

WELCOME TO



Home of 13-time World Pizza Champion, Tony Gemignani

Here, you can savor his award-winning pizzas as Tony brings his passion for culinary perfection to Graton Resort & Casino.

Our kitchen features four distinct ovens and offers a wide variety of pizza styles: Neapolitan, Italian, American, New York, New Haven, Californian, and Sicilian.

ANTIPASTI

Tony's Focaccia

roasted garlic, rosemary

add a trio of dipping sauces \$4

whipped ricotta, marinara, pesto genovese

\$6

Cheesy Garlic Focaccia

garlic butter, mozzarella, oregano

\$9

Warm Castelvetro Olives

chili, orange, garlic, rosemary

\$8

Garlic Rosemary Fries

roasted garlic, fried rosemary, ranch dip

\$9

Honey & Calabrian Sausage

sliced house-made sausage, honey

\$12

Buffalo Wings

spicy wing sauce, point Reyes blue cheese crumbles, celery

\$14

Meatballs

beef & pork, marinara, parmigiano-reggiano

\$14

Fried Calamari

shaved squash, pickled peppers, marinara

\$16

Mozzarella Sticks

two, foot-long, hand-breaded mozzarella sticks

\$16

Salumi & Cheese Board

mortadella, hot coppa, salami, prosciutto di parma, burrata, parmigiano-reggiano, taleggio

\$19

ZUPPA

Minestrone

vegetable soup with house-made macaroni

\$6

INSALATA

add chicken \$8 / add shrimp \$10

Classic Caesar

romaine, focaccia crouton, parmigiano-reggiano

\$9

Italian Greens

castelfranco, radicchio, kale, white balsamic, parmigiano-reggiano, garlic croutons

\$9

Caprese

hothouse tomato, mozzarella, balsamic reduction, olive oil, basil, maldon sea salt flakes

\$12

Italian Wedge

iceberg, sweetie drop peppers, onions, cucumber, tomato, garbanzos, salami, mozzarella, pepperoncini, italian dressing

\$12

SPECIALTIES

Brooklyn Calzone

spinach, mozzarella, ricotta, oregano, garlic

\$16

Tony's Original Stromboli

mozzarella, cheddar, sausage, pepperoni, prosciutto, pecorino romano, garlic, oregano

\$18

HAND-CRAFTED PASTA

Bucatini Carbonara

egg yolk, parmesan, pancetta, black pepper

\$22

Spicy Rigatoni alla Vodka

creamy vodka sauce, burrata, calabrian chilies, basil, parmigiano-reggiano

\$22

Spaghetti & Meatballs

beef & pork meatballs, marinara, parmigiano-reggiano, basil

\$24

Chicken Parmigiana

mary's chicken breast, tomato sauce, mozzarella over spaghetti pomodoro

\$27

Lasagna

bolognese, mozzarella, ricotta, marinara

\$27

Linguine Vongole

manila clams, garlic, white wine butter, parmigiano-reggiano

\$30

Frutti di Mare

squid ink mafaldine, shrimp, dungeness crab, clams, tomato, basil, calabrese, white wine butter

\$38

PIZZA

PIZZA NAPOLETANA

BRICK WOOD FIRED AT 900° F
SOFT & DELICATE, SLIGHTLY WET & CHARRED
SERVES UP TO 2

Margherita

WINNER OF WORLD PIZZA CUP - NAPLES, ITALY
san marzano D.O.P. certified tomato, basil, olive oil,
mozzarella fior di latte

\$22

CLASSIC ITALIAN & AMERICAN PIZZA

GAS BRICK OVEN AT 550° F
RUSTIC-STYLE CRUST
SERVES UP TO 2

Cal Italia

GOLD MEDAL WINNER
FOOD NETWORK PIZZA CHAMPIONS CHALLENGE
asiago, mozzarella, imported gorgonzola, sweet fig
preserves, prosciutto di parma, parmigiano-reggiano,
balsamic reduction, no sauce

\$26

Classic Cheese

mozzarella, tomato sauce, oregano

\$22

Classic Pepperoni

mozzarella, tomato sauce, pepperoni, oregano

\$24

Farmer's Market

mozzarella, roasted red peppers, artichokes, spinach,
onion, mushrooms, black olives, grape tomato, basil,
parmigiano-reggiano, pesto

