



SALADS

CARCIOFI (GF)	15
Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette	
KALE CEASAR	15
Shaved Tuscan kale with herbed croutons, shaved Parmigiano with buttermilk caesar dressing	
PIEMONTE (GF)	14
Little gem lettuce, apples, toasted walnuts, Gorgonzola dolce with homemade Italian dressing	
FARRO HARVEST SALAD (Seasonal)	15
Roasted butternut squash, kale, dried cranberries, shaved pecorino, cider-maple vinaigrette	
Add Grilled Chicken \$6/ Add Grilled Shrimp \$7	

★ ANTIPASTI ★

BRICK OVEN CHICKEN WINGS	5W \$11	10W \$20
With your choice of sauce: -Mango -Habanero / Nashville Hot / Ranch Sauce		
ARANCINI (5 Italian rice balls)	14	
Nut free pesto arancini stuffed with mozzarella, served with spicy marinara sauce		
PROSCIUTTO and BURRATA	17	
Prosciutto di Parma, Burrata mozzarella, EVOO served with Fried dough		
CALAMARI FRITTI	19	
Crispy fried calamari		
POLPETINE	17	
House ground short rib meatballs, tomato sauce, ricotta and Pecorino Romano		

BURGERS

Our burgers are grilled, half pound patties made with house ground short rib, on a brioche bun served with fries

CROSTA BURGER	20
With gorgonzola dolce, caramelized onions, tomatoes, roasted red pepper, baby arugula	
CHEESEBURGER	17
4oz house ground burger with aged cheddar cheese and special sauce	
GIULIO	22
With bacon, smoked mozzarella, arugula, grilled red onions, black truffle mayo	
BROOKLYN IMPOSSIBLE	26
Plant-base patty, sweet-spicy pickles, arugula, tomatoes, vegan mozzarella	

★ SANDWICHES ★

CHICKEN PARM (2 WAYS)	
SANDWICH:Chicken Parm served on a hero with a side of french fries	19
WITH PASTA:Chicken Parm served with a side o rigatoni al pomodoro.	22
MEATBALL PANINO	19
Homemade beef-ricotta meatballs with tomato sauce and mozzarella cheese served with fries	
BUTTERMILK CRISPY CHICKEN (Thigh) SANDWICH	19
With little gem lettuce, sweet-hot pickles, dill dressing served with fries (please allow us 10-15 minutes)	



PIZZA



Our Sourdough pizza dough is naturally risen for 48-72 hours

THE REDS

MARGHERITA	17
Classic with San Marzano tomatoes, fresh basil and homemade fior di latte mozzarella	
MARGHERITA D.O.P	21
A more intense flavor than the classic Margherita pizza, with burrata cheese, fior di latte, a touch of Pecorino and fresh basil	
SMOKY HAWAIIAN	20
San Marzano tomato sauce, fior di latte, pickled spicy peppers, pineapple and speck (smoked prosciutto)	
PEPPERONI ALLA DIAVOLA	21
Tomato sauce, fior di latte, pepperoni, jalapeños, spicy Calabrian chile honey	
VODKA	22
Vodka sauce, fior di latte, hot coppa, basil pesto, calabrian chile, oregano, pecorino	
CHORIZO	20
Tomato Sauce, Fior di latte mozzarella, Manchego Cheese, spicy chorizo and roasted red peppers	
ORTOLANA	20
Tomato Sauce, fior di latte mozzarella,roasted tomatoes, grilled zucchini, roasted mushrooms, homemade ricotta, sprinkled with Aleppo peppers	

