



10 YEARS | 2012-2022

Don Antonio

NEW YORK

Antipasti

BURRATA ALLA SCAPECE

fresh burrata, marinated zucchini, garlic, mint, basil (v) 22

The word scapece (pronounced skah-pech-ay) is believed to be related to the Spanish word escabeche meaning pickled, which makes sense seeing as the Spanish had a major presence in Naples back in the day. But the combo of zucchini, vinegar, and mint? That's decidedly Italian!

MOZZARELLA & PROSCIUTTO

fresh mozzarella, prosciutto di Parma, basil 15

CAPRESE

fresh mozzarella, heirloom farm tomatoes, basil, fresh oregano (v) 14

GARCIOFO ALLA MEDITERRANEA

artichoke, prosciutto di Parma, heirloom farm tomatoes, capers, Gaeta olives, shaved pecorino, lemon-olive oil dressing 19

I nostri Fritti - gluten free-

Honoring the Cuoppo Napoletano. A humble dish from Naples, a masterpiece of street food, and a delicious taste of Italian tradition. A paper cone, the "cuoppo", holds a mix of deep-fried foods, where the abundance of different delicacies mingle to produce a flavor sensation.

ARANCINI

two riceballs with fresh mozzarella and Italian cooked ham 7

CROCCHETTE DI PATATE AL LIMONE

two fried potato croquettes with imported smoked buffalo mozzarella, parsley, lemon zest (v) 7

FRITTATINE

two traditional spaghetti cakes with Italian cooked ham and imported smoked buffalo mozzarella 8

FRATICELLI

two fried mini calzoni filled with aged provolone and black pepper (v) 8

ask for gluten-free

MONTANARINE

two fried dough puffs topped with our signature tomato sauce, pecorino cheese, basil (v) 6

ask for gluten-free

MONTANARINE GENOVESI

two fried dough puffs topped with white pork ragu onion-based sauce and pecorino cheese 7

ask for gluten-free

FRITTO MISTO

includes: one frittatina, one arancino, one potato croquette, one fraticello 15

ask for gluten-free

Insalate

FRESCA

organic baby arugula, grape tomatoes, shaved pecorino, balsamic dressing (v) 13

CROCCANTE

boston lettuce, oranges, red beets, shaved pecorino, orange-lemon dressing (v) 15

INSALATA MISTA

organic mixed lettuces, carrots, cucumbers, grape tomatoes, balsamic vinegar, extra virgin olive oil (vegan) 14

PERE & NOCI

organic mixed lettuces, asian pears, walnuts, lemon-olive oil dressing (vegan) 14

ANGIOLETTI

lightly fried pizza dough strips, organic baby arugula, fresh garlic, oregano, grape tomatoes (vegan) 13

la Montanara

individual 11" naturally-leavened Neapolitan pizza

this deep-fried pizza specialty is actually a variety of Italian pizza that dates way back in time and is believed to have its roots in the mountains surrounding Naples. The pizza's origins are reflected in its name montanara, meaning coming from the mountain or mountain-style pizza.

Our fried signature pizza finished in our wood-fired oven

MONTANARA CLASSICA

lightly fried pizza dough topped with our signature tomato sauce, imported smoked buffalo mozzarella, basil, finished in wood-fired oven (v) 19

MONTANARA GENOVESE

lightly fried pizza dough topped with white pork ragu onion-based sauce, pecorino romano, finished in wood-fired oven 18

MONTANARA AL TARTUFO

lightly fried pizza dough topped with fresh mozzarella, truffle cream, finished in wood-fired oven (v) 24

Pizze Fritte

deep-fried pizza is a tradition that stretches back nearly as far as the invention of pizza itself, to the 16th century, when the wives of Neapolitan piemen would fry the leftover scraps of dough and sell them on the street.

More recently, pizza fritta was Sophia Loren's muse in Vittorio De Sica's 1954 movie, L'Oro di Napoli. In it, a young, stunning Loren shows some skill at an open-air pizza counter, flouring and stretching the dough into modest discs and dropping them in a cauldron of hot oil.

CALZONE FRITTO

filled with fresh mozzarella, fresh ricotta, cherry tomatoes, Italian salami 21

PIZZA PIANETA

filled with ricotta, broccoli rabe, topped with ricotta, cherry tomatoes, basil (v) 23

Pizze Bianche

individual 12" naturally-leavened Neapolitan pizza

QUATTRO FORMAGGI

imported buffalo mozzarella, pecorino cheese, caciocavallo ragusano, crescenza cheese, basil (v) 18

PROSCIUTTO E ARUGULA

fresh mozzarella, prosciutto di Parma, arugula 20

SALSICCIA E FRIARIELLI

imported smoked buffalo mozzarella, broccoli rabe, sausage, evoo 24

BIANCA E ARUGULA

fresh mozzarella, arugula (v) 16

SORRENTINA

imported smoked buffalo mozzarella, sliced lemons, basil (v) 19

Pizze Speciali

individual 12" naturally-leavened Neapolitan pizza

Pizza Artist Giorgia's Creations

BURRATA ROBERTO

fresh burrata, grape tomatoes, basil, evoo (v) 23

MACELLAIO (THE BUTCHER)

tomato sauce, fresh mozzarella, sausage, porchetta, salami Toscano, prosciutto di Parma, basil, evoo 25