\$24

Pineapple Express

mozzarella, tomato sauce, canadian bacon, pineapple

\$24

Artichoke

mozzarella, italian-marinated artichoke, garlic,
sautéed spinach, parmigiano-reggiano, provolone,
artichoke cream, cracked black pepper, fresh lemon

\$26

Buffalo Chicken

mozzarella, grilled chicken, buffalo sauce, ranch,
blue cheese crumbles, celery leaves

\$26

Diavola

mozzarella, soppressata, arugula, hot pepper oil,
parmigiano-reggiano, tomato sauce

\$26

Russian River Ranch

mozzarella, chicken breast, bacon, grape tomato,
scallions, ranch dressing

\$26

Americano

mozzarella, pepperoni, salami, italian sausage, linguça,
bacon, mushrooms, bell peppers, onion, scallions,
black olives, cherry tomato, tomato sauce

\$28

The Butcher

mozzarella, salami, pepperoni, mortadella,
hot coppa, italian sausage, prosciutto di parma,
bacon, linguça, tomato sauce

\$28

NEW YORK & NEW HAVEN PIZZA

ELECTRIC STOVE OVEN AT 700° F
THIN & SLIGHTLY CRISP, CHEWY TEXTURE
SERVES UP TO 3-4

New Yorker

WINNER OF BEST TRADITIONAL IN THE WORLD
LAS VEGAS
mozzarella, house-made link sausage, pepperoni, garlic,
ricotta, tomato sauce

\$36

New Haven Tomato Pie

mozzarella, garlic, parmigiano-reggiano, olive oil,
oregano, basil, tomato sauce

\$30

CALIFORNIA-STYLE PIZZA

BRICK WOOD FIRED AT 900° F
THIN, DELICATE & SLIGHTLY CHARRED
SERVES UP TO 2

Honey Pie

mozzarella, fried onions, serrano peppers,
calabrian peppers, parmigiano-reggiano, scallions,
honey, no sauce

\$22

Spicy BBQ Chicken

mozzarella, cheddar, grilled chicken, bacon, red onion,
scallions, spicy bbq sauce

\$24

Truffle & Mushroom

bellwether farms fromage blanc, mozzarella, burrata,
mushrooms, parmigiano-reggiano, arugula, truffle

\$24

SICILIAN-STYLE PIZZA

GAS BRICK OVEN AT 550° F
THICK & AIRY, CRUNCHY SQUARE CORNERS
SERVES UP TO 4

La Regina

WINNER OF WORLD PIZZA CHAMPIONSHIPS
PARMA, ITALY

provolone, mozzarella, prosciutto di parma, soppressata,
parmigiano-reggiano, arugula, hot pepper flakes,
tomato sauce

\$45

Burratina di Margherita

mozzarella, cherry tomatoes, pugliese olives, basil,
balsamic glaze, burrata

\$40

Colombo

mozzarella, pepperoni, italian sausage, romano, garlic,
oregano, tomato sauce

\$42

GLUTEN-FREE PIZZA DOUGH AVAILABLE \$5
BAKED IN AN ELECTRIC STONE OVEN
EXCLUSIVELY DESIGNATED FOR GLUTEN-FREE
SERVES UP TO 2

WINE

Enjoy Californian & Italian wines
BY THE GLASS | BY THE BOTTLE

SPARKLING

NV	Brut, Korbel california	\$10
NV	Prosecco, Torresella veneto, italy	\$10 \$40
NV	Brut, Gloria Ferrer california	\$15 \$60
NV	Brut, Domaine Chandon sonoma coast	\$48

ROSÉ

2023	Rosé, Rodney Strong california	\$12 \$48
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CHARDONNAY

2023	Hook & Ladder russian river	\$11 \$44
2022	Rodney Strong chalk hill	\$12 \$48
2023	Sonoma-Cutrer russian river	\$13 \$52
2022	Primani russian river	\$14 \$56
2020	Patz & Hall, Dutton Ranch russian river	\$60

MOSCATO D'ASTI

2022	Marenco Strev piedmont, italy	\$11 \$44
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PINOT GRIGIO

2023	Chloe val d'adige	\$11 \$44
2021	Ruffino Aqua di Venus italy	\$14 \$56

SAUVIGNON BLANC CHENIN BLANC

2023	Fumé Blanc, Ferrari-Carano sonoma	\$10 \$40
2021	Chenin Blanc, Saldo by Prisoner california	\$12 \$48
2023	Daou paso robles	\$12 \$48

