



10 YEARS | 2012-2022

# Don Antonio

## NEW YORK

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### Antipasti

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#### 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*

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### Insalate

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#### FRESCA

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

#### INSALATA MISTA

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

#### CROCCANTE

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

#### 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) 18*

### MONTANARA GENOVESE

*lightly fried pizza dough topped with white pork ragu onion-based sauce, parmigiano reggiano, 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) 21*

## 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, local salami 19*

### PIZZA PIANETA

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

### VIA TRIBUNALI

*filled with fresh mozzarella, fresh ricotta, local salami 22*

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## Pizze Bianche

*individual 12" naturally-leavened Neapolitan pizza*

### QUATTRO FORMAGGI

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

### PROSCIUTTO E ARUGULA

*fresh mozzarella, prosciutto di Parma, arugula 19*

### SALSICCIA E FRIARIELLI

*imported smoked buffalo mozzarella, broccoli rabe, sausage, evoo 21*

### BIANCA E ARUGULA

*fresh mozzarella, arugula (v) 15*

### SORRENTINA

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

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## Pizze Speciali

*individual 12" naturally-leavened Neapolitan pizza*

*Pizza Artist Giorgia's Creations*

### BURRATA ROBERTO

*fresh burrata, grape tomatoes, basil, evoo (v) 22*

### 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 24*

### 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 24*

### 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 19

with ARTICHOKEs (v) 18

with PROSCIUTTO 18

with ITALIAN COOKED HAM 18

with PROSCIUTTO & MUSHROOMS 20

with SALAMI 17

### REGINA MARGHERITA

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

### DIAVOLA

*tomato sauce, fresh mozzarella, hot soppressata, basil - (spicy salami) 18*

### CAPRICCIOSA

*tomato sauce, fresh mozzarella, artichokes, mushrooms, Italian cooked ham, basil 20*

### KESTÉ

*tomato sauce, imported buffalo mozzarella, prosciutto di Parma, arugula, shaved pecorino, basil 22*

### 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, 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) 20*

### VEGANA

*tomato sauce, zucchini, red & yellow peppers, artichokes, mushrooms, grape tomatoes, basil (vegan) 19*

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## Calzoni

### CALZONE CLASSICO

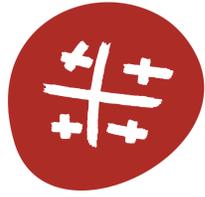
*tomato sauce, fresh mozzarella, fresh ricotta, salami, grana, basil, evoo 19*

### CALZONE WITH MUSHROOMS

*INSIDE: fresh mozzarella, fresh ricotta, assorted mushrooms, grana, basil ON TOP: tomato sauce, grana, evoo (v) 18*

### NIGHT & DAY CALZONE

*INSIDE: fresh ricotta, fresh mozzarella, Italian cooked ham ON TOP: tomato sauce, fresh mozzarella, basil, evoo 20*



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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.

18% 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