

PIZZERIA LU SULE



INFO

Welcome to Trattoria Lu Sule. *Benvenuti!*

ABOUT US

Pizzeria Lu Sule is an authentic Italian-American pizzeria located in the heart of Brooklyn, New York. Founded in 1984 by Chef Enzo Romano, our restaurant has proudly served the local community for over 40 years with love, tradition, and a deep passion for genuine Italian cuisine.

The name "Lu Sule" means "The Sun" in the Salento dialect of southern Italy, a nod to Chef Enzo's roots and to the beloved Salentine expression "Lu Sule, Lu Mare, Lu lentu"—"The Sun, The Sea, The Wind." This popular saying perfectly captures the spirit of the Salento region, the stunning heel of Italy's boot, known for its warm climate, beautiful coastline, and breezy Mediterranean charm. At Lu Sule, we strive to bring that same brightness, freshness, and joy to every dish we serve.

Chef Enzo Romano was born and raised in Lecce, the baroque capital of Salento, in the Puglia region of southern Italy. After immigrating to the United States in the early 1980s, Enzo brought with him generations of culinary traditions. Deeply rooted in Pugliese cuisine and driven by a lifelong love for wood-fired pizza, Enzo opened Pizzeria Lu Sule with the dream of sharing the flavors of his homeland with the people of New York. His approach blends the rich authenticity of southern Italian recipes with a dash of Brooklyn soul, creating a menu that is as heartfelt as it is delicious.

What began as a modest corner pizza shop quickly became a neighborhood favorite, thanks to Enzo's signature thin, crispy crust and authentic Italian-style tomato sauce made from San Marzano tomatoes. Over the decades, Pizzeria Lu Sule has grown into a full restaurant, offering cozy indoor dining, convenient takeout, and local delivery services.

Despite our growth, we remain a family-run restaurant committed to quality ingredients, warm hospitality, and honoring the heritage that inspired our name. Whether you're a first-time visitor or a long-time friend, we welcome you with open arms and invite you to enjoy a taste of Salento under the Brooklyn sun.

Buon appetito!

CONTACTS

You can find us at: **335 Union Street, Brooklyn, NY 11231**

Telephone: **+1 (718) 555-0132**

These are our office hours:



Monday to Thursday: 11:30 AM – 10:00 PM
Friday and Saturday: 11:30 AM – 11:00 PM
Sunday: 12:00 PM – 9:00 PM

DELIVERY SERVICE

We offer local delivery through our in-house team and through select delivery apps (Uber Eats and DoorDash). Orders can be placed online, by phone, or in person.

We serve the following Brooklyn neighborhoods: Carroll Gardens, Cobble Hill, Gowanus, Red Hook, and Boerum Hill.

DELIVERY TIMES

Monday to Saturday: 12:00 PM – 9:30 PM
Sunday: 12:00 PM – 8:30 PM

COSTS

Orders under \$20: \$4 delivery fee

Orders between \$20-\$50: \$2 delivery fee

Orders over \$50: Free delivery



MENU

ANTIPASTI (STARTERS)

Mozzarella in Carrozza – \$9.00

Fried homemade mozzarella cheese sandwiches (5 pieces)

Crocchette di Patate – \$9.00

Potato croquettes with parmesan and parsley (10 pieces)

Arancini di Riso – \$9.00

Saffron risotto balls with San Daniele ham, peas, mozzarella, and Parmigiano Reggiano (10 pieces)

Pittule – \$8.00

Traditional Salento fritters made with flour, water, and yeast. Lightly fried and served warm (10 pieces)

Fritto Misto – \$12.00

Mixed fried platter with mozzarella sandwiches, croquettes, arancini, meatballs, and pittule

APPETIZERS

Crostineno – \$14.00

Three crostini: cherry tomatoes with cacioricotta, burrata and anchovies, and porcini mushrooms with New York-style pastrami

Buffalo Mozzarella & San Daniele Prosciutto (aged 18 months) – \$18.00

Apulian Burrata (125g) – \$9.00

Served with toasted bread, fresh tomatoes, and anchovies

Apulian Burrata (330g) – \$16.00

Served with toasted bread, tomatoes, and anchovies

Yellowfin Tuna Tartare – \$16.00

Topped with lime and house-made mayonnaise

Tagliere di Salumi – \$19.00

Mixed salami platter: aged Calabrian capocollo (Suino Nero), Martina Franca capocollo, Soppressata, mushrooms in EVOO

Grand Salumi Platter – \$33.00

Includes everything from the mixed platter plus Strolghino salami and Apulian burrata (250g)

PIZZE TRADIZIONALI (TRADITIONAL PIZZAS)

Margherita – \$14.00

Tomato sauce, mozzarella fior di latte, basil, and EVOO

Napoletana – \$15.00

Tomato sauce, mozzarella, anchovy fillets, capers, Riviera olives, and EVOO

Bufala DOP – \$15.00

Tomato sauce, Buffalo mozzarella DOP, basil, and EVOO

Vegetariana – \$15.00

White base, mozzarella, eggplant, artichokes, cherry tomatoes, and EVOO



Würstel – \$14.50

Tomato sauce, mozzarella, pork würstel, and EVOO

Diavola – \$15.00

Tomato sauce, mozzarella, spicy salami, and EVOO

Vecchia Napoli – \$16.00

White base, mozzarella, fresh sausage, sautéed broccoli rabe (friarielli), and EVOO

Vanitosa – \$15.50

White base, mozzarella, stracchino, speck, arugula, and EVOO

PIZZE GOURMET

Porcini – \$16.00

White base, mozzarella, Calabrian porcini mushrooms, and EVOO

Pizza Andrea – \$16.00

White base, mozzarella, smoked scamorza, Calabrian porcini mushrooms, crispy pancetta, and EVOO

Mortadella – \$16.00

White base, mozzarella, mortadella from Bologna, burrata, crushed pistachios, and pistachio pesto

Colimena – \$16.00

White base, mozzarella, capers, yellow cherry tomatoes, and premium tuna in EVOO (added post-bake)

Valle d'Itria – \$16.00

Tomato sauce, mozzarella, capocollo from Martina Franca, burrata, and EVOO

WINES (BY THE GLASS OR BOTTLE)

Primitivo di Manduria – Bottle \$26.00, Glass \$7.00

Salice Salentino – Bottle \$16.00, Glass \$5.00

IGP Salento – Bottle \$19.00, Glass \$6.00

Negroamaro – Bottle \$27.00, Glass \$7.00

Morellino di Scansano – Bottle \$29.00, Glass \$7.00

BEERS

Italian craft beer (Pugliese Ale, Red Ale, Lager) – \$6.00

Moretti, Peroni, Menabrea – \$5.00

SOFT DRINKS

Italian sodas (Chinotto, Aranciata, Limonata) – \$4.00

Coke, Diet Coke, Sprite, Sparkling Water – \$3.00

ALLERGIES AND DIETARY RESTRICTIONS

We understand the importance of catering to different dietary needs. Many of our dishes can be modified to be gluten-free or dairy-free. We also offer vegan cheese and gluten-free crusts for pizzas. Please inform our staff of any allergies or special dietary requirements when ordering.