CABERNET SAUVIGNON

2022	Josh Cellars california	\$10 \$40
2021	Imagery california	\$12 \$48
2022	Sebastiani alexander valley	\$14 \$56
2021	Robert Mondavi napa valley	\$64

CHIANTI

2022	Castello di Querceto, DOCG italy	\$10 \$40
2022	Classico, Pèppoli, Antinori italy	\$14 \$56
2020	Riserva Ducale, Ruffino italy	\$58

MERLOT

2021	Matanzas Creek sonoma	\$12 \$48
2020	Robert Hall paso robles	\$14 \$56

PINOT NOIR

2021	Landmark russian river	\$12 \$48
2022	La Crema sonoma coast	\$14 \$56

ZINFANDEL

2022	Old Vine, Gnarly Head lodi	\$10 \$40
2022	Heritage Reserve, DeLoach russian river	\$14 \$56

SOMETHING DIFFERENT

2021	Red Blend, Hook & Ladder chalk hill	\$10 \$40
2022	Sangiovese, Le Focaie tuscany	\$14 \$56
2021	Nebbiolo, Pertinace italy	\$16 \$64
2020	Primani Petite Sirah dry creek valley	\$16 \$64
2017	Amarone, Luigi Righetti italy	\$75

Signature COCKTAILS

Aperol Spritz
aperol, torresella prosecco, sparkling water

\$13

Limoncello Fizz
hanson meyer lemon vodka, limoncello, mint, elderflower tonic, sparkling water, sea salt

\$13

Margherita Margarita
espolòn reposado tequila, italicus rosolio di bergamotto, lime juice, tomato, basil, agave

\$15

Midnight Espresso Martini
ketel one vodka, borghetti café espresso liqueur, averna amaro silicano, espresso, simple syrup

\$15

Cynar Flip
cynar, griffo stout barreled whiskey, lemon aquafaba, simple syrup, angostura aromatic bitters

\$16

Paper Plane
whistlepig piggyback rye whiskey, averna amaro silicano, aperol, lemon

\$16

Sicilian Lifeguard
hendrick's gin, carpano dry vermouth, blue cheese olives, laudemio extra virgin olive oil

\$16

Tony's Negroni
uncle val's gin, campari milano bitter liqueur, carpano antica sweet vermouth

\$16

Soft Drinks

BOTTLED WATER

Aqua Panna \$6
still water

San Pellegrino \$6
sparkling water

SODA & TEA

Coca-Cola \$5

Diet Coke \$5

Coke Zero \$5

Fanta Orange \$5

Sprite \$5

Root Beer \$5

Pibb Xtra \$5

Lemonade \$5

Arnold Palmer \$5

Iced Tea \$5

HARD CIDER

Golden State Cider \$12
brut

MOCKTAILS

No-Groni Sbagliato \$10
mionetto alcohol-removed sparkling wine, mionetto alcohol-free aperitivo, orange twist

Peach Fuzz \$10
peach purée, mionetto alcohol-removed sparkling wine

The Hugo \$12
elderflower syrup, fresh mint, lime juice, fever-tree elderflower tonic

ALCOHOL-FREE BEER

Heineken 0.0 \$7

BOTTLED BEER

Bud Light \$8

Coors Light \$8

Corona \$9

Heineken \$9

Modelo Especial \$9

Stella Artois \$9

Bear Republic \$10

Racer 5 IPA

CRAFT ★ on DRAFT

Cooperage Brewing Co. \$10
Graton gold blonde ale

Barrel Brothers Brewing Co. \$9
dark sarcasm porter

Deschutes Brewery \$9
fresh squeezed ipa

Lagunitas \$9
ipa

Lagunitas \$9
a little sumpin' sumpin'

Lost Coast Brewery \$9
tangerine wheat

Moonlight Brewing Co. \$9
death & taxes

Moonlight Brewing Co. \$9
reality czech pilsner

Old Caz RPX \$9
juicy pale ale

Parliament Brewing Co. \$9
kaleidoscope hazy ipa

Sierra Nevada Brewing Co. \$9
hazy little thing ipa

Peroni Nastro Azzurro \$9