

# Graffito Pizza

500 W River St, Savannah, GA 31401 · +19123739060 · Updated: Jan 14, 2026

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## STARTERS 5

<b>Warm Marinated Olives</b>	<b>\$8.00</b>
Sundried Tomatoes, Sweet Pepper, Oregano	
<b>Garlic Knots</b>	<b>\$14.00</b>
San Marzano Tomato Sauce, Parmigiano	
<b>Roasted Heirloom Carrots</b>	<b>\$14.00</b>
Hot Honey, Stracciatella, Basil Pesto, Pistachio	
<b>Meatball al Forno</b>	<b>\$15.00</b>
Pork & Veal, Marinara, Parmigiano, Ricotta, Herbs	
<b>Burrata</b>	<b>\$17.00</b>
Garlic Bread, Peach Jam, Aged Balsamic, Pink Peppercorn, Smoked Maldon Salt	

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## SALADS 4

<b>Italian Chop</b>	<b>\$12.00</b>
Romaine, Radicchio, Olive, Tomato, Red Onion, Cucumber, Mozzarella, Red Wine Vinaigrette	
<b>Caesar</b>	<b>\$13.00</b>
Gem Lettuce, Garlic Croutons, White Anchovy, Creamy Garlic Dressing, Parmigiano	
<b>Watermelaon Salad</b>	<b>\$15.00</b>
Basil Marinated Watermelon, Arugula, Speck Ham, Ricotta Salata, Mint Vinaigrette	
<b>Heirloom Tomato Salad</b>	<b>\$16.00</b>
Fresh Assorted Heirloom Tomatoes, Frisee, Goat Cheese, Croutons, Salsa Verde	

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## MAINS 6

<b>Lasagna</b>	<b>\$24.00</b>
Lemon Ricotta, Mozzarella, Bolognese, Parmesan	
<b>Baked Ziti</b>	<b>\$23.00</b>
Italian Sausage, Smoked Bacon, Smoked Provolone	
<b>Strozzapreti Pasta</b>	<b>\$26.00</b>
Guanciale Fonduta, Broccolini, Heirloom Cherry Tomatoes, Guanciale Lardons	

<b>Rigatoni &amp; Meatballs</b>	<b>\$22.00</b>
San Marzano Tomato Sauce, Meatballs, Fontina, Provolone, Basil	
<b>Lobster Pasta</b>	<b>\$31.00</b>
Penne Pasta, Roasted Garlic, Marinated Lobster, Cheddar & Parmesan Cream	
<b>Pesto Orechiette</b>	<b>\$34.00</b>
Pesto, Summer Vegetables, Ciliengine Mozzarella, Peperoncino	

## PERSONAL PIZZAS 7

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<b>Margherita</b>	<b>\$15.00</b>
Ciliengine Mozzarella, San Marzano Tomato Sauce, Basil, Parmigiano	
<b>Pepperoni</b>	<b>\$16.00</b>
San Marzano Tomato Sauce, Mozzarella, Sicilian Oregano	
<b>The RCK</b>	<b>\$17.00</b>
Smoked Bacon, Italian Sausage, Mozzarella, Caramelized Onions, Fonduta di Parmigiano	
<b>Tre Carne</b>	<b>\$17.00</b>
Pancetta, Italian Ham & Sausage, San Marzano Tomato Sauce, Mozzarella, Peperoncino, Chive	
<b>Funghi</b>	<b>\$16.00</b>
Roasted Mushroom, Mozzarella, Caramelized Onion, Black Garlic Aioli, Garlic Fonduta	
<b>Peachza</b>	<b>\$17.00</b>
Fresh Peaches, Basil, Pickled Red Onion, Mozzarella, Prosciutto	
<b>Calabrian Hot Honey</b>	<b>\$17.00</b>
Pepperoni, Peperonata, Hot Honey, Peperoncino, Basil, Parmigiano	

## COCKTAILS 10

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<b>Sunset Spritz</b>	<b>\$15.00</b>
Aperol, Strawberry, Passion Fruit, Soda, Prosecco, Mint	
<b>Bellini</b>	<b>\$13.00</b>
Rondo Prosecco with choice of fresh fruit purée: Peach, Passion Fruit or Mango	
<b>Il Pesco</b>	<b>\$15.00</b>
Absolut Peach, St. Germain, Peach Puree, Lime, Prosecco	
<b>Espresso Martini</b>	<b>\$16.00</b>
Absolut Vanilla, Espresso, Borghetti	
<b>Evening Tide</b>	<b>\$17.00</b>
Sipsmith Gin, Solerno Blood Orange, Cocchi Bianco, Orange Bitters	
<b>The Loudmouf</b>	<b>\$16.00</b>
Jose Cuervo Silver, Triple Sec, Fresh Squeezed Lemon Juice, Blue Curacao	

