



Capizzi

Ristorante Italiano





INSALATE



Fresh Fennel Salad

Fresh fennel and sliced oranges tossed with a light citrus dressing 9.95

Caesar Salad

Romaine lettuce, croutons and shaved parmigiano tossed with a homemade Caesar dressing 8.95

Pear Salad

Baby arugula, walnuts, pears and shaved parmigiano tossed with house dressing and a balsamic glaze 10.95

Strawberry Salad

Mesclun, onions, strawberries, sliced almonds and goat cheese tossed with a balsamic house dressing 10.95

Arugula Salad

Arugula, tomatoes, onions, green apples, cranberries, walnuts and goat cheese tossed with balsamic vinegar and olive oil 10.95

Octopus Carpaccio *(When Available)*

Sliced fresh octopus tossed with a light extra virgin olive oil and lemon dressing over a bed of arugula 14.95

Caprese

Fresh buffalo mozzarella imported from Campania Italy, served with sweet ripe tomatoes, sweet peppers, extra virgin olive oil and sea salt 11.95

Add Chicken 4 • Add Shrimp 6.95

ANTIPASTI CALDI

Zuppa del Giorno - Soup of the Day M/P

Arancini

Spinach or prosciutto rice balls with mozzarella, served with tomato sauce 8.95

Eggplant Parmigiana

Layered eggplant, mozzarella, parmigiano and tomato sauce (gluten free) 10.95

Melanzane di Capizzi

Sicilian eggplant stuffed with caciocavallo cheese, tomatoes and onions topped with honey and orange 11.95

Nonna's favorite Meat Balls

Pan fried meat balls with beef, veal, pork and cheese 9.50

Carciofi Fritti

Golden fried artichoke hearts served with a ricotta spread and homemade basil pesto 12.95

Sweet and Spicy Calamari

Crispy wild caught calamari sautéed with pignoli nuts, raisins and hot cherry peppers in a sweet and spicy sauce 14.95

Calamari Fritti

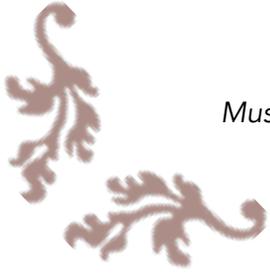
Crispy wild caught calamari 13.95

Zuppa di Cozze

Mussels, fennel and cherry tomatoes in anisette sauce with a touch of cream 13.95

Baked Clams

Baked little neck clams 12.50





TAGLIERI



Piatto Misto Antipasto

An assortment of meats, cheeses, olives and Italian specialties (for two) 22.95 (large) 34.95

Prosciutto Trio

Prosciutto di Parma, Prosciutto San Daniele and Speck 18.95

Piatto Misto di Formaggi

A selection of Artisanal Italian cheeses served with walnuts, honey and grapes 22.95

Parmigiano Reggiano

18 and 24 month Parmigiano Reggiano and truffle caciotta served with walnuts, honey and grapes 19.50

PASTE FATTE IN CASA

All of our Pasta is made Fresh In-house Everyday. (Gluten Free and whole wheat pasta available)

Lasagna Della Casa

Layers of fresh pasta, bechamel and Bolognese sauce 17.95

Amatriciana

Bucatini with Italian pancetta in a spicy tomato sauce 16.95

Ravioli

Ricotta cheese filled, handmade ravioli 17.95

Pasta Burrata

Baked casarecce with burrata cheese, cherry tomatoes, bread crumbs, drizzled with truffle oil 18.95

Spaghetti al Pesto

Spaghetti with a creamy pesto sauce (Contains Nuts) 16.95

Pasta Broccoli Rabe e Salsiccia

Casarecce with sausage and broccoli rabe in a garlic and oil sauce 18.95

Gnocchi al Forno

Baked handmade ricotta gnocchi with prosciutto di Parma, smoked mozzarella, shiitake mushrooms in a cream parmigiano sauce 18.95

Linguine alle Vongole

Linguine with clams in a garlic, oil and white wine sauce 18.95

Frutti di Mare

Pan roasted wild caught shrimp, clams, mussels and calamari tossed in tomato sauce over linguine 26.95

Rigatoni ai Gamberi

Rigatoni tossed in a pink champagne sauce with sautéed wild caught shrimp 23.95

Fusilli alla Siciliana

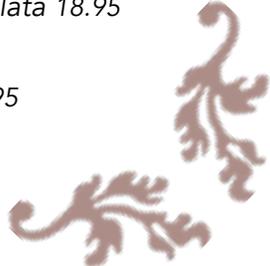
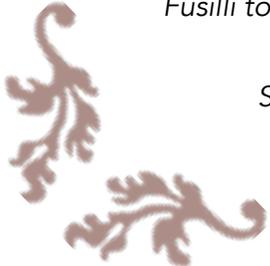
Fusilli tossed with eggplant, cherry tomatoes, black olives and shredded ricotta salata 18.95

