house limoncello, blood orange, lime

#### **Buffalo Trace Old Fashioned — 15**

Buffalo Trace, demerara and bitters.

#### **Seasonal Sangria — 15**

Made in-house and inspired by the season.

### VINO

White — Pinot Grigio • Chardonnay •

Sauvignon Blanc

Red — Cabernet Sauvignon • Pinot Noir •

Montepulciano Riserva

Sparkling — Prosecco • Frizzante Rosé

**Ask about our rotating regional wines**

### BIRRA

Rotating Italian & craft beer. Ask about today's selections.

### ALLOCATED BOURBON

#### **Weller Flight — 30**

#### **Colonel E.H. Taylor Flight — 32**

Four ½ oz pours. Ask for our allocated bourbon list.

### APERITIVO & SNACKS

#### **ARANCINI — 8**

Crispy risotto, soft cheesy center, warm pomodoro and a touch of pesto.

#### **CARROZZA DI MORTADELLA — 10**

Fried mortadella and mozzarella, Buford's biscuit breadcrumbs, Calabrian chili aioli, hot honey.

#### **PIZZA FRITTA — 8**

Fried dough, pomodoro, parmesan and fresh basil.

#### **CROSTINI DI POLPETTE — 10**

House meatball, pomodoro, parmesan and basil.

#### **CROSTINI DI PROSCIUTTO E FICHI — 10**

Stracciatella, prosciutto and Buford's fig jam.

### SHAREABLE

#### **RICOTTA BOARD — 16**

Whipped ricotta, garlic tomato confit, and toasted bread.

#### **CAESAR PER DUE — 14**

Chopped romaine, house Caesar, Buford's biscuit croutons and parmesan.

### WHILE IT LASTS...

#### **Chef's Special — MP**

#### **Buford's Chicken Special — 18**

Award-winning Buford's fried chicken with a small house Caesar. Preparation changes with the season.



# PIAZZA DI GOGO'S GELATO • DOLCI • DOPO CENA



**MADE HERE. EVERY DAY.**

## **GELATO & SORBETTO**

Our gelato and sorbetto are made in-house, with flavors changing constantly from Italian classics to whatever we're currently obsessed with.

**Piccolo — 7 • Grande — 10  
GELATO FLIGHT — 14**

Can't pick one? Don't. A tasting of four flavors.  
Ask about today's flavors.

## **MOM'S APPLE PIE**

Seasonal pie from our friends at Mom's Apple Pie.  
Add house-made gelato — +4

Ask your server about today's pie.

## **AFFOGATO**

Fresh espresso poured over house-made gelato — **10**

## **MAKE IT CORRETTO — +5**

Add a spirit selected to complement your gelato. Ask your server what's pairing tonight.

## **SOMETHING WARM**

Hot Chocolate — **8**  
Seasonal Hot Chocolate — **10**  
Hot Cider — **6**

**Add a shot to any hot drink — +5**

**THERE'S ALWAYS SOMETHING HAPPENING AT THE PIAZZA**

## **WINE DINNERS & TASTINGS**

Regional Italian wines, visiting winemakers and menus built around the bottle.

## **WORKSHOPS & COLLABORATIONS**

Pizza, cannoli, local makers and one-night-only experiences with our friends around town.

## **PRIVATE EVENTS & CATERING**

Cocktail parties, rehearsal dinners, off-site catering and our gelato cart.

## **ROOFTOP NIGHTS**

Wine, vinyl, bourbon, cigars and special evenings upstairs on the Piazza.

### **BE THE FIRST TO KNOW**

Wine dinners. Rooftop nights. Workshops. Tastings. Special menus. And whatever we're doing next.

**SCAN OUR QR CODE OR ASK YOUR SERVER HOW TO JOIN THE PIAZZA LIST!**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE CONSULT THE KITCHEN REGARDING ANY DIETARY RESTRICTIONS OR SUBSTITUTIONS.

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