PISTACCHIO & SALSICCIA

fresh mozzarella, fresh pistachio pesto, sausage, basil 25

TRUFFLE BURRATA PIZZA

fresh burrata filled with shaved black and white truffle, grape tomatoes, prosciutto di Parma, basil 25

NOCI & ZUCCHINI

imported smoked buffalo mozzarella, walnuts cream, zucchini, basil (v) 23

PIZZA DEL RE

fresh mozzarella, truffle cream, assorted mushrooms, prosciutto di Parma, basil 26

VESUVIO (STUFFED PIZZA)

INSIDE: fresh ricotta, local salami - ON TOP: tomato sauce, fresh mozzarella, Italian cooked ham, assorted mushrooms, artichokes 27



Pizze Rosse

individual 12" naturally-leavened Neapolitan pizza

le Margherite

A widespread belief says that in June 1889 the pizzaiolo Raffaele Esposito invented a dish called "Pizza Margherita" in honor of the Queen of Italy, Margherita of Savoy, and the Italian unification since toppings are tomato (red), mozzarella (white) and basil (green), ingredients inspired by the colors of the national flag of Italy.

A pizza made with the same toppings was already present in Naples between 1796 and 1810. In 1830, in the book Napoli, contorni e dintorni, written by Riccio, it was described as a pizza with tomato, mozzarella and basil.

MARGHERITA

tomato sauce, fresh mozzarella, basil, extra virgin olive oil (v) 14

with SAUSAGE 18

with MUSHROOMS (v) 17

with SAUSAGE & MUSHROOMS 20

with ARTICHOKEs (v) 18

with PROSCIUTTO 19

with ITALIAN COOKED HAM 19

with PROSCIUTTO & MUSHROOMS 20

with SALAMI 18

REGINA MARGHERITA

tomato sauce, cherry tomatoes, imported buffalo mozzarella, basil (v) 18

DIAVOLA

tomato sauce, fresh mozzarella, hot soppressata, basil - (spicy salami) 19

CAPRICCIOSA

tomato sauce, fresh mozzarella, artichokes, mushrooms, Italian cooked ham, basil 21

KESTÉ

tomato sauce, imported buffalo mozzarella, prosciutto di Parma, arugula, shaved pecorino, basil 24

NAPOLI

tomato sauce, imported buffalo mozzarella, anchovies, oregano, basil 19

RICOTTA

tomato sauce, fresh mozzarella, fresh ricotta, basil (v) 17

PADRINO

tomato sauce, caciocavallo ragusano, Italian salami, Gaeta olives, basil 19

PROVOLA

tomato sauce, imported smoked buffalo mozzarella, basil (v) 18

MARINARA

tomato sauce, oregano, fresh garlic, basil (vegan) 11

PUTTANESCA

tomato sauce, anchovies, Gaeta olives, fresh garlic, oregano 15

GIO'S MARINARA

tomato sauce, cherry tomatoes, oregano, fresh garlic, pecorino cheese, basil (v) 12

VEGETARIANA

tomato sauce, fresh mozzarella, zucchini, red & yellow peppers, artichokes, mushrooms, grape tomatoes, basil (v) 21

VEGANA

tomato sauce, zucchini, red & yellow peppers, artichokes, mushrooms, grape tomatoes, basil (vegan) 20

Calzoni

CALZONE CLASSICO

INSIDE: fresh mozzarella, fresh ricotta, Italian salami, basil ON TOP: tomato sauce, pecorino romano, evoo (v) 23

CALZONE WITH MUSHROOMS

INSIDE: fresh mozzarella, fresh ricotta, assorted mushrooms, basil ON TOP: tomato sauce, pecorino romano, evoo (v) 20

NIGHT & DAY CALZONE

INSIDE: fresh ricotta, fresh mozzarella, Italian cooked ham ON TOP: tomato sauce, fresh mozzarella, basil, evoo 23



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What is Neapolitan Pizza?

A simply delicious 12" pizza, crafted with the combination of authentic ingredients and methods used in the 300-year-old art of pizza-making from Naples, Italy. The pizzaioli (pizza makers) use only the freshest ingredients applied sparingly for a careful balance, baking the pizza in a wood-burning oven at a blistering 850°F for less than 90 seconds, creating a crisp, yet soft, air-filled crust with signature charred "leopard spots."

GLUTEN FREE

Each pizza of this menu can be made Gluten-Free with a \$4 addition

Our Gluten-Free dough is a blend of gluten free wheat starch, dextrose, maize starch, buckwheat flour, rice starch, psyllium seed fibre, thickener: guar; flavoring.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server of any allergies or dietary needs.

20% gratuity may be added to parties of 6+

In order to preserve authenticity and efficiency of our process, please note that we do not accept requests for substitutions or additions on our pizza and on our menu