

CROSTA

- P I Z Z A R I A -

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



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

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 of 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)

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)