

CROSTA

- P I Z Z A R I A -

SALADS

BABY ARUGULA (GF)	11
Baby arugula, orange, pickled red onions, goat cheese and toasted pistachios	
KALE CEASAR	13
Shaved Tuscan kale with herbed croutons, shaved Parmigiano with buttermilk caesar dressing	
PIEMONTE (GF)	12
Little gem lettuce, apples, toasted walnuts, Gorgonzola dolce with homemade Italian dressing	
ESOTICA	13
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	
MANCHEGO CHEESE BURGER	19
With Manchego cheese, tomatoes, Little gem lettuce, chimichurri	
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	

★ SANDWICHES ★

MEATBALL PANINO	17
Homemade beef-ricotta meatballs with tomato sauce and mozzarella cheese served with fries	
BUTTERMILK CRISPY CHICKEN (Thigh) SANDWICH	18
With little gem lettuce, sweet-hot pickles, dill dressing served with fries (please allow us 10-15 minutes)	
GRILLED CHICKEN SANDWICH	17
With tomatoes, pickled jalapeno, chipotle mayo, aged cheddar cheese served with fries	

Add \$2 for gluten free hamburger bun

★ PIZZA ★

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

THE REDS

MARGHERITA	16
Classic with San Marzano tomatoes, fresh basil and homemade fior di latte mozzarella	
MARGHERITA D.O.P	18
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	18
Tomato Sauce, Fior di latte, pepperoni, jalapeños, spicy Calabrian chile honey	
NAPOLITANA	17
Fior di Latte mozzarella, roasted cherry tomatoes, anchovies, black olives	
CHORIZO	18
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	18
Housemade fennel pork belly, Panna, mozzarella, red onions, scallions	
TARTUFATA	20
Fior di latte mozzarella, truffled ricotta, toasted pistacchio pesto, honey	
UMAMI EXPLOSION	18
Taleggio cheese, fior di latte, smoked mozzarella, roasted mushrooms, sage, egg on top, sprinkled with housemade Umami seasoning	
DI PARMA	18
Fresh mozzarella, thinly sliced Prosciutto Di Parma, topped with baby arugula, 24 month aged Parmigiano and EVOO	
SAUSAGE & ROASTED KALE	18
Italian sweet sausage, roasted organic kale, Fior di latte, Valle d'Aosta Fontina cheese	
4 FORMAGGI FORTE	17
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

Add \$3 for vegan mozzarella substitution

BEVERAGES

Apple juice	3
Cranberry juice	3
Root beer	5
Aranciata/limonata	3
Fresh squeezed OJ	6

COCKTAILS \$13

PICA-PICA

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

BBB (BANANA BUBBLE BATH)

Vanilla vodka, banana liqueur, lemon juice, coconut cream (coco López), dash of freshly ground pepper, banana chip

BROOKLYN SUNSHINE

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

WHEN LIFE GIVE YOU LEMONS.....

Gin, apple cider syrup, lemon juice, angostura bitters

ONCE UPON A TIME IN VENICE

Pomegranate, Campari, lemon juice, Venetian Prosecco

EL JEFE

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

RED WINES

	GLASS	BOTTLE
Pinot Noir, <i>Venice</i>	10	40
Chianti, <i>Tuscany</i>	10	40
Montepulciano D'Abruzzo, <i>Abruzzo</i>	10	40
Cabernet Sauvignon, <i>Venice</i>	11	44
Malbec <i>Argentina</i>	12	46

BEERS

BOTTLE 8

Peroni (Blonde Lager)

Brooklyn IPA (Amber Lager)

DRAFT 8

Lagunitas IPA (Petaluma, California)

Greenport Black Duck Porter (Peconic, NY)

Allagash White (Portland, ME)

Blue Point Toasted Lager (Patchogue, NY)

Threes Logical Conclusion (Brooklyn, NY)

Bronx Well Earned Pilsner (Bronx, NY)

CAN 10

Talea Al Dente Italian Style Pilsner (Brooklyn, NY) - 16OZ (WOMEN OWNED)

★ WHITE WINES ★

	GLASS	BOTTLE
Chardonnay, <i>Venice</i>	10	40
Vermentino, <i>Sardinia</i>	11	44
Pinot Grigio, <i>Venice</i>	10	40
Rose, <i>Abruzzo</i>	10	40

SPARKLING 9

Rose
Lambrusco
Prosecco

APERTIFS

BELLINI 9

CHISMOSA 10

Chinola passion fruit
liqueur & Prosecco

MIMOSA 9

APEROL SPRITZ 10