

The image shows the interior of a pizza restaurant. In the foreground, there are several wooden tables with green vinyl chairs. A long wooden counter runs across the middle ground, with a cash register and a laptop on it. Behind the counter, there are shelves with various bottles and a menu board. The walls are white brick, and there are green pendant lights hanging from the ceiling. The overall atmosphere is clean and modern.

Finale PIZZA

Tenant Profile

Contact for Details:

Josh Beaver

(704) 373-9797

Josh@TheNicholsCompany.com



TheNicholsCompany.com

About

From the founder of award winning Inizio Pizza and Farley's Pizzeria comes a new concept, Finale Pizza. Finale is serving up traditional New York style pizza: 19" pies with thin, crispy, and foldable slices. Every slice has a little snap, some crunch, and the right amount of chew. Many people consider New York style to be the pinnacle of all pizza styles, and in that respect, Finale Pizza aims to give you the best pie you've ever had – a Grand Finale.

They also make premium handmade pastas, amazing shareables and salads, and delicious desserts. Using top-shelf ingredients and taking the time to test and refine recipes, they aim to elevate every guest's experience.

Finale Pizza operates as a fast-casual restaurant with QR codes at each table and bar seats. While they still have a counter for traditional pizzeria takeout business, they refined the customer dine-in experience. Every new customer can be taken to a seat, walked through the menu, and have questions answered. Next, they place their order on their phones without the added pressure of standing at a counter with a line of customers behind them. This lets the customer take their time and decide when and if they want more food or another drink.

For customers who are unfamiliar with or unwilling to use their phones, no sweat. Servers can take your order just like table service. With dining room attendants, plates get cleared, and customer needs are met throughout their meal.

With an innovative approach to service, Finale Pizza is able to keep pricing for a premium product reasonable. Now customers can have the best without the need to pay what high-end full-service restaurants charge.

Site Criteria

- Seeking 1,800 - 2,500 SF retail space
- Seeking space in South Park, South End, Plaza Midwood, Elizabeth, Noda, and Cotswold
- Seating Requirement: 45 interior, 30 exterior
- Patio space for outdoor seating required
- Ample parking, strong access, and signage preferred
- Excellent visibility in walkable areas with strong foot traffic
- Ideal demographics: 3 mile pop greater than 100K, Median HH Income 3 mile 110K+, traffic count 30K or greater, daytime employee population within 3 miles 50K+



Finale PIZZA

PIZZA

18" NY Style pies finished with shaved parmigiano reggiano
Add fresh basil #2

CHEESE 22
tomato sauce, mozzarella

TOMATO 25
tomato sauce, pecorino, garlic bread crumbs (available vegan)

TOASTED WHITE 29
sesame crust, mozzarella, ricotta, lemon zest, basil, evoo

PARMA 34
cheese pie, prosciutto di Parma, ricotta, basil

HORNET 29
pepperoni, Calabrian peppers, hot honey, basil

VODKA 27
vodka sauce, mozzarella, basil

SWEETY PIE 32
Italian sausage, sweetie drop peppers, stracciatella

PIZZA TOPPINGS

- 3 onions, mushroom, banana peppers
- 4 Capping pepperoni, Ezzo sausage, sweetie drop peppers, ricotta, Calabrian peppers
- 8 prosciutto di Parma, stracciatella, beef meatball, breaded chicken



PASTA

Handmade pasta and sauces, served with focaccia bread

CHICKEN BREAST 6
CHICKEN CUTLET 8
MEATBALLS 6
GLUTEN FREE PENNE +2

PENNE ALLA VODKA 18
peppery red cream sauce, pork pancetta

WITHOUT PANCETTA 17

PAPPARDELLE BOLOGNESE 19
beef ragu, pork pancetta, parmigiano reggiano

BAKED ZITI 18
layers of ricotta, ziti with sausage ragu, and mozzarella

SPINACH & CHICKEN RIGATONI 19
spinach and pecorino cream sauce

PARM DISHES
with spaghetti marinara
Chicken Parm 20
Beef Meatball Parm 20



finalepizza.com

WINGS (1 LB.) | 4

Buffalo sauce, choice of dressing



BITES & SHARES

CHEESEBREAD WITH MARINARA | 4

STRACIATELLA + FOCACCIA + HOT HONEY | 3

FRESH FRIED MOZZARELLA WITH MARINARA | 0

ALL BEEF MEATBALLS WITH MARINARA | 2

SALAD

Dressings - Lemon Basil Vinaigrette, Ranch, Blue Cheese, Caesar

GARDEN 5 / 9
romaine, tomato, onion, carrot, cucumber, garlic breadcrumbs

FINALE SALAD 16
romaine, crispy prosciutto, muenster cheese, chicken, roasted carrot

CAESAR 8 / 12
romaine, garlic breadcrumbs, shaved parmigiano Reggiano

ADD CHICKEN BREAST 6
ADD BREADED CHICKEN 8

DRINKS & DESSERT



BEER



WINE



SODA



CANNOLI



JOIN US FOR LUNCH

The lunch menu is available every day until 2pm. NY Pizza by the slice and smaller portions available and priced accordingly.



LUNCH DAILY
'TIL 2PM

PIZZA BY THE SLICE

Check the Board for Flavors



PASTA

CHICKEN BREAST 5
CHICKEN CUTLET 7

PENNE ALLA VODKA | 1
peppery red cream sauce, pork pancetta

PAPPARDELLE BOLOGNESE | 5
beef ragu, pork pancetta, parmigiano reggiano

PARM DISHES
with spaghetti marinara
CHICKEN PARM | 5
BEEF MEATBALL PARM | 5

MEATBALL 'TIL 2PM 6
GLUTEN FREE PENNE 2

BAKED ZITI | 4
layers of ricotta, ziti with sausage ragu, and mozzarella

SPINACH CREAM RIGATONI | 4
spinach and pecorino cream sauce



WINGS (1 LB.) | 4

Buffalo sauce, choice of dressing



BITES & SHARES

CHEESEBREAD WITH MARINARA | 3

STRACIATELLA + FOCACCIA + HOT HONEY | 2

FRESH FRIED MOZZARELLA WITH MARINARA | 0

ALL BEEF MEATBALLS WITH MARINARA | 2

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DRINKS & DESSERT



BEER



WINE



SODA



CANNOLI



CONCEPT
ORIGINATOR



GRANT
ARONS

AFTER GRADUATING FROM THE UNIVERSITY OF DAYTON IN OHIO WITH A DEGREE IN BUSINESS MANAGEMENT, GRANT FOUND HIMSELF IN THE FOOD SERVICE BUSINESS, WHERE HE WAS ABLE TO COMBINE HIS LOVE FOR PIZZA WITH HIS DEGREE IN MANAGEMENT. OVER THE YEARS, GRANT EXPLORED HIS PASSION FOR BREADS, DOUGHS, AND ALL THINGS PIZZA. GRANT FOUNDED INIZIO IN 2016 AND NOW FINALE PIZZA IN 2025.

LEARN MORE



LOCATIONS:

INIZIO PIZZA
DILWORTH CROSSING
CHARLOTTE, NC

INIZIO PIZZA
PROVIDENCE COMMONS
CHARLOTTE, NC

INIZIO PIZZA
BIRKDALE LANDING
HUNTERVILLE, NC

INIZIO PIZZA
BRAYDEN VILLAGE
FORT MILL, SC

FINALE PIZZA
BALLANTYNE
CHARLOTTE, NC

VITA DA PIZZA
CATERING
3 FOOD TRUCKS

FARLEY'S PIZZERIA
MINERAL SPRINGS
NC

Finale
PIZZA