Fresh Pasta and Italian Dinners

Fresh Focaccia Bread Available Upon Request
Add Chicken Breast or Calabrese Sausage Link \$4

SAUSAGE AND PEPPERS

House Made Sweet Sicilian and Spicy House Made Fennel and Calabrese Sausages, Roasted Peppers, Caramelized Onions and Garlic in a Tomato Cream Sauce \$18

CHICKEN PARMIGIANA

Breaded Chicken Breast, Mozzarella, Provolone, and Pecorino-Romano, Served Over Buccatini Pomodoro \$18

SPAGHETTI AND MEATBALLS

3 Meatballs with Fresh Pasta and Meat Sauce \$17

EGGPLANT PARMIGIANA

Breaded Eggplant, Mozzarella, Provolone, and Pecorino-Romano Served Over Buccatini Pomodoro \$17

SPICY BUCCATINI

Fresh Pasta with a Creamy Tomato Meat Sauce, Calabrese Peppers and a House Made Calabrese Sausage Link \$17

LASAGNA

Mozzarella, Ricotta, Pecorino-Romano and Meat Sauce \$17

LINGUINI AND CLAMS*

Fresh Pasta with Little Neck Clams Tossed in a White Wine Garlic Sauce with Pecorino-Romano \$18

MAC AND CHEESE

With Smoked Pancetta, Bacon, Cheddar, Havarti,
Asiago and Pecorino-Romano Cheeses \$14

Calzone

Choice of Deep Fried or Baked

BROOKLYN

Mozzarella, Ricotta, Garlic, Spinach, EVOO, Pecorino-Romano and Oregano \$13

MANHATTAN

Mozzarella, Ricotta, Garlic, Sliced Meatball, EVOO, Pecorino-Romano and Oregano **\$13**

Stromboli

PEPPEROLI

Mozzarella, Pecorino-Romano, Pepperoni, Garlic and Oregano \$13

3 CHEESE ROLL

Mozzarella, Pecorino-Romano, Ricotta, Crushed Red Pepper, Garlic and Oregano **\$13**

Burgers & Sandwiches

All Burgers and Sandwiches are Served with Rosemary Garlic Fries

BURRATA BURGER**

Certified Angus Beef, Burrata Cheese, Crispy Bacon, Caramelized Onions, Arugula and Balsamic Reduction \$15.5

GORGONZOLA BURGER**

Certified Angus Beef, Gorgonzola Cheese, Pesto Mayo, Lettuce and Tomato \$15.5

CALABRESE BURGER**

Certified Angus Beef, Cheddar Cheese, Crispy Bacon, Fried Caramelized Onions, Calabrese Peppers and Spicy BBQ Sauce \$15.5

MEATBALL SUB

Meatballs Smothered in Marinara, Melted Mozzarella, Provolone and Pecorino-Romano \$12.5

ITALIAN TRIO SUB

Genoa Salami, Prosciutto, Soppressatta, Arugula, Goat Cheese, Banana Peppers, Peppadew Peppers, EVOO and Balsamic Reduction \$13

CAJUN CHICKEN SANDWICH

House Made Hoagie Roll, Horseradish Aioli, Blackened Chicken Breast, Bacon, Shredded Lettuce, Tomato **\$15.5**

Desserts

GELATO

Ask Your Server for Available Flavors \$6

TONY'S TIRAMISU

Malibu Infused Lady Fingers, Shaved Dark Chocolate, Topped with Frangelico **\$7**

MUD PIE

House Made Oreo Cookie Crust, Chocolate Ganache, Coffee and Vanilla Bean Ice Cream, Topped With Hot Fudge, Caramel and House Made Whip Cream **\$9**

DESSERT CALZONE

Caramelized Apples, Brown Sugar, Cinnamon, Drizzled with Caramel and served with Vanilla Gelato \$7

CHEESECAKE

Classic Cheesecake with a Berry Puree \$9

Ask about our Local's Discount.

*ITEMS NOT AVAILABLE FOR DELIVERY. PICKUP ONLY.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne Illness.

***Pesto contains pine nuts.

AVAILABLE FOR CORPORATE AND PRIVATE PARTIES.