**Kentucky Rose****\$16.00**

Wheatley Vodka, Salted Strawberry Honey, Orange, Lemon, Orange Bitters

**Red Sangria****\$15.00**

Red Wine, Apricot, Lime, Orange

**Cucumber Smash****\$16.00**

Buffalo Trace, Cucumber, Lime, Ginger Beer, Mint

**Georgia Peach Mule****\$14.00**

Tito's Vodka, Peach Syrup, Lime, Ginger Beer

**SPARKLING** 3**Prosecco | Riondo, IT****AVAILABLE OPTIONS**

Gls: \$11.00

Btl: \$44.00

**Brachetto d'Acqui | Acquesi, IT****AVAILABLE OPTIONS**

Gls: \$11.00

Btl: \$44.00

**Champagne | Veuve Clicquot, FR****\$112.00****WHITE WINE** 6**Chardonnay | Kessler, CA****AVAILABLE OPTIONS**

Gls: \$13.00

Crf: \$24.00

Btl: \$48.00

**Chardonnay | Mer Soleil "Silver" Unoaked, CA****AVAILABLE OPTIONS**

Gls: \$14.00

Crf: \$26.00

Btl: \$56.00

**Pinot Grigio | Terre di Bacco, IT****AVAILABLE OPTIONS**

Gls: \$14.00

Crf: \$26.00

Btl: \$56.00

**Moscato | Caposaldo, IT****AVAILABLE OPTIONS**

Gls: \$15.00

Crf: \$28.00

Btl: \$60.00

**Sauvignon Blanc | The Crossings, NZ****AVAILABLE OPTIONS**

Gls: \$12.00

Crf: \$22.00

Btl: \$48.00

**Rosé | Whispering Angel, FR**

**AVAILABLE OPTIONS**

Gls: \$15.00

Crf: \$28.00

Btl: \$60.00

**RED WINE** 7

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**Cabernet | Kessler, CA**

**AVAILABLE OPTIONS**

Gls: \$13.00

Crf: \$24.00

Btl: \$48.00

**Super Tuscan | Villa Antinori, IT**

**AVAILABLE OPTIONS**

Gls: \$15.00

Crf: \$28.00

Btl: \$60.00

**Pinot Noir | Acrobat, OR**

**AVAILABLE OPTIONS**

Gls: \$15.00

Crf: \$28.00

Btl: \$60.00

**Cabernet | Roth Estate, Alexander Valley, CA**

**AVAILABLE OPTIONS**

Gls: \$15.00

Crf: \$28.00

Btl: \$60.00

**Chianti Classico | Tenuta di Nozzole, IT**

**AVAILABLE OPTIONS**

Gls: \$16.00

Crf: \$30.00

Btl: \$64.00

**Red Blend | Conundrum, CA**

**AVAILABLE OPTIONS**

Gls: \$16.00

Crf: \$30.00

Btl: \$64.00

**Blaufrankisch | Giefing, Guter Roter, AT**

**AVAILABLE OPTIONS**

Gls: \$20.00

Crf: \$38.00

Btl: \$80.00

**BEER** 7

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**Peroni | European Lager | Peroni Brewery, IT**

**\$11.00**

**Stella Artois | Anheuser-Busch | St. Louis, MO**

**\$11.00**

**Blue Moon | Belgian White | Blue Moon Brewery, CO**

**\$11.00**

**Bohemian Citra | IPA | Service Brewing Co, Savannah, GA**

**\$11.00**

<b>Michelob Ultra   Light Lager   Anheuser-Busch, CO</b>	<b>\$10.00</b>
<b>River Street Lager   Light Lager   New Realm Brewing Co. Atlanta, GA</b>	<b>\$11.00</b>
<b>Athletic Golden Ale   Non-Alcoholic   Athletic Brewing Co.</b>	<b>\$10.00</b>

## SPIRIT FREE 3

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<b>Blueberry Ginger Fuel</b>	<b>\$11.00</b>
Amethyst Blueberry Ginger, Ginger Beer, Lime	
<b>Strawberry Mint Lemonade</b>	<b>\$11.00</b>
Strawberry, Lemon, Mint	
<b>Mango Senza</b>	<b>\$11.00</b>
Non-Alcoholic Mango Bellini	

## COFFEE 4

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<b>Latte</b>	<b>\$6.00</b>
<b>Cappuccino</b>	<b>\$6.00</b>
<b>Espresso Single</b>	<b>\$4.00</b>
<b>Espresso Double</b>	<b>\$5.00</b>

## DESSERTS 5

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<b>Olive Oil Cake</b>	<b>\$12.00</b>
Blackberry Compote   Mascarpone Ice Cream   Aged Balsamic	
<b>Chocolate Budino</b>	<b>\$12.00</b>
Candied Hazelnuts   Cocoa Nibs   Milk Chocolate Crunch	
<b>Limoncello Tiramisu</b>	<b>\$12.00</b>
Candied Pistachios   White Chocolate	
<b>Seasonal Gelato</b>	<b>\$10.00</b>
Gelato made daily at District Gelato	
<b>Affogato</b>	<b>\$9.00</b>
Vanilla Gelato, Espresso	