

CROSTA

- P I Z Z A R I A -

SALADS

CARCIOFI (GF)	14
Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette	
KALE CEASAR	14
Shaved Tuscan kale with herbed croutons, shaved Parmigiano with buttermilk caesar dressing	
PIEMONTE (GF)	13
Little gem lettuce, apples, toasted walnuts, Gorgonzola dolce with homemade Italian dressing	
ACCIUGA	14
Baby arugula, grilled pineapple, marinated white anchovies, shaved Parmesan w/ lemon dressing	
ESOTICA	14
Baby Arugula, avocado, hearts of palm, tomatoes, Pecorino Romano cheese	
Add Grilled Chicken \$4 / Add Grilled Shrimp \$5	

★ ANTIPASTI ★

ARANCINI (Italian rice balls)	12
Nut free Pesto Arancini stuffed with mozzarella, served with spicy marinara sauce	
PROSCIUTTO and BURRATA	16
Prosciutto di Parma, Burrata mozzarella, EVOO served with Fried dough	
CALAMARI FRITTI	16
Crispy fried calamari	
BRICK OVEN CHICKEN WINGS	5W \$10 10W \$18
Marinated with our mixed of fresh Italian herbs served with homemade ranch sauce.	
POLPETINE	17
House ground short rib meatballs, tomato sauce, ricotta and Pecorino Romano	

BURGERS

Our burgers are grilled, half pound patties made with house ground short rib, on a brioche bun served with fries

CROSTA BURGER	19
With gorgonzola dolce, caramelized onions, tomatoes, roasted red pepper, baby arugula	
CHEESEBURGER	16
4oz house ground burger with aged cheddar cheese and special sauce	
GIULIO	21
With bacon, smoked mozzarella, arugula, grilled red onions, black truffle mayo	
BROOKLYN IMPOSSIBLE (Plant-base)	23
Plant-base patty, sweet-spicy pickles, arugula, tomatoes, vegan mozzarella	

★ SANDWICHES ★

MEATBALL PANINO	17
Homemade beef-ricotta meatballs with tomato sauce and mozzarella cheese served with fries	
BUTTERMILK CRISPY CHICKEN (Thigh) SANDWICH	19
With little gem lettuce, sweet-hot pickles, dill dressing served with fries (please allow us 10-15 minutes)	

Add \$2 for gluten free hamburger bun

★ PIZZA ★

Our Sourdough pizza dough is naturally risen for 48-72 hours

THE REDS

MARGHERITA	17
Classic with San Marzano tomatoes, fresh basil and homemade fior di latte mozzarella	
MARGHERITA D.O.P	20
A more intense flavor than the classic Margherita pizza, with burrata cheese, fior di latte, a touch of Pecorino and fresh basil	
SMOKY HAWAIIAN	19
San Marzano tomato sauce, fior di latte, pickled spicy peppers, pineapple and speck (smoked prosciutto)	
PEPPERONI ALLA DIAVOLA	19
Tomato Sauce, Fior di latte, pepperoni, jalapeños, spicy Calabrian chile honey	
NAPOLITANA	17
Fior di Latte mozzarella, roasted cherry tomatoes, anchovies, black olives	
CHORIZO	19
Tomato Sauce, Fior di latte mozzarella, Manchego Cheese, spicy chorizo and roasted red peppers	
ORTOLANA	18
Tomato Sauce, fior di latte mozzarella, roasted tomatoes, grilled zucchini, roasted mushrooms, homemade ricotta, sprinkled with Aleppo peppers	

THE WHITES

PORK BELLY	19
Housemade fennel pork belly, Panna, mozzarella, red onions, scallions	
TARTUFATA	20
Fior di latte mozzarella, truffled ricotta, toasted pistacchio pesto, honey	
UMAMI EXPLOSION	20
Taleggio cheese, fior di latte, smoked mozzarella, roasted mushrooms, sage, egg on top, sprinkled with housemade Umami seasoning	
DI PARMA	20
Fresh mozzarella, thinly sliced Prosciutto Di Parma, topped with baby arugula, 24 month aged Parmigiano and EVOO	
SAUSAGE & ROASTED KALE	19
Italian sweet sausage, roasted organic kale, Fior di latte, Valle d'Aosta Fontina cheese	
4 FORMAGGI FORTE	19
Mozzarella, Taleggio, Grana Padano and Alpine sweet Gorgonzola topped with arugula	

LASAGNA VEGETARIANA

Brick oven baked vegetarian lasagna 18

(Please allow us 15 minutes)

Add \$4 for gluten free crust

(It may take an extra 15 minutes, but we promise it's worth the wait. Patience is key for a truly delicious meal.)

Add \$3 for vegan mozzarella substitution

BEVERAGES

Apple juice	3
Cranberry juice	3
Root beer	5
Aranciata/limonata	3

SIGNATURE COCKTAILS \$14

SPICED UP PARADISE

Spicy rum, Malibu, Mango Puree, splash of Sprite

COOL AS A CUCUMBER

Vodka, lime juice, simple syrup, cucumber and fresh mint

BROOKLYN SUNSHINE

Vodka, rosemary, thyme, raspberry shrub, fresh lemon juice

WHEN LIFE GIVE YOU LEMONS.....

Gin, apple cider syrup, lemon juice, angostura bitters

PICA-PICA

Ghost pepper tequila, Chinola, Salerno Blood orange liqueur, fresh lime juice, tajin

EL JEFE

Mezcal, Rocky's Milk Punch infused strawberry, fresh lime juice, agave, smoke salt

CLASSIC COCKTAILS

Espresso Martini \$13

Whiskey Sour \$13

Moscow Mule \$13

Old Fashion \$14

MOCKTAILS \$10

-Blackberry Virgin Mojito

-Passion fruit and ginger



RED WINES



Pinot Noir,
Venice

	GLASS	BOTTLE
Pinot Noir, Venice	10	40

Chianti,
Tuscany

Chianti, Tuscany	10	40
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Montepulciano D'Abruzzo,
Abruzzo

Montepulciano D'Abruzzo, Abruzzo	10	40
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Cabernet Sauvignon,
Venice

Cabernet Sauvignon, Venice	11	44
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Malbec
Argentina

Malbec, Argentina	12	46
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BEERS

BOTTLE 8

Peroni (Blonde Lager)

Brooklyn IPA (Amber Lager)

Stella Artois Liberté (Non Alcoholic)

DRAFT 8

La Chouffe *Blond Belgian Beer* (Belgium)

Greenport Black Duck Porter (Peconic, NY)

Allagash White (Portland, ME)

Blue Point Toasted Lager (Patchogue, NY)

Threes Logical Conclusion (Booklyn, NY)

Bronx Well Earned Pilsner (Bronx, NY)

Lagunitas IPA (Petaluma, California)

SPARKLING

Lambrusco (*RED*)

Prosecco



WHITE WINES



Passerina IGT, *Lazio*
Organic

	GLASS	BOTTLE
Passerina IGT, Lazio Organic	11	42

Favorita(Vermentino), *Langhe*

Favorita (Vermentino), Langhe	11	44
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Pinot Grigio, *Venice*

Pinot Grigio, Venice	10	40
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Rose, *Abruzzo*

Rose, Abruzzo	10	40
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APERTIFS

BELLINI 11

CHISMOSA 11

Chinola passion fruit
liqueur & Prosecco

MIMOSA 11

APEROL SPRITZ 12