



# PUBLIC PIZZA

ITALIAN RESTAURANT · BAR · COCKTAILS

## WINE

### SPARKLING glass - bottle

#### CONTESSA \$10 - \$36

Prosecco, Veneto, Italy – crisp, dry with notes of pear and stone fruit

#### SWEET WHITE glass - bottle

#### LA MORANDINA \$10 \$36 Moscato, Puglia, Italy 2017 oranges, flowers, and delicate sweetness

### LIGHT WHITE glass - bottle

#### MOUNT RILEY \$10 - \$36

Sauvignon Blanc, Marlborough, New Zealand 2017  
passion fruit, pink grapefruit citrus

#### GINI \$12 - \$44 Soave Classico, Veneto, Italy 2018 – bright pale yellow, citrusy, dry, clean and full

### MEDIUM WHITE glass - bottle

#### STORYPOINT \$10 - \$36

Chardonnay, California, 2014  
pale gold color, lightly oaked with luscious fruit flavors.

### LIGHT RED glass - bottle

#### BERINGER \$9 - \$33

Pinot Noir, Founders Estate, California, 2014  
bright red fruit flavors, acidic finish, hint of blood orange.

### MEDIUM RED glass - bottle

#### CIAVOLICH DIVUS \$11 - \$40

Montepulciano d’Abruzzo, Italy 2018  
dry, full-bodied, aromas of dried cherries and plums.

#### VALLANA CAMPI RAUDII \$11 - \$40

Nebbiolo, Piedmont, Italy 2016  
silky texture, raspberry, prune, spicy red licorice, roses

### FULL RED glass - bottle

#### STORYPOINT \$10 - \$36

Cabernet Sauvignon, California, 2014  
dark fruit notes, aged in french oak, rich mouth feel.

#### CHIANTI COLLI SENESI \$12 - \$45

Toscana, Italy  
velvety, well-balanced, notes of violets, red berries, long finish.

#### LAMBRUSCO AMABILE, GARUTI \$11 - \$40

Emilia Romagna, Italy - flavorful sparkling red, red berries, blackberries

#### SAN PIETRO \$10 - \$36

Pinot Grigio, Alto-Adige, Italy. 2018  
straw yellow in color, tropical fruits, note of honey

#### VIGNE SURRAU \$10 - \$36

Vermentino di Gallura, Sardinia, Italy 2018  
aroma of peach, tangy and savory apricot, pineapple, saline.

#### SEAN MINOR \$11 - \$40

Pinot Noir, North Coast, California 2018  
luscious dark cherry, strawberry & violets, subtle spice

#### RAMSAY NORTH COAST \$12 - \$44

Merlot, Napa California 2018  
dark berry fruit, subtle peppery note, sweet light oak.

#### CALVALCHINA BARDOLINO \$12 - \$44

Corvina & Rondinella, Veneto, Italy 2018  
intense fruit bouquet, wild cherry, peppery finish.

#### ALTOS LAS HORMIGAS \$9 - \$33

Malbec, Mendoza, Argentina, 2018  
ruby red color with aromas of berries, vanilla & cocoa

#### COSIMO TAURINO \$12 - \$44

Salento Rosso Notarpanaro, Puglia, Italy 2010  
aromas of brandied cherries, spice, herbs, soft tannins.

### ITALIAN SANGRIA - RED or WHITE glass \$10 - pitcher \$32 ~ wine, brandy, peach schnapps, triple sec, orange juice, fresh cut fruit

## BEER DRAFT glass - pitcher

#### STELLA LAGER \$6 - \$20

5.2%, Belgium

#### LAGUNITAS IPA \$6 - \$22

6.2%, California

### BOTTLE

#### MORETTI BLONDE LAGER \$5

4.6%, Italy

#### BUD LIGHT \$4

4.2%, Missouri

#### PERONI LAGER \$6 - \$22

4.7%, Italy

#### COORS LIGHT \$4 - \$16

4.2%, Colorado

#### CORONA EXTRA \$5

4.6%, Mexico

#### MODELO ESPECIAL \$6

4.5%, Mexico

#### SAM ADAMS SEASONAL \$6 - \$22

5.0-5.6%, Massachusetts

#### BLUE MOON \$5 - \$20

5.4%, Colorado

#### HEINEKEN \$5

3.3%, Netherlands

#### MICHELOB ULTRA \$5

4.2%, Missouri

#### FAT TIRE \$6 - \$20

5.2%, Colorado

### SEASONAL

ask your server

#### BUDWEISER \$5

5.0%, Missouri

#### ST. PAULI GIRL N.A. \$6

0.0%, Germany

## SPECIALTY COCKTAILS

#### COCONUT MOJITO \$12

bacardi rum, malibu liqueur, coconut cream, lime juice, toasted coconut, fresh mint

#### CLASSIC MOJITO \$10

bacardi rum, lime juice, club soda, fresh mint

#### TOASTED COCONUT \$11

malibu liqueur, coconut water, lime juice, toasted coconut

#### TROPICAL MULE \$11

tito's vodka, passion fruit puree, mango puree, ginger beer, lime juice

#### STRAWBERRY BASIL \$11

grey goose vodka, bombay sapphire gin, fresh strawberry puree, basil leaf

#### LEMONADE STAND \$11 - \$35 pitcher

tito's vodka, peach schnapps, strawberry puree, lemon juice, pink lemonade, lime soda

#### CUCUMBER FRESCA \$11

hendrick's gin, lime juice, tonic, cucumber juice, mint leaves

#### MANDARIN MANGO \$10

absolute mandarin, mango puree, lime juice

## FROZEN DRINKS

#### PINA COLADA \$10

bacardi silver rum, myers's dark rum, pineapple juice, coco cream

#### FROZEN SANGRIA \$11

red or white sangria, frozen margarita, hornitos plata tequila, lime juice

#### FROZEN DAIQUIRI \$10

bacardi silver rum, lime juice, peach, mango or strawberry

#### MIAMI VICE \$11

bacardi silver, malibu coconut rum, pina colada, strawberry puree

#### FROZEN MARGARITA \$11

hornitos tequila, grand marnier, lime juice, strawberry, mango, passion fruit or peach

PUBLIC PIZZA ITALIAN RESTAURANT & BAR - RIDGE HILL MALL - 193 MARKET STREET, YONKERS NY 10710

www.publicpizzaitaliankitchen.com - online ordering - take out - delivery - catering - (914) 652-7611

Operational Hours: Monday - Thursday 12pm - 9pm, Friday & Saturday 12pm - 10:30pm, Sunday 12pm - 9pm