Tony's Story

Tony Gemignani entered The World Pizza Cup competition in Naples, Italy. Tony won first place in the STG Category for the best Neapolitan Pizza with his Pizza Margherita. He became the first American in history to win the award, beating out all the Italians and Neapolitans in the competition. Tony's win quickly went into the history books and journalists across the globe compared this honor to that of Napa's own Stag Leap's 1976 win in Paris, France for the best Cabernet Sauvignon in the world.

Tony was determined to bring the exact award-winning pizza back to the United States and share it with everyone. Our Neapolitan wood burning oven is a Stefano Ferrara imported from Italy. It is the same type of oven that Tony won with. We import all of the same ingredients that Tony used in the competition, right down to the sea salt. We prepare Tony's award-winning dough by hand each day. This dough is even proofed in Neapolitan wood boxes. We only use one type of flour for this pizza and that flour is not used in any other pizza on our menu. Our limit for our award-winning Pizza Margherita is 73 per day.

Tony's Books



Tony's Newest Book: **The Pizza Bible** By Tony Gemignani

"A comprehensive guide to making pizza, covering nine different regional styles—including standards like Neapolitan, Roman, and Chicago, as well as renowned pizza sub-specialties like St. Louis and Californian—

from chef, 11-time world Pizza Champion Tony Gemignani."



Tony's Cookbook: **Pizza**By Diane Morgan
& Tony Gemignani

"If you love pizza (and who doesn't?), you'll also love this wonderful

cookbook that reveals how easy it is to make it at home. Thick crust, thin crust, on the grill, kid friendly, quick and



Tony's Children's Book: Tony and the Pizza Champions By Tony Gemignani

"Based on the true story of Tony Gemignani and his worldchampion pizza tossing team, this entertaining tale offers an

inside glimpse into the art-and sport-of making pizza. And for those that want to get in on the act, the book

Takeout/ Delivery Menu



Respect the Craft

PIZZA ROCK GVR:

2300 PASEO VERDE PKWY HENDERSON, NV 89052

MAIN LINE 702-616-2996 TAKE OUT 702-616-2999

WWW.PIZZAROCKGVR.COM

PIZZA ROCK DOWNTOWN

201 N. 3RD ST LAS VEGAS, NV 89101

MAIN LINE 702-385-0838 TAKE OUT & DELIVERY 702-385-0887

WWW.PIZZAROCKLASVEGAS.COM

www.PizzaRock.com

Antipasti

Rosemary Garlic \$7 Creamy Gorgonzola \$8 Truffle \$8

CLASSIC MEATBALLS Smothered in Marinara 3 FOR \$6 or 6 FOR \$9

FRIED GREEN BEANS

Flash Fried, Tossed with Garlic and EVOO \$7

BEER BATTERED ARTICHOKES

Whole Artichoke Hearts served with Horseradish Aioli \$9

WHITE WINE CLAMS

With Garlic, and Pecorino Romano \$12

SALUMI & FORMAGGIO BOARD

Assorted Meats and Cheeses served with Fig Jam, Spicy Candied Walnuts, and Bread \$13

CALAMARI FRITTI

Choice of Traditional or Calabrese Style served with Calabrese Aioli and Marinara \$13

WOODFIRED ASPARAGUS

Wrapped in Prosciutto with Smoked Scarmorza and Quail Egg \$13

GARLIC-GARLIC BREAD

House Made Ciabatta with Mozzarella, Pecorino Romano and Oregano \$7

HONEY CALABRESE SAUSAGE

House Made Spicy Sausage Seared with Local Honey \$9

Sea Salted Fried Dough with Prosciutto and Burrata Cheese \$12

Insalate

Add Chicken Breast \$4

HOUSE SALAD

Mixed Greens, Cherry Tomatoes, Red Onions, Mozzarella, Croutons and Balsamic Vinaigrette

Single Serving for \$7 Family Style for \$11

CLASSIC CAESAR*

Hearts of Romaine, Croutons, Parmigiano-Reggiano, Caesar Dressing

Single Serving for \$7 Family Style for \$11

ITALIAN CHOP SALAD

Hearts of Romaine, Salami, Sopressatta, Banana Peppers, Kalamata Olives, Peppadew Peppers, Artichoke Hearts, Feta, EVOO \$14

GORGONZOLA & APPLE

Mixed Greens, Gorgonzola, Apples, Spicy Candied Walnuts, Dried Cherries and Balsamic Vinaigrette \$13

PANCETTA & ARUGULA

Arugula, Crispy Warm Pancetta, Fresh Mozzarella, Cherry Tomatoes, EVOO and Balsamic Reduction \$13

