

Capizzi
Pizzeria Italiana

TAGLIERI

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| Prosciutto di Parma | \$14.95 |
| <i>Thin sliced aged Prosciutto di Parma</i> | |
| Prosciutto Trio | \$18.95 |
| <i>The best Italy has to offer, a combination of Prosciutto di Parma, Prosciutto San Daniele DOK and Speck</i> | |
| Piatto Misto Antipasto | (for 2) \$22.95 (large) \$34.95 |
| <i>An assortment of meats, cheese, olives and Italian specialties.</i> | |
| Grande Piatto Misto di Salumi | \$19.95 |
| <i>A selection of cured Italian Meats</i> | |
| Parmigiano Reggiano | \$19.50 |
| <i>18 month, 24 month parmigiano reggiano & truffle caciotta cheese served with walnuts, honey and grapes</i> | |
| Piatto Misto di Formaggi | \$22.95 |
| <i>A selection of Artisanal Italian cheeses served with walnuts, honey and grapes</i> | |

INSALATE

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| Fresh Fennel Salad | \$9.95 |
| <i>Fresh fennel and oranges tossed with light citrus dressing</i> | |
| Pear Salad | \$10.95 |
| <i>Baby arugula, walnuts, pears, shaved parmigiano tossed with a balsamic vinegar, olive oil and topped with a balsamic glaze</i> | |
| Toscany Spring Salad | \$10.95 |
| <i>Mesclun, radish, celery, apple vinegar, grated boiled eggs, croutons tossed with homemade mayonnaise dressing</i> | |
| Strawberry Salad | \$10.95 |
| <i>Mesclun salad, onions, strawberries, sliced almonds, goat cheese with balsamic house dressing</i> | |
| Arugula Salad | \$10.95 |
| <i>Arugula, tomatoes, onions, green apples, cranberries, walnuts and goat cheese tossed with balsamic vinegar and olive oil</i> | |
| Octopus Carpaccio <i>(When Available)</i> | \$14.95 |
| <i>Sliced fresh octopus tossed with a light extra virgin olive oil and lemon dressing</i> | |
| Caprese | \$11.95 |
| <i>Fresh buffalo mozzarella imported from Campania Italy, served with sweet ripe tomatoes, sweet peppers, extra virgin olive oil and sea salt</i> | |

Add Chicken \$4.00 • Add Shrimp \$6.00

ANTIPASTI CALDI

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| Spinach Rice Balls | \$8.95 |
| <i>Spinach & cheese rice balls</i> | |
| Prosciutto Rice Balls | \$8.95 |
| <i>Rice balls filled with cheese and prosciutto</i> | |
| Eggplant Parmigiana | \$10.95 |
| <i>Layered eggplant and tomato sauce, mozzarella & cheese (gluten free)</i> | |
| Melanazne di Capizzi | \$13.95 |
| <i>Sicilian eggplant cacio cavallo, cheese, honey & oranges</i> | |
| Nonna's favorite Meat Balls | \$9.50 |
| <i>Pan fried meat balls with beef, veal, pork and cheese</i> | |
| Calamari Fritti | \$13.95 |
| <i>Fried calamari</i> | |
| Sweet and Spicy Calamari | \$14.95 |
| <i>Fried calamari sautéed with pignoli nuts, raisins & hot cherry peppers in a sweet & spicy sauce</i> | |
| Baked Clams | \$12.50 |
| <i>Baked little neck clams</i> | |
| Sicilian Stuffed Mushroom | \$8.95 |
| <i>Fresh wild mushrooms, stuffed with breadcrumbs, cheese, parsley and oil</i> | |

PASTE FATTE IN CASA

All of our Pastas are made Fresh In-house Everyday. (Gluten Free Pasta Available)

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| Lasagna Della Casa | \$17.95 |
| <i>Layers of fresh pasta, bechamel & Bolognese sauce</i> | |
| Amatriciana | \$16.95 |
| <i>Homemade Bucatini with Italian pancetta in a spicy tomato sauce</i> | |
| Ravioli | \$17.95 |
| <i>Cheese filled handmade ravioli</i> | |
| Pasta Burrata | \$18.95 |
| <i>Baked Casarecce with truffle oil, cherry tomatoes, Burrata cheese, and bread crumbs</i> | |
| Spaghetti al Pesto | \$16.95 |
| <i>Homemade spaghetti with a creamy pesto sauce (Contains Nuts)</i> | |
| Pasta Broccoli Rabe & Salsiccia | \$19.95 |
| <i>Homemade Casarecce pasta with sausage & broccoli rabe</i> | |
| Linguini with Asparagus and Mushrooms | \$17.95 |
| Gnocchi Sorrentino | \$18.95 |
| <i>Handmade Gnocchi baked with tomato sauce & cheese</i> | |
| Rigatoni Bolognese | \$18.95 |
| <i>Homemade rigatoni with Bolognese sauce</i> | |
| Linguini with Clams | \$18.95 |
| Homemade Pasta of the Day | M/O |
| <i>Ask your server</i> | |

