

## WINE

Rive Della Chiesa <i>prosecco</i>	14/58	Jean-Luc Colombo <i>rosé</i>	12/50
Acinum <i>sparkling rose</i>	14/58	Renato Corino <i>barbera d'alba</i>	15/62
Il Cantico <i>pinot grigio</i>	12/50	Vigneti di Ettore <i>valpolicella</i>	14/58
Sodo Cellars <i>sauv blanc</i>	12/50	Malabaila <i>nebbiolo</i>	13/54
Pala <i>vermentino</i>	14/58	Donna Laura <i>chianti</i>	15/62
Raphael Sallet <i>chardonnay</i>	13/54	Requiem <i>cabernet sauvignon</i>	15/62

## N/A COCKTAILS

Blood Orange No-jito	<i>blood orange, lime, mint, soda</i>	9
Apricot Spritzer	<i>apricot, lyres orange NA apertivo, soda</i>	9

## NON-ALCOHOLIC

Coke, Sprite, Diet Coke	4
Ginger Beer	4
San Pellegrino orange or lemon	4
Lemonade <i>fresh squeezed</i>	4
San Pellegrino 1L <i>sparkling water</i>	7



GENERALHARVESTSEATTLE.COM

7400 35<sup>th</sup> Ave SW  
Seattle WA, 98126

G.H. Pasta & Pizza is part of General Harvest Restaurants

# G.H. Pasta & Pizza

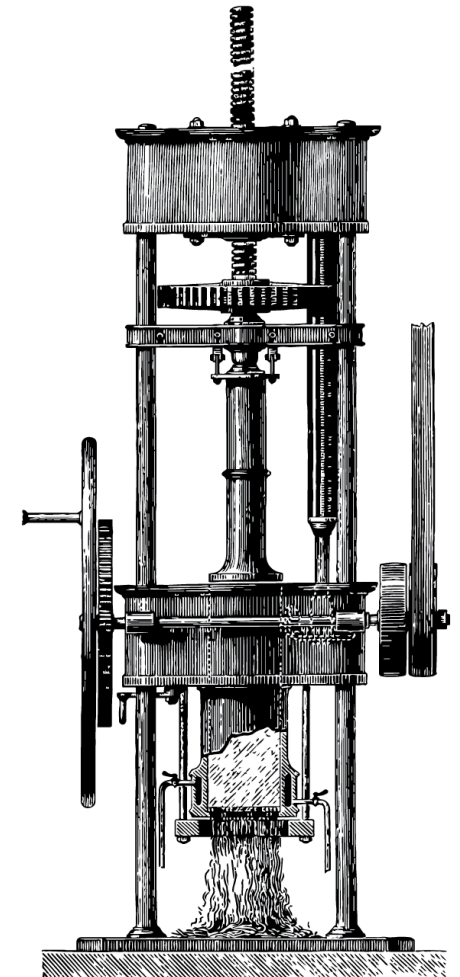
## OPEN DAILY

Sun-Mon

4pm-9pm

Fri - Sat

4pm-10pm



Order for pickup

Or call: 206.453.5418

Order delivery: ubereats or doordash

## STARTERS

- Garlic Bread *focaccia, garlic, butter, parmesan, chive* 7
- Prosciutto *fry bread, parmesean* 17
- Arugula *lemon, almond, pecorino* 13
- Meatballs *beef, pork, tomato, parmesan* 12
- House Made Mozzarella *Castelvetrano tapenade, crostini* 15
- Oven Roasted Clams *pickled fresno chili, focaccia\** 17
- Caesar Salad *romaine, crouton, parmesan\** 12
- Arancini *fried risotto, tomato, fontina* 4

## HOUSE EXTRUDED PASTAS

- Tonnarelli *truffle butter, pecorino, black pepper* 19
- Spaghetti *beef & pork bolognese, mascarpone, mint* 21
- Rigatoni *tomato, basil, burrata* 19
- Campanelle *wild mushroom, crème fraiche, lemon* 22
- Cavatelli *carrot, fennel pollen, fontina* 21

## PIZZAS 12”

- Simple Cheese *tomato, mozzarella (add basil upon request)* 21
- The Classic *tomato, pepperoni, mozzarella* 23
- Fun Guy *white sauce, wild mushroom, thyme, fontina* 23
- Love It Or Hate It *tomato, guanciale, pineapple, pickled jalapeno* 23

## PIZZA TOPPINGS & SIDES

MUSHROOMS 2	PEPPERONCINI 2
PEPPERONI 2	SIDE HOUSE TOMATO SAUCE 2
ANCHOVY 2	HOUSE PICKLED JALAPENO 2

## DESSERTS

- Soft Serve *daily rotating flavor* 5
- Yeastd Doughnut *chocolate sauce* 5
- Tiramisu *lady fingers, coffee, mascarpone, cocoa* 12

## DRAFT BEER

- \*Seapine X G.H. *helles lager* 7\*
- Yonder *dry cider* 7
- Tieton *blackberry cider* 8
- Chuckanut *pilsner* 9
- Peroni *pilsner* 8
- Bale Breaker *daybreak pale ale* 9
- Georgetown *manny's pale ale* 8
- Reuben's *hazealicious hazy ipa* 9
- Fort George *magnetic fields hazy ipa* 10
- Breakside *wanderlust ipa* 10
- Aslan *batch 15 ipa* 10
- Seapine *citra ipa* 7
- Georgetown *bodhizafa ipa* 8
- Black Raven *seasonal ipa* 9
- Ecliptic *cloud core pal ale* 9
- Occidental *hefeweizen* 8
- Urban Family *guava dawn sour* 9
- Holy Mountain *white lodge* 8
- Icicle *dirty face amber* 8
- Black Raven *coco jones porter* 8

## ITALIAN CLASSIC COCKTAILS

- GH Spaghett *aperol, lemon, lager* 12
- Negroni *gin, cran-pari, sweet vermouht* 13
- Limoncello Spritz *limoncello, oleo saccharum, prosecco* 16
- Hugo Cocktail *gin, elderflower, granny smith apple, soda* 15
- Apricot Bellini *apricot, prosecco.* 14
- Negroni Sbagliato *cran-pari, sweet vermouht, lambrusco* 16
- Garibaldi *campari, dry curacao, fresh squeezed orange* 16

## HOUSE SPECIALTY COCKTAILS

- G.H. Old Fashioned *house whiskey blend, nocino, demerara syrup, bitters* 13
- Aeroplano di Carta *italian brandy, amaro, lemon, aperol* 16
- Amalfi Coast *navy strength gin, pineapple amaro, vermouht, aged in coconuts* 16
- Margarita Italiano *tequila, dry curacao, lime, agave, amaretto* 14
- Lavanda Fumosa *mezcal, ginger, citrus fresh, aperol, lavender* 16
- Café Roma *amaro, demerara, espresso, coffee liqueur.* 16

*\*The King County Department of Health warns that consuming raw/undercooked foods increases your risk of foodborne illness.*