THE WHITES

PORK BELLY	19
Housemade fennel pork belly, panna, mozzarella, red onions, scallions	
TARTUFATA	21
Fior di latte mozzarella, truffled ricotta, toasted pistacchio pesto, honey	
UMAMI EXPLOSION	21
Taleggio cheese, fior di latte, smoked mozzarella, roasted mushrooms, sage, egg on top, sprinkled with housemade Umami seasoning	
DI PARMA	21
Fresh mozzarella, thinly sliced Prosciutto Di Parma, topped with baby arugula, 24 month aged Parmigiano and EVOO	
SAUSAGE & ROASTED KALE	20
Italian sweet sausage, roasted organic kale, Fior di latte, Valle d'Aosta Fontina cheese	
4 FORMAGGI FORTE	19
Mozzarella, Taleggio, Grana Padano and Alpine sweet Gorgonzola topped with arugula	

Add \$5 for gluten free crust
(It may take an extra 15 minutes, but we promise it's worth the wait. Patience is key for a truly delicious meal.

"Our gluten-free pizza is prepared in a shared kitchen environment with regular flour. While we take care to avoid cross-contamination, we cannot guarantee it's suitable for those with celiac disease or severe gluten sensitivity."

Add \$3 for vegan mozzarella substitution

PASTA AL FORNO

Classic Southern Itallian Baked Pasta, short rib Bolognese, Rigatoni, mozzarella topped with breadcrumb 22
(Please allow us 15 minutes)

BEVERAGES

Apple juice	3
Cranberry juice	3
Root beer	5
Aranciata/limonata	3

SIGNATURE COCKTAILS \$ 15

- SPICED UP PARADISE
Spicy rum, Malibu, mango puree, splash of Sprite
- COOL AS A CUCUMBER
Vodka, lime juice, simple syrup, cucumber and fresh mint
- BROOKLYN SUNSHINE
Vodka, rosemary, thyme, raspberry shrub, fresh lemon juice
- DEVIL’S MARGARITA
Tequila, simple syrup, triple sec, lime juice, red wine
- PICA-PICA
Ghost pepper tequila, Chinola, Salerno Blood orange liqueur, fresh lime juice, tajin
- EL JEFE
Mezcal, Rockey"s milk punch infused strawberry, fresh lime juice, agave, smoke salt

CLASSIC COCKTAILS

- Espresso Martini \$14
- Whiskey Sour \$14
- Moscow Mule \$14
- Old Fashion \$14

MOCKTAILS \$9

- Blackberry Virgin Mojito
Blackberries, mint, lime juice, splash of soda
- Passion fruit and ginger
Passion fruit puree, ginger beer, fresh ginger

RED WINES

	GLASS	BOTTLE
Pinot Noir, Venice	12	42
Chianti, Tuscany	12	44
Montepulciano D’Abruzzo, Abruzzo	14	46
Cabernet Sauvignon, Venice	12	45
Malbec Argentina	12	46

APERTIFS

BELLINI	12	CHISMOSA	12
		Chinola passion fruit	
		liqueur & Prosecco	
MIMOSA	12	APEROL SPRITZ	12

BEERS

BOTTLE 8

- Peroni (Blonde Lager)
- Brooklyn IPA (Amber Lager)
- Stella Artois Liberté (Non Alcoholic)

DRAFT 8

- La Chouffe Blond Belgian Beer (Belgium)
- Greenport Black Duck Porter (Peconic, NY)
- Allagash White (Portland, ME)
- Blue Point Toasted Lager (Patchogue, NY)
- Threes Logical Conclusion (Brooklyn, NY)
- Bronx Well Earned Pilsner (Bronx, NY)
- Lagunitas IPA (Petaluma, California)

SANGRIA

- RED WINE SANGRIA
- OR WHITE WINE SANGRIA

13 /Glass - 46 /Pitcher

Our signature refreshing sangria, with brandy fresh orange juice and port wine

WHITE WINES

	GLASS	BOTTLE
Passerina IGT, Lazio Organic	11	42
Favorita (Vermentino), Langhe	12	44
Pinot Grigio, Venice	11	40
Rose, Abruzzo	12	42
Chardonnay, Puglia	13	44

SPARKLING 12

Prosecco Lambrusco (RED)