

PICK YOUR PERFECT PIZZA PAIRING

South American wines & Japanese sake to partner with your favorite slice

J. BOUCHON PAIS VIEJO

Bright and juicy red fruits with a kiss of smoke and juicy acidity.

Pizza Pairing:
prosciutto & fig pizza

CASA SILVA SAUVIGNON GRIS

Delicate melon and citrus aromas with freshness, minerality and lively acidity on the palate.

Pizza Pairing:
veggie & goat cheese pizza

TENTAKA HAWK IN THE HEAVENS

junmai
Dry and crisp with nutty, herbal notes that invite robust flavors.

Pizza Pairing:
bold & meaty pizza

LUCA CHARDONNAY

Golden and enticing, with rich texture and hints of earthiness and lemon crème.

Pizza Pairing:
white sauce pizza with sausage & mushrooms

LA POSTA PIZZELLA MALBEC

This is a full-bodied and well-structured wine that is incredibly full of life and born to be enjoyed with food and friends.

Pizza Pairing:
classic Margarita pizza

