



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)

NY Pizza

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

TRADITIONAL PLAIN PIE \$14/\$19

Mozzarella, parmesan, sauce.

SUPREMA \$19/\$25

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

ARUGULA MARGARITA \$17/\$23

Sauce, fresh homemade mozzarella, parmesan, arugula.

VEGETARIAN \$17/\$23

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

MEAT LUVA \$17/\$23

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

GRANDMA TOOLKIT \$17/\$23

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

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.

EXTRA TOPPINGS:

EXTRA CHEESE \$3	FRESH GARLIC \$2	SPINACH \$4
HOMEMADE	FRESH TOMATOES \$3	ANCHOVIES \$3
MOZZARELLA \$4	GREEN PEPPERS \$2	BACON \$3
RICOTTA \$3	JALAPENOS \$2	HAM \$3
ARTICHOKES \$3	MUSHROOMS \$2	PEPPERONI \$2
ARUGULA \$4	ONIONS \$2	SAUSAGE \$3
BLACK OLIVES \$2	PINEAPPLE \$2	MEATBALLS \$3/\$6
FRESH BASIL \$2	RED PEPPERS \$3	PROSCIUTTO \$5/\$8

Get Started

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

**FRESH HOMEMADE SOUP
BOWL \$6**

FRIED CALAMARI \$10

Fried breaded calamari with lemon, marinara sauce.

FRIED ZUCCHINI \$10

Fried breaded zucchini with marinara sauce.

EGGPLANT ROLLATINI \$9

Baked eggplant with ricotta, marinara sauce, parmesan.

BRUSCHETTA \$12

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

NEPTUNE AVE SHRIMP \$11

Grilled Shrimp marinated in garlic, olive oil, touch of pesto, crushed red pepper, tomato, mozzarella, avocado.

FRIED MOZZARELLA \$10

Homemade fried mozzarella served with marinara sauce

MUSSELS PROVENCAL \$15

Steamed mussels in our white wine sauce or marinara sauce.

BEEF CARPACCIO \$14

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

CAPRESE SALAD \$10

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

MEATBALLS \$12

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

Salads

HOUSE SIDE SALAD \$4

Lettuce, tomato, red onion, carrots, house dressing.

THE HEIGHTS \$12

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

ANTIPASTA BROOKLYN ITALIAN \$15

Baby Spinach, arugula, romaine, pepperoncini, red onions, kalamata olives, tomatoes, homemade mozzarella, proscuitto, soppressata, capicola, red peppers, house dressing.

ARUGULA \$12

Arugula, fresh tomatoes, shaved parmigiano-reggiano, fresh lemon dressing.

FENNEL SALAD \$14

Baby spinach, romaine, fennel, avocado, red onions, shaved parmigiano-reggiano, fresh lemon dressing.

MEDITERRANEAN \$12

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

CAESAR \$10

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

SPINACH \$12

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

**ADD TO YOUR SALAD - GRILLED CHICKEN \$5, SHRIMP \$6
OR 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 handmade beef and veal meatballs with tomato sauce, ricotta cheese.

SPAGHETTI CARBONARA \$17

Pancetta, bacon, parmesan mixed with egg yolks.

RIGATONI BOLOGNESE \$18

Slow cooked homemade meat ragu.

LASAGNA BOLOGNESE \$17

Homemade meat ragu layered with ricotta, mozzarella, bechamel sauce.

PENNE VODKA SAUCE \$16

Crushed italian tomatoes with cream, vodka, shallots.

PENNE 18TH AVENUE \$17

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

PRIMAVERA \$17

Fresh garden vegetables sauteed with garlic, evoo, white wine served over penne.

PROMENADE POMODORO \$17

Penne, fresh tomatoes, fresh mozzarella, touch of tomato and pesto sauce, fresh basil.

GNOCCHI PINK OR PESTO SAUCE \$16

Homemade tomato sauce + cream or fresh basil pesto sauce, pine nuts.

FETTUCCINE ALFREDO \$16

Creamy sauce with parmesan cheese + garlic.

EGGPLANT PARMIGIANA \$16

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

BAKED ZITI \$16

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

MUSSELS PROVENCAL \$21

Steamed in a white wine or marinara sauce served with linguine.

LINGUINE CLAMS \$19

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

LINGUINE FRA DIAVOLO \$23

Mussels, clams, shrimp, calamari in a spicy marinara sauce, fresh tomatoes + touch of white wine.

SPINACH RAVIOLI \$17

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

PUMPKIN RAVIOLI \$17

Homemade ravioli served with creamy butter-sage sauce.

LOBSTER RAVIOLI \$22

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

Risotto

SEAFOOD RISOTTO \$26

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

PRIMAVERA RISOTTO \$22

Medley of fresh vegetables, broccolli, peas, mushroom, zucchini, squash + carrots.

Meats & Fish

No sauce substitution on side pasta.

CHICKEN MILANESE \$21

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

CHICKEN PARMIGIANA \$17

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

CHICKEN MARSALA \$18

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

CHICKEN ALLA NONNA \$18

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

VEAL PORTOBELLO \$23

Veal Scaloppine with portabello mushrooms in a red wine demi glace reduction served with spaghetti + side salad.

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)

- SPAGHETTI MEATBALL \$8
- FETTUCCINE ALFREDO \$7
- PASTA WITH BUTTER \$5
- PASTA WITH TOMATO SAUCE \$7
- 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 \$5.5
- AMSTEL LITE \$5.5
- PERONI \$6
- STELLA ARTOIS \$6
- BROOKLYN LAGER \$6
- MAGIC HAT #9 \$6
- FRANZISKANER \$6
- BLUE MOON \$6
- CIGAR CITY \$7
- DOG FISH HEAD \$7

20% gratuity will be added to parties of 7 or more.
**Plate Split Charge \$3.

Coffees

- CAPPUCCINO \$3.5
- ESPRESSO \$2.5
- DOUBLE ESPRESSO \$3.5
- MACCHIATO \$3.5
- AMERICAN COFFEE \$2.5

Desserts

- CANNOLI \$6
- TIRAMISU \$8
- TRIPLE CHOCOLATE CAKE \$9
homemade + fresh, goes quickly!
- THE REAL DEAL \$14
nutella + cannoli cream

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!