ENTREES

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| Salmone alla Griglia | \$22.95 |
| <i>Fresh grilled salmon topped with our lemon sauce & served over radish, roasted asparagus and mixed green salads</i> | |
| Branzino Al Cartoccio | \$26.95 |
| <i>Baked branzino fillet with cherry tomatoes, potatoes, carrots, asparagus and black olives</i> | |
| Spiedini di Pollo | \$20.95 |
| <i>Rolled chicken breast stuffed with speck and mustard served with seasonal vegetables</i> | |
| Pollo Toscano | \$18.95 |
| <i>Grilled chicken breast with seasonal vegetables</i> | |
| Pollo al Martini..... | \$20.95 |
| <i>Panko parmigiano crusted chicken breast served with cream martini sauce and seasonal vegetables</i> | |
| Pollo Americano | \$18.95 |
| <i>Chicken parmigiana with baked homemade casarecce pasta</i> | |
| Pollo di Nonna Lucia | \$18.95 |
| <i>Chicken with sweet cherry peppers & potatoes in a white wine sauce</i> | |
| Polpette & Carne - Classic Italian Grandma Style | \$18.50 |
| <i>Meat balls and boneless pork in tomato sauce served with polenta</i> | |
| Melanzane & Casarecce | \$18.95 |
| <i>Layered eggplant parmigiana baked with fresh homemade casarecce pasta</i> | |

CONTORNI

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| Broccoli Rabe Sauteed | \$9.95 |
| Tuscany Truffel Fries..... | \$8.95 |
| Spinach | \$7.95 |

HOMEMADE DESSERTS

Sicilian Cannoli • Oreo Truffle Cannoli • Tiramisu
Panna Cotta • Dolce della Nonna - Grandma Cake Made Daily
\$7.95 Each

PIZZA

All of our pizzas are made with San Marzano tomatoes, mozzarella, extra virgin olive oil and fresh spices, baked in our wood fired oven, served well done and lightly charred.

All pizzas are personal sized 12"

Pizza Margherita\$11.95

TOPPINGS \$2.95 ea.

Whole Roasted Garlic
Roasted Red Peppers
Portobello Mushrooms
Roasted Eggplant
Caramelized Onions
Spicy Hand Cut Pepperoni

Sweet Italian Sausage
Hot Italian Sausage
Caramelized Fennel (4.50)
Prosciutto Di Parma (6.00)
Sopresatta (6.00)

Farm Fresh Egg
Anchovies
Pancetta
Speck (6.00)
Sliced Eggplant (4.00)

CAPIZZI'S COMBINATIONS \$17.95 ea.

(No Substitutions Please)

1 - Pepperoni, Portobello Mushrooms & Onions
2 - Sausage, Sweet Roasted Pepper & Onions
3 - Hot Italian Sausage & Caramelized Fennel
4 - Pepper, Mushrooms & Onions

5 - Eggplant Parmigiana
6 - Formaggi *(no sauce)* mix of imported cheeses
7 - Biana *(no sauce)* ricotta, mozzarella, olive oil & pecorino

SPECIALTY PIZZAS

Asparagus Special\$19.95
Formaggi with roasted asparagus, tomatoes, truffle oil & roasted pine nuts

Pizza del Nonno\$11.95
(no mozzarella) crusted San Marzano tomatoes, pecorino, Reggiano & extra virgin Sicilian olive oil

With Anchovies & Roasted Garlic\$16.95

Sicilian Eggplant\$16.95
(no mozzarella) San Marzano tomatoes, garlic, roasted eggplant, olive oil, reggiano and pecorino cheese

Mezsina\$18.95
San Marzano tomatoes, sliced roasted eggplant, onions, olives and topped with shredded ricotta salata cheese

Loaded\$19.95
Made with provolone cheese, pepperoni, sausage, mushrooms, onions, roasted peppers and whole roasted garlic.

Prosciutto & Arugula\$19.95
Margherita topped with prosciutto di Parma, arugula, shaved reggiano parmigiana and olive oil

Prosciutto Funghi\$22.95
Buffalo mozzarella, Portobello mushroom and prosciutto di Parma

Speck & Arugula\$19.95
(no sauce) mozzarella, provolone, pecorino speck & arugula

Artichoke Special\$18.95
Artichoke pesto cream sauce, artichoke hearts, mozzarella, cherry tomatoes, pecorino, reggiano & EVO

Euro Pizza\$18.95
Mozzarella, sopresatta, sundried tomatoes and fresh basil

Uovo Pizza\$18.95
Eggs, pancetta and onions

The Capizzi Story

Everything here at Capizzi is made as if you were going to my Grandmother's house for a holiday. Back then everything had to be the best and I mean everything! One bakery might have the best bread but not the best cake. One pork store might have the best sausage but the chicken market had the best chicken and so on. My parents and grandparents shopped for days all over Brooklyn. As a small child I didn't understand it. Who cares who has the best? Why not just go to the supermarket and get everything? ("God forbid" Nonna would say). But as I got older I realized it's not just about good food. It was like a sport, a passion of nature and a love affair with food all rolled up in one. As a small child I worked by my fathers and grandfathers side in their restaurants and I too have developed the passion and love for the art of food. There is a great deal of pleasure that comes with serving something really special. At Capizzi we shop the world to bring you the best regardless of price. I invite you to step back in time to Nonna's kitchen where things were made with pure love and pride.

Joseph Calcagno

Check Us Out On Facebook and online

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***Ask Your Server about our Nonna's Italian Holiday
for your Private Party.***