



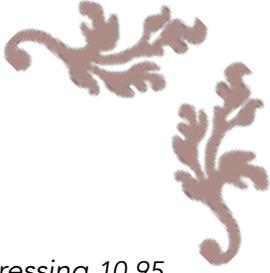
Capizzi

Ristorante Italiano





INSALATE



Fresh Fennel Salad

Fresh fennel and sliced oranges tossed with a light citrus dressing 11.95

Caesar Salad

Romaine lettuce, croutons and shaved parmigiano tossed with a homemade Caesar dressing 10.95

Pear Salad

Baby arugula, walnuts, pears and shaved parmigiano tossed with house dressing and a balsamic glaze 11.95

Strawberry Salad

Mesclun, onions, strawberries, sliced almonds and goat cheese tossed with a balsamic house dressing 11.95

Arugula Salad

Arugula, tomatoes, onions, green apples, cranberries, walnuts and goat cheese tossed with balsamic vinegar and olive oil 11.95

Octopus Carpaccio

Sliced fresh octopus tossed with a light extra virgin olive oil and lemon dressing over a bed of arugula 16.95

Caprese

Fresh bufalo mozzarella imported from Campania Italy, served with sweet ripe tomatoes, sweet peppers, extra virgin olive oil and sea salt 12.95

Add Chicken 5.95 • Add Shrimp 8.95

ANTIPASTI CALDI

Zuppa del Giorno - Soup of the Day M/P

Arancini

Spinach or prosciutto rice balls with mozzarella, served with tomato sauce 9.95

Eggplant Parmigiana

Layered eggplant, mozzarella, parmigiano and tomato sauce 11.95

Melanzane di Capizzi

Sicilian eggplant stuffed with caciocavallo cheese, tomatoes and onions topped with honey and orange 12.95

Nonna's favorite Meat Balls

Pan fried meat balls with beef, veal, pork and cheese in tomato sauce 9.95

Carciofi Fritti

Golden fried artichoke hearts served with a ricotta spread and homemade basil pesto 14.95

Sweet and Spicy Calamari

Crispy wild caught calamari sautéed with pignoli nuts, raisins and hot cherry peppers in a sweet and spicy sauce 15.95

Calamari Fritti

Crispy wild caught calamari served with tomato sauce 14.95

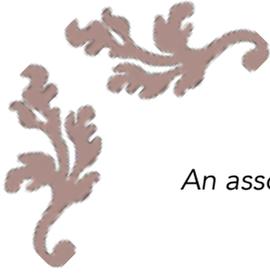
Zuppa di Cozze

Mussels in a red or white sauce 14.95

Baked Clams

Baked little neck clams 13.95





TAGLIERI



Piatto Misto Antipasto

An assortment of meats, cheeses, olives and Italian specialties (for two) 24.95 (large) 37.95

Prosciutto e Pecorino

Prosciutto di Parma and Pecorino Toscano 20.95

Piatto Misto di Formaggi

A selection of Artisanal Italian cheeses served with walnuts, honey and grapes 24.95

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 19.95

Ravioli

Ricotta cheese filled, handmade ravioli in tomato sauce 19.95

Fusilli alla Grappa

Fusilli with sweet sausage and shiitake mushroom in a pink Grappa sauce 20.95

Pasta Burrata

Baked casarecce with burrata cheese, cherry tomatoes, bread crumbs, drizzled with truffle oil 21.95

Pasta Broccoli Rabe e Salsiccia

Casarecce with sausage and broccoli rabe in a garlic and oil sauce 20.95

Gnocchi Sorrentino

Baked handmade ricotta gnocchi with tomato sauce and fresh mozzarella 21.95

Gnocchi al Forno

Baked handmade ricotta gnocchi with smoked mozzarella, shiitake mushroom, prosciutto di Parma in a cream parmigiano sauce 23.95

Linguine alle Vongole

Linguine with clams in a garlic, oil and white wine sauce 21.95

Rigatoni alla Vodka

Rigatoni tossed in a Vodka sauce 18.95

Fusilli alla Siciliana

Fusilli tossed with eggplant, cherry tomatoes, black olives and shredded ricotta salata 20.95