FRIED "GREEN" TOMATO CAPRESE

Our Take on Fried Green Tomatoes with Brown Heirloom Tomatoes. Fresh Mozzarella, Fresh Basil and Sweety Drop Peppers \$12

Gluten Free Pizza

500 Degree Electric Brick Oven - 12" Crust

GLUTEN FREE VEGETARIAN

Vine-Ripened Tomato Sauce, Mozzarella, Roasted Red Peppers, Kalamata Olives, Goat Cheese and Fresh Basil \$20

GLUTEN FREE PANCETTA GORGONZOLA

Mozzarella, Bacon, Smoked Pancetta, Gorgonzola, Agave Nectar, Topped With Mixed Greens Tossed in Balsamic Vinaigrette \$20

More on the back!

Napoletana*

900 Degree Woodfired Brick Oven • 12" Charred Crust Using Caputo Flour

MARINARA

San Marzano Tomato Sauce. Sea Salt, Roasted Garlic. Oregano and EVOO

(No Cheese - Vegan Friendly) \$10

MARGHERITA

World Pizza Cup Winner in Naples, Italy Only 73 Made Per Day

San Marzano Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil, Sea Salt and EV00 \$17

QUATTRO CARNE

Tomato Sauce, Mozzarella, Soppressatta, Hot Coppa, Genoa Salami and Prosciutto, topped with Arugula, Sweety Drop Peppers and Goat Cheese \$21

Romana

700 Degree Electric Brick Oven - No Substitutions

VERY LONG AND THIN PIZZAS SERVED 3 WAYS WITH MOZZARELLA CHEESE ON ALL SECTIONS

\$35

ROMANA #I

Cherry Tomatoes Cured Black Olives Basil, Garlic Sea Salt

Serves

up to 5

Sopressata Arugula Parmigiano-Reggiano Hot Red Pepper Oil

Sweet Fig Preserves Prosciutto Gorgonzola **Balsamic Reduction**

ROMANA #II

Tomato Sauce Pepperoni Italian Sausage Oregano

Pesto*** Caramelized Onions Goat Cheese **Roasted Tomatoes** Garlic

Garlic Basil Linguica

Ricotta

Peppadew Peppers

ALL CHEESE OR PEPPERONI ROMANA \$30

American Originals

550 Gas Brick Oven • 12"-13" Medium Crust Using Tony's Flour

THE AMERICANO

Tomato Sauce, Mozzarella, Pepperoni,

Genoa Salami, Bacon, Linguica, Italian Sausage, Mushrooms,

Green Onions and Cherry Tomatoes \$21

PAPA GINO

Tomato Sauce, Mozzarella, Pepperoni, Bacon,

Pineapple and Green Onions \$19

PICANTE

Tomato Sauce, Mozzarella, Pepperoni, Linguica, Chorizo, Garlic,

Calabrese Peppers, Serrano Peppers, Banana Peppers,

Green Onions and Cholula Hot Sauce (Spicy) \$19

RIVER CITY RANCH

Thin Crust, Ranch, Mozzarella, Chicken Breast, Bacon,

Garlic, Cherry Tomato, Green Onions \$21

The Butcher (ALL MEAT)

Tomato Sauce, Mozzarella, Genoa Salami, Pepperoni, Bacon,

Linguica, Italian Sausage, Mortadella,

Hot Coppa and Prosciutto \$21

CLASSIC PEPPERONI

With Natural Cased Pepperoni \$16

CLASSIC CHEESE \$14

Red Onions, Black Olives, Bell Peppers,

California*

900 Degree Woodfired Brick Oven 12" Charred Crust using Caputo Flour

HONEY PIE

Mozzarella, Calabrese Peppers, Serrano Peppers, Green Onions, topped with Local Honey. Fried Caramelized Onions and Piave Cheese \$17

OUAIL EGG GUANCIALE**

Mozzarella, White Rose Potatoes Italian Chorizo, Pork Cheek, Calabrese Peppers, Topped with Rosemary and Lavender Sea Salt \$19

Sausage & Stout

SERVES 2 • ONLY 23 MADE PER DAY

Honey Malted Guinness Beer Dough, House Made Mozzarella, House Made Beer Sausage, Caramelized Onions, Fontina Cheese, Green Onions, Crushed Red Peppers, Beer Salt, Drizzled with a Sweet Guinness Reduction \$28

