



PUBLIC PIZZA
ITALIAN RESTAURANT · BAR · COCKTAILS

WHITE WINE (glass - bottle)

TUTELA \$10

prosecco, treviso, italy
fine bubbles, golden straw color, green apple, peach, good acidity, full bodied

CINTA VALDADIGE \$9 - \$38

pinot grigio, veneto, italy 2018
bright straw yellow, intense nose, classic pear and apple, notes of floral & citrus

LA MORANDINA \$10 - \$42

moscato, puglia, italy 2017
light yellow color, fragrant, orange flower notes, sparkling, low acidity

PENFOLDS MAX'S \$10 - \$42

chardonnay, south australia, 2015
juicy, vibrant with pear and citrus flavors that show a green leafy edge

MOUNT RILEY \$10 - \$42

sauvignon blanc, new zealand 2017
pale straw color, pink grapefruit, passion fruit, notes of lime, balanced acidity

RED WINE (glass - bottle)

J VINEYARDS & WINERY \$11 - \$44

pinot noir, california, 2014
notes of exotic spice, cherry preserves, ripe with flavors of spicy black pepper and plum

TRIVENTO "RESERVE" \$10 - \$39

malbec, mendoza, argentina, 2019
blackberry, dark currant flavors, juicy & ripe, spicy style, hints of dark chocolate

PEIRANO ESTATE SIX CLONES \$9 - \$38

merlot, california 2016
black cherries, raspberries, strawberry, spice, toasted oak, moderate tannins

FATTORIA DI PIAZZANO \$9 - \$38

chianti in flask, tuscany, italy
tuscan blend, sangiovese, deep cherry, hints of citrus, fresh with medium body

CARTLIDGE & BROWN \$10 - \$39

cabernet sauvignon, california, 2018
deep garnet ruby rim, notes of black fruit, toasted vanilla, round yet firm tannins

BANFI TOSCANA "CENTINE" \$11 - \$44

tuscan blend, tuscany, italy 2018
a baby "super tuscan", a bright, ruby-red, youthful wine, intensely fruity

ITALIAN SANGRIA glass \$11 - pitcher \$30

red or white – imported italian wines, brandy, peach schnapps, triple sec, orange juice, fresh cut fruit

BEER

draft (glass/pitcher)

STELLA LAGER \$6/\$20

5.2%, belgium

LAGUNITAS IPA \$6/\$20

6.2%, california

PERONI LAGER \$7/\$22

4.7%, italy

COORS LIGHT \$5/\$16

4.2%, colorado

SAM ADAMS \$6/\$20

5.0 %, mass

JUICE BOMB IPA \$7/\$22

5.4%, colorado

FAT TIRE AMBER \$5/\$18

5.2%, colorado

SEASONAL DRAFT

ask your server

bottle

CORONA LAGER \$6

4.5%, mexico

BUD LIGHT \$5

4.2%, missouri

CORONA LIGHT \$5

4.0%, mexico

MODELO ESPECIAL \$6

4.5%, mexico

HEINEKEN \$5

5.0%, netherlands

MICHELOB ULTRA \$5

4.2%, missouri

BUDWEISER \$5

5.0%, missouri

SPECIALTY COCKTAILS

WINTER MARGARITA \$11

patron silver tequila, triple sec, fresh lime juice, coco lopez, fresh cranberries

APPLE CIDER SANGRIA \$11

captain morgan spiced rum, moscato white wine, tripe sec, apple cider

COQUITO \$11

rum chata liqueur, fireball whisky, parrot bay coconut rum, cinnamon

BLACKBERRY MARGARITA \$11

hornitos plata tequila, fresh lime juice, fresh blackberries, elder flower liqueur

CARAMEL APPLE MULE \$10

smirnoff caramel vodka, fresh lime juice, apple cider, ginger beer

MAPLE OLD FASHIONED \$11

makers mark whiskey, maple syrup, angostura aromatic orange bitters

SNOWFLAKETINI \$12

parrot bay coconut rum, white chocolate liquor, crème cacao

FROZEN DRINKS

TOASTED COCONUT PINA COLADA \$10

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

FROZEN MARGARITA \$11

hornitos tequila, grand marnier, lime juice, choice of: strawberry, mango or peach

FROZEN HOT CHOCOLATE \$12

stoli vanilla vodka, baily's irish cream liqueur, cocoa, chocolate ice cream

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 - 10pm, sunday 12pm - 9pm, sunday brunch 12pm-3pm

happy hour: mon thru sat: 4pm - close, sun:12 noon close - only at the public pizza marble bar & high top tables please

~ if you or any of your guests have an allergy or dietary restriction please inform your server or management ~