

Georgina's Pizzeria



Wine List

White Selections

Piccini Pinot Grigio, Italy

Fresh, balanced, crisp — Pairs with salads and seafood

Fernlands Sauvignon Blanc, New Zealand

Bold, vivid flavors with balanced acidity — Pairs with salads, seafood, chicken

Trinity Oaks Chardonnay, California

Medium bodied, lightly oaked, citrus flavors — Pairs with seafood and chicken

J. Lohr Riverstone Chardonnay, California

Creamy with a touch of oak, flavors of apricot and crème brulee — Pairs with seafood, chicken and pasta

Bex Riesling, Germany

Medium-dry, balanced fruit and minerality — Pairs with appetizers, spicy dishes and dessert

Bieler Père & Fils Rosé Sabine, France

Soft and bright but dry Provence Rose — Pairs with salads, seafood, light pasta

Maschio Prosecco split, Italy

Fruit forward with peach and almond flavors — Pairs with appetizers, seafood and dessert

Astoria Sparkling Rosé, Italy

Fresh raspberry and strawberry with floral notes — Pairs with strong cheeses and dessert

Red Selections

Sartori Pinot Noir, Italy

Light bodied, elegantly balanced with rich fruit flavors and balanced acidity — Pairs with chicken and cheese

Hogue Genesis Merlot, California

Rich with cherry, spicy oak and vanilla spice — Pairs with chicken, veal, and spicy dishes

Piccini Chianti, Italy

Soft, smooth and well balanced with gentle tannins with light cherry fruit — Pairs with pasta, chicken and pizza

Cantine Colosi Rosso Terre Siciliane, Italy

Dry and full bodied, notes of black fruits and herbs — Pairs with red meats, pizza, pasta and cheese

Trinity Oaks Cabernet Sauvignon, California

Full bodied with notes of black cherry, herbs and vanilla — Pairs with red sauce, and red meats

William Hill Cabernet Sauvignon, California

Rich dark fruit flavors with hints of caramel and cocoa — Pairs with pizza, red sauce and red meats

Nieto Malbec, Argentina

Dry and full bodied with plum and small red fruit — Pairs with red sauce, pizza and red meats

**** For every bottle of Trinity Oaks sold a tree is planted closer to the equator ****

Georgina's Pizzeria

Beer List

W

PLEASE ASK SERVER
WHAT'S ON TAP!

W

W **Mason Jar Happy Place Lager, Fuquay Varina — 4.5% ABV**

A malty-sweet, easy-drinking beer full of flavor but medium bodied with a biscuity dry finish.

W **White Street Kolsch, Wake Forest — 5.2% ABV**

Crisp and refreshing, this ale has light and subtle pear and melon aromas that extend to the palate.

W **Railhouse Brewing FCA IPA, Aberdeen — 7.5% ABV**

A light floral aroma followed by seet, caramel and biscuit overtones that finishes with resinous tropical fruit esters.

W **Railhouse Brewing Ka-Bar Brown, Aberdeen — 6% ABV**

A rich, dark brown ale with nuttiness up front and roasty character with hints of chocolate and toffee.

W **Double Barley Abby's Amber Ale, Smithfield — 6% ABV**

Maris Otter and Crystal Malts give this beer a rich character while not being overly malty.

Blue Moon Belgium Wheat Ale, Colorado — 5.4% ABV

A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright citrus aromas.

Port City Brewing Monumental IPA, Virginia — 6.3% ABV

Floral aromas and flavors of citrus and pine resin, balanced by a toasty caramel malt character.

Coors Light, Colorado — 4.2% ABV

A premium light beer that is clean, cold filtered, crisp and refreshing.

Bud Light, Missouri — 4.1% ABV

Brewed with a malt and hops ration different from Budweiser for a distinctively crisp taste with fewer calories.

Peroni Pale Lager, Italy — 4.7% ABV

The original Italian pale lager, this beer is slightly bitter and refreshingly smooth.

Stella Artois Pale Lager, Belgium — 5.2% ABV

Light malty aromas with a sweet malty flavor and slight bitterness.

Cornona Extra, Mexico — 4.6% ABV

Crisp, clean and well balanced between hops and malt, a superior taste profile from superior ingredients.

Estrella Damn Daura Pale Ale, Spain — 5.4% ABV

A fresh tasting beer with lively acidity. The finish is bitter, as it should be in beer, and long lasting.

Ciders and Specialties

Jed's Mule Kicker, USA — 5.9% ABV

Moscow Mule, ginger beer infused with lime.

ACE Berry Rosé Cider, California — 5.0% ABV

Strawberry, blackberry, raspberry and apple juices fermented with their apple cider base.

ACE Guava Cider, California — 5.0% ABV

Fresh pink guava juice blended with their semi-dry apple cider.

Bold Rock Carolina Apple Hard Cider, Virginia — 4.7% ABV

Crisp and refreshing with North Carolina apples, the green apple taste of Granny Smith comes through in every sip.

W Denotes Local Selections