



APIZZA BROOKLYN

resto + vino

Neapolitan Pizza (12in)

(we respectfully decline any substitutions on specialty pizzas)

MARINARA \$12

Tomato sauce, oregano, fresh garlic, fresh basil, evoo. (no cheese)

MARGARITA \$14

Homemade mozzarella, tomato sauce, parmesan, fresh basil, evoo.

BROOKLYNITE \$17

Prosciutto, arugula, tomato sauce, homemade mozzarella, shaved parmigiano-reggiano, evoo.

FOURTH AVENUE CHEESE PIE \$15

Gorgonzola, smoked mozzarella, homemade mozzarella, parmesan, fresh garlic, fresh basil, evoo. (no sauce)

GRANDMA'S FAVORITE \$15

Portabella mushrooms, sun-dried tomato, gorgonzola, parmesan, oregano, fresh garlic, evoo. (no sauce)

PAPA'S PESTO TOMATO \$16

Fresh tomatoes, pesto, provolone, homemade mozzarella, fresh garlic, parmesan, evoo. (no sauce)

DA BOMB \$17

Meatballs, pepperoni, sausage, homemade mozzarella, tomato sauce, parmesan, evoo.

WHITE HOT \$17

Our four cheese pie with spicy calabrese salami, arugula, parmesan. (no sauce)

BROOKLYN BRIDGE \$16

Grape tomatoes, feta, roasted eggplant, leeks, bacon, homemade mozzarella, parmesan, evoo. (no sauce)

MONTAGUE STREET \$17

Fig, caramelized onions, goat cheese, parmesan, evoo. (no sauce)

BENSONHURST \$17

Free-range chicken, vodka sauce, cherry tomatoes, basil, shaved parmesan, evoo. (no sauce)

NY Pizza

Little Brooklyn Pie (12in) • Big Brooklyn Pie (18in)

TRADITIONAL PLAIN PIE \$15/\$20

Mozzarella, parmesan, sauce.

VEGETARIAN \$18/\$24

Spinach, fresh chopped tomatoes, mushrooms, onions, green peppers, black olives, mozzarella, fresh garlic, sauce.

ARUGULA MARGARITA \$18/\$24

Sauce, fresh homemade mozzarella, parmesan, arugula.

GRANDMA TOOLKIT \$18/\$24

White pie with fresh garlic, mozzarella, parmesan, ricotta.

SUPREMA \$19/\$25

Sausage, ham, pepperoni, bacon, onions, mushrooms, green peppers, black olives, mozzarella, parmesan, sauce.

MEAT LUVA \$19/\$25

Mozzarella, sausage, ham, meatball, pepperoni, bacon, sauce.

THE KITCHEN SINK \$21/\$27

All vegetarian toppings + broccoli and artichoke and all Meat Luva toppings.

Calzone

TRADITIONAL CHEESE CALZONE \$16

Freshly baked to order with ricotta, mozzarella cheese served with a side of marinara sauce.

ADDITIONAL TOPPINGS AVAILABLE.

Get Started

GARLIC KNOTS (1/2 dozen) \$4 • (dozen) \$6
Fresh homemade oven baked garlic rolls.

**HOMEMADE LENTIL SOUP BOWL OR
SOUP OF THE DAY \$6**

FRIED CALAMARI & ZUCCHINI \$12

Fried breaded calamari and zucchini with marinara sauce.

EGGPLANT ROLLATINI \$10

Baked eggplant with ricotta, marinara sauce, parmesan.

BRUSCHETTA \$12

Handmade flat bread topped with fresh tomatoes, parmesan, basil, olive oil, balsamic vinegar.

FRIED MOZZARELLA \$10

Homemade fried mozzarella served with marinara sauce

MUSSELS PROVENCAL \$17

Steamed mussels in our white wine sauce or marinara sauce.

OCTOPUS SALAD \$17

Fresh tomatoes, chick peas, capers, black olives, lemon dressing.

BEEF CARPACCIO \$14

Thinly sliced beef tenderloin, fresh arugula, parmesan cheese, extra virgin olive oil with lemon dressing.

CAPRESE SALAD \$12

Homemade mozzarella cheese, sliced tomatoes, fresh basil pesto, olive oil, balsamic vinegar.

MEATBALLS \$13

Three 4oz handrolled veal and beef meatballs with marinara sauce, ricotta cheese.

BURRATA \$15

Fresh burrata, proscuitto, sicilian caponata.

ANTIPASTI PLATE \$25

(GREAT FOR SHARING)

Fresh proscuitto, speck, soppressata, homemade smoked mozzarella, burrata, parmesan with artichoke, roasted peppers, green olives.

Salads

THE HEIGHTS \$13

Baby spinach, arugula, romaine, tomatoes, carrots, red onion, chick peas, dried cranberries, gorgonzola, house dressing.

CONEY ISLAND \$20

Seared scallop and shrimp, arugula, fennel, cherry tomatoes, shaved parmigiano-reggiano, lemon dressing.

ARUGULA AVOCADO SALAD \$14

Baby arugula, romaine, avocado, red onions, shaved parmigiano-reggiano, lemon dressing.

MEDITERRANEAN \$12

Romaine, tomatoes, kalamata olives, red onions, pepperoncini, cucumber, feta cheese, house dressing..

CAESAR \$11

Romaine, shaved parmigiano-reggiano, croutons, ceasar dressing.

SPINACH \$13

Baby spinach, mushrooms, bacon, red onions, walnuts, gorgonzola, honey balsamic dressing.

ADD TO YOUR SALAD - GRILLED FREE-RANGE CHICKEN \$6, SHRIMP \$6 OR WILD CAUGHT SALMON 8 OZ \$12

Many dishes come from different stations, therefore, your food may not come out at the same time.