With Two Pints of Guinness for \$33

Classic Italian

650 Degree Gas Brick Oven 12"-13" Medium Crust using Tony's Flour

CAL ITALIA

Gold Medal Winner Food Network Pizza Champions Challenge

Asiago, Gorgonzola, Mozzarella, Fig Preserve, Prosciutto, Parmigiano-Reggiano and Balsamic Reduction \$19

THE VEDURA (VEGGIE)

Vine-Ripened Tomato Sauce, Mozzarella, Sautéed Spinach, Mushroom, Caramelized Onions, Garlic, Sun Dried Tomatoes, Shallots, Green Onions and Feta Cheese \$17

ST. ANTHONY

Mozzarella, House Made Fennel Sausage, Italian Sausage Garlic, Roasted Red Peppers, Ricotta, Basil, Hot Red Pepper Oil, with 2 Cage Free Eggs \$20

DIAVOLA

Vine-Ripened Tomato Sauce, Mozzarella, Sopressatta Arugula, Hot Red Pepper Oil and Parmigiano-Reggiano \$17

ARTICHOKE JOE

Mozzarella, Marinated Artichokes, Sautéed Spinach, Garlic, Crème di Parmigiana, Provolone, Ground Pepper and Fresh Lemon \$18

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne Illness.

New York | New Haven

700 Degree Electric Brick Oven

16" Lightly Charred Crust Using Tony's Flour

NEW YORKER

WINNER OF 'BEST TRADITIONAL PIZZA IN THE WORLD' AT THE LAS VEGAS PIZZA EXPO

Sliced Mozzarella, Tomato Sauce, House Made Fennel Sausage, Pepperoni, Garlic, EVOO, Oregano, Pecorino-Romano and Ricotta \$25

TOMATO PIE

Sliced Mozzarella, Tomato Sauce, Garlic, Fresh Basil, EVOO, Oregano, Pecorino-Roman \$21

CLAM AND GARLIC**

Sliced Mozzarella, Roasted Garlic, Clams, Bacon, EVOO, Oregano, Pecorino-Romano (No Sauce) \$26

Serves up to 5 Giant Sicilian Style

500 Degree Gas Brick Oven - House Made Focaccia

LA REGINA

Gold Cup Winner.

International Pizza Championships in Parma, Italy Vine Ripened Tomato Sauce, Mozzarella Cheese, Sopressatta Prosciutto, Arugula, Piave and Parmigiano-Reggiano \$32

House Made Sorghum Four Roses Bourbon BBQ Sauce, Mozzarella, Italian Sausage, Bacon, House Pickled Cucumber, Red Onion, Cilantro and Shaved Asiago \$32

FRATELLANZA

Vine Ripened Tomato Sauce, Mozzarella, Genoa Salami, Italian Sausage, Pepperoni, Mushrooms, and Oregano \$32

THE MOB BOSS

ine Ripened Tomato Sauce, Mozzarella, Genoa Salami, Pepperoni, Bacon, Linquica, Italian Sausage, Mushrooms, Bell Peppers, Red Onions, Black Olives, Garlic, Green Onions, and Cherry Tomatoes \$32

PEPPERONI OR CHEESE SICILIAN \$28

Chicago Cracker Thin

650 Degree Gas Brick Oven 16" Cracker Thin Crust using Cerasota Flour

FRANK NITTI

Tomato Sauce, Mozzarella, Provolone, Garlic, Sautéed Spinach. Ricotta, EVOO, Pecorino-Romano and Oregano \$22

SAM GIANCANA

Tomato Sauce, Mozzarella, Provolone, Garlic, Italian Sausage, Calabrese Sausage, EVOO, Pecorino-Romano and Oregano \$23

OLD CHICAGO

Tomato Sauce, Mozzarella, Provolone, Garlic, Sliced Meatballs, Italian Sausage, Ricotta, EVOO, Pecorino-Romano and Oregano \$23

MICHIGAN AVE

Tomato Sauce, Mozzarella, Provolone, Garlic, Pepperoni, EVOO. Pecorino-Romano and Oregano \$22

Square Style Pizza with Butter Toasted Corners. Cooked in Steel Pans from Detroit with White Cheddar. Wisconsin Brick Cheese, Mozzarella, Topped with Marinara, Pecorino - Romano, Oregano and Garlic \$27

More on the back!