Spaghetti alla Carbonara

Spaghetti tossed in a Roman-style egg and cream sauce with pancetta 16.95

Rigatoni Bolognese

Rigatoni with Bolognese sauce 17.95





The Capizzi Story

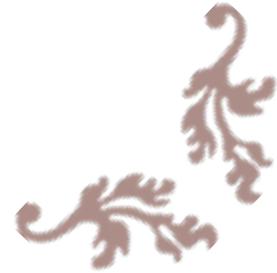
Everything here at Capizzi is made as if you were going to my Grandmother's house for a holiday. Back then everything had to be the best and I mean everything! One bakery might have the best bread but not the best cake. One pork store might have the best sausage but the chicken market had the best chicken 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

@ [capizzipizzanyc.com](https://www.facebook.com/capizzipizzanyc)

Email: capizzipizza@aol.com





ENTREE



Branzino al Cartoccio

Baked branzino filet in white wine sauce with cherry tomatoes, potatoes, carrots, asparagus and black olives baked in an aluminum pillow 26.95

Salmone alla Griglia

Fresh grilled salmon topped with a lemon sauce and served over a radish, roasted asparagus and mixed green salad 22.95

Sogliola Francese

Pan-fried flounder filet, egg battered and served in a lemon white wine sauce over sautéed spinach and mashed potatoes 24.95

Pollo al Martini

Panko parmigiano crusted chicken breast served in a lemon vermouth sauce with artichoke hearts, asparagus and mashed potatoes 18.95

Pollo Americano

Chicken parmigiana with baked homemade casarecce pasta in tomato sauce and melted mozzarella 18.95

Pollo Toscano

Grilled chicken breast served over grilled vegetables and spinach risotto topped with balsamic glaze 19.95

Pollo Scarpariello

Chicken breast with sausage, roasted potatoes and peppers in a white wine and balsamic vinegar sauce served with sautéed spinach 19.95

Pollo di Nonna Lucia

Chicken breast with sweet and hot cherry peppers, served with homemade potatoes chips in a white wine sauce 18.95

Polpette & Carne - Classic Italian Grandma Style
Meat balls and pork ribs in tomato sauce served with polenta 18.50

Melanzane e Casarecce

Eggplant parmigiana with baked casarecce pasta in tomato sauce and melted mozzarella 18.95

Maiale alla Griglia

Grilled premium reserve pork chops with sausage, peppers and roasted potatoes in a sherry wine sauce served with sautéed spinach 24.95

Vitello Saltimbocca

Veal scaloppini layered with prosciutto di Parma, sage, melted buffalo mozzarella in a sherry wine sauce served with sautéed spinach and mashed potatoes 26.95

Bistecca Au Poivre

Grilled steak in a cognac cream and cracked peppercorn sauce, served with sautéed spinach and roasted potatoes 29.95

CONTORNI - SIDES

Sautéed Broccoli Rabe 8

Sautéed Spinach 6

Sautéed Cannellini Beans 6





PIZZA



All of our pizza 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
Sliced Eggplant (3.95)
Caramelized Onions
Bufalo Mozzarella (3.95)

Sweet Italian Sausage
Hot Italian Sausage
Fresh Ricotta cheese
Prosciutto Di Parma (5.95)
Soppresata (5.95)
Meatball (4.95)

Black Olives
Anchovies
Pancetta
Speck (5.95)
Spicy Pepperoni
Vodka Sauce

CAPIZZI'S COMBINATIONS 17.95 ea.

(No Substitutions Please)

1 - Pepperoni, Portobello Mushrooms and Onions
2 - Sausage, Sweet Roasted Peppers and Onions
3 - Roasted Peppers, Mushrooms and Onions

4 - Eggplant Parmigiana
5 - Bianca (no sauce) Ricotta, Mozzarella,
Pecorino

SPECIALTY PIZZA

Asparagus Special

Formaggi with roasted asparagus, tomatoes, truffle oil and roasted pine nuts 18.95

Pizza del Nonno

*(no mozzarella) crusted San Marzano tomatoes, pecorino, Reggiano & extra virgin Sicilian olive oil 11.95
With Anchovies and Roasted Garlic 15.95*

Sicilian Eggplant

*(no mozzarella) San Marzano tomatoes, garlic, eggplant, olive oil, Reggiano and pecorino cheese 16.95
With Mozzarella 18.95*

Quattro Stagioni

Prosciutto di Parma, mushrooms, artichokes, black olives, mozzarella, tomato 18.95

Loaded

Provolone cheese, pepperoni, sausage, mushrooms, onions, roasted peppers and whole roasted garlic 19.95

Prosciutto & Arugula

Margherita topped with prosciutto di Parma, arugula, shaved parmigiano reggiano and olive oil 19.95

Artichoke Special

Artichoke pesto cream sauce, artichoke hearts, mozzarella, cherry tomatoes, pecorino, reggiano 18.95

Prosciutto Funghi

Buffalo mozzarella, Portobello mushroom and prosciutto di Parma 21.95

Speck & Arugula

(no sauce) Mozzarella, provolone, pecorino speck and arugula 19.95

Euro Pizza

Mozzarella, soppressata, sundried tomatoes and fresh basil 18.95

Uovo Pizza

Eggs, pancetta and onions 18.95