It will be served when it is hot and ready for you to enjoy!

Macaroni

Macaroni dishes served with a side salad + two garlic knots.

SPAGHETTI & MEATBALLS \$16

Two veal and beef meatballs, tomato sauce, topped with ricotta cheese.

SPAGHETTI CARBONARA \$18

Pancetta, bacon, parmesan mixed with egg yolks.

RIGATONI BOLOGNESE \$18

Slow cooked homemade beef and veal ragu.

LASAGNA \$17

Homemade beef and veal ragu layered with ricotta, mozzarella, bechamel sauce.

PENNE VODKA SAUCE \$16

Homemade tomato sauce with cream, vodka.

PENNE 18TH AVENUE \$17

Prosciutto, fresh chopped tomatoes, peas, fresh rosemary with a touch of cream.

PROMENADE POMODORO \$17

Tomato sauce, diced tomatoes, homemade mozzarella, garlic + fresh basil.

GNOCCHI PINK OR PESTO SAUCE \$17

Homemade tomato sauce + cream or fresh basil pesto sauce. (pesto contains pine nuts)

FETTUCCINE ALFREDO \$16

Creamy sauce with parmesan cheese.

EGGPLANT PARMIGIANA \$17

Lightly floured eggplant, marinara sauce, mozzarella served with spaghetti.

BAKED ZITI \$17

Traditional NY Style Ziti with tomato sauce, mozzarella, ricotta cheese.

LINGUINE CLAMS \$21

Little neck clams steamed in a white wine, butter + garlic sauce.

SPINACH RAVIOLI \$18

Homemade ravioli with fresh tomatoes, mushrooms, with a touch of pesto.

PUMPKIN RAVIOLI \$18

Homemade ravioli served with creamy butter-sage sauce.

LOBSTER RAVIOLI \$24

Squid ink ravioli filled with lobster served with pink lobster sauce, grilled shrimp + grape tomatoes.

Risotto

SEAFOOD RISOTTO \$28

Shrimp, mussels, clams, calamari with fresh chopped tomatoes with a touch of marinara sauce.

PRIMAVERA RISOTTO \$22

Medley of rainbow cauliflower, peas, diced carrots, broccoli, cherry tomatoes, touch of garlic.

Meats & Fish

No sauce substitution on side pasta.

CHICKEN MILANESE \$22

Breaded free-range cutlet topped with fresh tomatoes, arugula, red onions, fresh mozzarella and a side of capellini with garlic and oil.

CHICKEN PARMIGIANA \$19

Breaded free-range cutlet topped with melted mozzarella and homemade tomato sauce served with spaghetti + side salad.

CHICKEN MARSALA \$19

Sauteed in marsala wine with mushrooms served with spaghetti + side salad.

CHICKEN ALLA NONNA \$19

Sauteed in white wine with mushrooms, sundried tomatoes, peas served with spaghetti + side salad.

VEAL SALTIMBOCCA \$24

Veal Scaloppine with prosciutto, sage in a lemon sauce reduction.

SALMON PINOT GRIGIO \$25

Pan-seared salmon in a lemon butter, white wine reduction served with sauteed vegetables + side salad.

FRESH CATCH OF THE DAY \$MP

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

Kids Menu

(age 10 under only)

PASTA WITH TOMATO SAUCE \$7

PASTA WITH ALFREDO SAUCE \$8

ADD TO PASTA

MEATBALL \$4 • FREE RANGE CHICKEN \$6 • SHRIMP \$6

CHICKEN TENDERS W/FRIES OR SALAD \$9

Beverages

COKE, DIET COKE, SPRITE \$2

BOYLAN VINTAGE SODA \$3.5

ROOT BEER, CREAM SODA, GINGER ALE,
BLACK CHERRY

SAN PELLEGRINO -

ORANGE OR LEMON \$2.75

FRESH HOMEMADE LEMONADE \$3.5

NO REFILLS

FRESHLY BREWED ICE TEA \$2.5

SAN BENEDETTO WATER -

SPARKLING OR FLAT

SMALL \$3 LARGE \$5

Bottled Beer

HEINEKEN \$6

AMSTEL LITE \$6

PERONI \$6

STELLA ARTOIS \$6

BROOKLYN LAGER \$6

BLUE MOON \$6

MAGIC HAT #9 \$7

FRANZISKANER \$7

CIGAR CITY \$7

DOGFISH HEAD \$7

20% gratuity will be added to parties of 7 or more.

**Plate Split Charge \$3.

Coffees

CAPPUCCINO \$4

LATTE \$4

ESPRESSO \$3

DOUBLE ESPRESSO \$3.5

MACCHIATO \$3.5

AMERICAN COFFEE \$2.5

Desserts

CANNOLI \$6

cannoli cream + chocolate chips

PANNA COTTA \$8

with mixed berries

TIRAMISU \$8

TRIPLE CHOCOLATE CAKE \$9

homemade + fresh, goes quickly!

THE REAL DEAL \$14

nutella + cannoli cream

VANILLA ICE CREAM \$4

one scoop

AT APIZZA BROOKLYN RESTO + VINO,
WE ARE COMMITTED TO PROVIDING OUR
GUESTS WITH A "REAL DEAL"
BROOKLYN ITALIAN DINING EXPERIENCE.
OUR FOOD IS MADE FRESH DAILY AND CRAFTED
USING ONLY THE FINEST, HIGH QUALITY
INGREDIENTS- AND MOST IMPORTANTLY
PREPARED WITH LOTS OF LOVE!

+ 100% WOOD FIRED AUTHENTIC
NEAPOLITAN PIZZA
INCLUDING HOMEMADE
MOZZARELLA.
+ FRESH + DELICIOUS ITALIAN
COMFORT FOOD

... It's a Brooklyn Thing!