Rigatoni Bolognese

Rigatoni with Bolognese sauce 18.95

Linguine al Pesto

Linguine with homemade pesto 21.95





The Capizzi Story



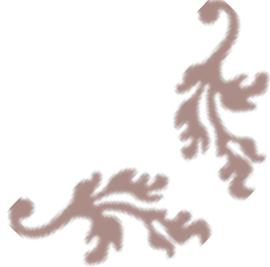
Everything here at Capizzi is made as if you were going to my Grandmother's house for a holiday. Back then everything had to be the best and I mean everything! One bakery might have the best bread but not the best cake. One pork store might have the best sausage but the chicken market had the best chicken 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 29.95

Salmone Ortolano

Fresh grilled salmon served with grilled vegetables and mashed potatoes topped with balsamic glaze 26.95

Seafood Cleopatra

Branzino, vongole and mussels originate served with risotto in a scampi sauce 33.95

Frutti di Mare

Pan roasted wild caught shrimp, clams, mussels and calamari tossed in tomato sauce over linguine 28.95

Pollo al Martini

Panko parmigiano crusted chicken breast served in a lemon vermouth sauce with artichoke hearts, asparagus and mashed potatoes 23.95

Pollo Americano

Chicken parmigiana topped with melted buffalo mozzarella served with baked homemade casarecce in tomato sauce and melted provolone cheese 22.95

Pollo Toscano

Grilled chicken breast served over grilled vegetables and spinach risotto topped with balsamic glaze 23.95

Pollo Scarpariello

Chicken breast with sausage, roasted potatoes and peppers in a white wine and balsamic vinegar sauce served with sautéed spinach 23.95

Melanzane e Casarecce

Eggplant parmigiana with baked casarecce pasta in tomato sauce and melted provolone 22.95

Maiale alla Griglia

Grilled premium reserve pork chops with sausage, peppers and roasted potatoes in a sherry wine sauce served with sautéed spinach 27.95

Vitello Saltimbocca

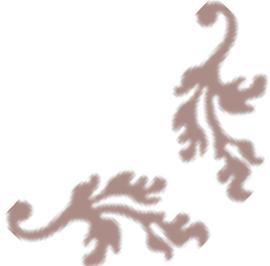
Veal top round scaloppini layered with prosciutto di Parma, sage, melted buffalo mozzarella in a sherry wine sauce served with sautéed spinach and mashed potatoes 28.95

Bistecca al Whiskey

Grilled Ribeye steak in a Jack Daniel and mushroom sauce, served with sautéed carrots and mashed potatoes 36.95



CONTORNI - SIDES



Sautéed Broccoli Rabe 9.95

Sautéed Spinach 8.95

Sautéed Cannellini Beans 7.95



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 12.95

TOPPINGS 3.25 ea.

Whole Roasted Garlic
Roasted Red Peppers
Portobello Mushrooms
Sliced Eggplant (5.00)
Caramelized Onions
Bufalo Mozzarella (3.50)

Sweet Italian Sausage
Hot Italian Sausage
Fresh Ricotta cheese
Prosciutto Di Parma (6.50)
Soppressata (6.50)
Meatball (5.50)

Black Olives
Anchovies
Pancetta
Speck (6.50)
Spicy Pepperoni
Vodka Sauce

CAPIZZI'S COMBINATIONS 18.95 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 21.95

Pizza del Nonno

*(no mozzarella) crusted San Marzano tomatoes, pecorino, Reggiano & extra virgin Sicilian olive oil 12.95
With Anchovies and Roasted Garlic 17.95*

Sicilian Eggplant

(no mozzarella) San Marzano tomatoes, garlic, eggplant, olive oil, Reggiano and pecorino cheese 17.95

Quattro Stagioni

Prosciutto di Parma, mushrooms, artichokes, black olives, mozzarella, tomato 20.95

Loaded

Provolone cheese, pepperoni, sausage, mushrooms, onions, roasted peppers and whole roasted garlic 20.95

Prosciutto & Arugula

Margherita topped with prosciutto di Parma, arugula, shaved parmigiano reggiano and olive oil 20.95

Artichoke Special

Artichoke pesto cream sauce, artichoke hearts, mozzarella, cherry tomatoes, pecorino, reggiano 19.95

Prosciutto Funghi

Buffalo mozzarella, Portobello mushroom and prosciutto di Parma 22.95

Speck & Arugula

(no sauce) Mozzarella, provolone, pecorino speck and arugula 20.95

Euro Pizza

Mozzarella, soppressata, sundried tomatoes and fresh basil 19.95

Uovo Pizza

Eggs, pancetta and onions 19.95

