



snacks

- marcona almonds** paprika spice (v)(gf) 8
marinated olives fennel pollen, citrus peel, anise (v)(gf) 8
giardiniera pickles farmer's market vegetables (v)(gf) 9
fried artichokes roasted garlic, calabrian chili aioli, lemon (v)(gf) 16

starters

- house made focaccia bread** sicilian olive oil, balsamic (v) 10
BIG chop salad romaine, arugula, salami, white bean, peppers, mozzarella, olives, tomato (gf) 19
sunflower caesar salad chicory, kale, anchovy, garlic, bread crumbs, parmesan 18
burrata caprese heirloom tomatoes, taggiasca olive tapenade, balsamic, basil (v)(gf) 19
peaches & prosciutto pickled wild strawberry, saba, chili oil, pistachio (gf) 19
meatballs red sauce, white bean, herbs 18
impossible meatballs red sauce, white bean, herbs (v)(gf) 18

pizza

pizza's are 12"

- three cheese** mozzarella, fontina, parmesan (v) 22 add ezzo pepperoni 6
burrata margherita red sauce, burrata, parmesan, basil, olio verde (v) 24 add ezzo pepperoni 6
roasted mushroom garlic cream, king oyster, beech, maitake mushroom, caramelized onion, crescenza (v) 27
golden potato roasted garlic, house made ricotta, buffalo mozzarella, rosemary, anchovies 26
hot salami red sauce, fontina, salami picante, hot coppa, calabrian chili, oregano 27
pizza bianca llano seco sausage, garlic cream, spinach, caramelized onion, roasted garlic, buffalo mozzarella, fontina 27

pizza add ons

prosciutto di parma 6 ezzo pepperoni 6 calabrian chili 2 arugula 2 anchovies 3 pizza dip 3

pasta

gluten free pasta available

- tonnarelli** sweet corn cacio e pepe, black pepper, pecorino romano (v) 28
ravioli ruby beet, goat cheese, parmesan brodo, aceto balsamico, herbs (v) 27
spaghetti nero clams, mussels, calabrian chili, bread crumbs 34
fusilli llano seco pork ragu, kale, tomato, ricotta salata 28
rigatoni carbonara classico, guanciale, black pepper, egg yolk 28
pappardelle 12hr lamb sugo, horseradish, pecorino romano 29
lasagna verde prosciutto ragu, buffalo mozzarella, parmesan 32

about us

the name great gold is a reference to the golden state of california from where we source our ingredients. our focus is italian cuisine that adheres to farm to table ideology. we take our impact on the environment to heart and source the finest ingredients from local, small farmers and ranchers when at the peak of the season.

(v) vegetarian (gf) gluten free

3% surcharge added to all checks to help pay employees a livable wage and to assist in the increasing costs of using the best, local ingredients

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

@greatgoldtahoe

gift certificates available for purchase. please ask your server

tag us #greatgoldeats

wine by the glass

draft 12/36 (carafe)

'19 Le Monde, Ribolla Gialla **'House White'**, California

'19 Carneros, Vin Gris **'House Rosé'**, California

'20 Broc Cellars **'Love Red Blend'**, California

sparkling

NV Sorgente, Glera, 'Brut', **Prosecco**
Friuli, Italy 14/55

NV Ayunta, **Sparkling Rosé**, 'Metodo Ancestrale'
Sicily, Italy 16/65

NV Umberto Cavicchioli, **Lambrusco**, 'Robanera'
Modena, Italy 14/55

white

'18 Le Monde, **Sauvignon**, 'Vigneti'
Friuli, Italy 14/55

'19 Isola dei Nuraghi, **Vermentino**, 'Samas'
Sardinia, Italy 16/65

'19 Mastroberardino, **Fiano** d'Avellino
Campania, Italy 15/60

'17 Tenute Del Cabreo, **Chardonnay**, 'La Pietra'
Tuscany, Italy 18/75

pink

'20 Ioppa, **Nebbiolo Rosé**, 'Rusin'
Colline Novaresi, Italy 16/65

'20 Broc Cellars, **Barbera Rosé**, 'Amore Blendo'
Mendocino, California 17/70

red

'18 Cantina di Caldaro, **Pinot Nero**
Alto Adige, Italy 14/55

'18 Crotin, **Barbera d'Asti**, 'La Martina'
Piemonte, Italy 15/60

'16 Rodano, **Sangiovese**, 'Chianti Classico'
Tuscany, Italy 16/65

'15 Cantine Madonna delle Grazie, **Aglianico**, 'Liscone'
Basilicata, Italy 15/60

'18 Poggio al Tufo, **Cabernet Sauvignon**
Tuscany, Italy 16/65

more beverages

Italian Sodas with or without cream
vanilla, raspberry, orange, lime 6

Mountain Valley Sparking Water 4

Mexican Sprite 5

Fentimans Rose Lemonade 5

Harney & Sons Organic Black Tea 4

San Pellegrino Aranciata 4

San Pellegrino Limonata 4

wine by the bottle

sparkling

'14 Arcari e Danesi **Chardonnay** 'Dossaggio Zero'
Franciacorta, Lombardia, Italy 95

NV Monte Rossa **Chardonnay** 'P.R. Brut Blanc de Blancs'
Franciacorta, Lombardia, Italy 75

NV Ferrari Brut **Rosé** Trento DOC
Trentino, Italy 80

white

'20 Bruno Giacosa, **Arneis**
Piemonte, Italy 75

'19 Arnot-Roberts, **Ribolla Gialla**
Healdsburg, California 90

red

'18 Fabio Zambolin **Nebbiolo** Blend, 'Feldo'
Coste della Sesia, Piemonte, Italy 70

'20 Luigi Spertino **Grignolino d'Asti**
Mombertoli, Italy 75

'14 Rizzi **Barbaresco**, 'Pajoré'
Piemonte, Italy 115

'16 Collazzi **Cabernet Sauvignon Blend**, 'Toscana Rosso'
Tuscany, Italy 95

'17 Picchioni **Barbera** blend, 'Bricco Riva Bianca'
Lombardy, Italy 115

'17 Poderi Colla **Barolo**, Bussia, 'Dardi le Rose'
Piemonte, Italy 150

house cocktail

great goldfinch

cocchi americano, white wine, lemon, orange bitters, rosemary 12

beer

pint (16oz) or mug (22oz)

Fort Point 'KSA' Kolsh 8/11

The Good Wolf 'mellow gold' lager 10/13

Altamont 'Maui Wai' IPA 9/12

Hen House 'Philadelphia Experiment' IPA 9/12

Modern Times 'Gigazapper' DIPA 9/12

Sierra Nevada 'Wild Little Thing' Strawberry Sour 9/12

bottles & cans

Lead Dog 'Gnar Gnar' Double IPA 9

Dust Bowl 'Public Enemy' Baltic Porter 8

High Water 'Campfire' Stout 8

Brooklyn Special Effects N/A Beer 5

Brooks 'Dry Cider' 5

corkage policy

750ML BOTTLES: \$35 EACH FOR THE FIRST & SECOND BOTTLE,
\$50 FOR THE THIRD, & EACH THEREAFTER