



Don Antonio

NEW YORK

10 YEARS | 2012-2022

Dolce Far Niente

Stimulate your appetite with the Italian Aperitivo Experience



SPRITZZA

italian red bitter, oregano, lemon, topped with soda and lambrusco wine - 17
a flavored pizza spritz



BELLISSIMO

italian vermouth, fino sherry, fernet-branca, maraschino, bitter - 17



SALMONCITO

ford's gin, campari, grapefruit, fever tree tonic water - 17
Kristian de la Torre 2013



ITALIAN OLD-FASHIONED

rye whiskey, blend of two italian amaros, maple syrup, orange bitter - 17
a Don Antonio's classic since 2012

Mediterranean Signatures

A taste of Italy in every sip



LOS TRES HERMANOS

jalapeño-infused tequila, mezcal, lemon, pineapple, vanilla - 17
our classic always updated



AMALFI SOUR

ford's gin, pineapple, lemon, limoncello - 17



MEDITERRANEO

overproof rum, campari, averna, cynar, lemon, grapefruit-cinnamon, bitter - 18



WINTER WITCH

sage-infused rye whiskey, strega, grapefruit, lemon, salted honey - 17



BAD ROMANCE

dark rum, elderflower, hibiscus, lemon, agave - 17



DON'T CALL ME ESPRESSO MARTINI

tito's vodka, italian vermouth, espresso, creme de cacao, fever tree tonic water - 17

Beers

PERONI Pale Lager - Italy 9

MENABREA AMBRATA Amber - Italy 13

MONTAUK WAVECHASER IPA - New York 12

PINK PEPPER IPA American IPA - Italy 16

KBIRR PALIATA Imperial Stout - Italy 14

ISAAC Belgian white witbier - Italy 14

GREEN'S TRIPEL ALE Naturally Gluten Free 8.5% 14

GREEN'S AMBER ALE Naturally Gluten Free 6% 14

PERONI ZERO 0.0% Alcohol-Free - Italy 9

CIDER DRY Austin Eastciders 5% 10

SEASONAL BEER 12oz local can from New York 13

ask your server what we have today

La Cantina

Bollicine & Rosati

	GL	Half Liter	BTL
'Rosato' La Colombera - Colli Tortonesi 2022	13	38	52
*Organic Barbera grapes, bright, fresh, and dry with crushed flowers, and citrus - Piemonte			
Prosecco - Ai Galli	12	-	45
ExtraDry - Veneto DOC			
Sparkling Rosé, Cuveé Emilia - Isotta Manzoni	13	-	51
100% Pinot Noir grape, fresh, clean, the palate is light and dry with a refreshing finish - Veneto			
Lambrusco Reggiano Secco - Azienda Rinaldini	14	-	56
full taste, fruity, dry, balanced and well-structured - Emilia Romagna DOC			

Vini Bianchi

	GL	HL	BTL
Pecorello Bianco - 1845 Ippolito 2022	16	47	64
complex, elegant, notes of citrus, yellow-fleshed fruit and mineral tones with a long finish - a lovely aperitif alongside hearty cheeses and vegetables - Calabria IGT			
Gewurztraminer - Cantina Kellerei 'Tramin' 2023	15	44	60
*Organic/Biodynamic - refreshing, clean with balanced acidity, juicy tropical flavors with a floral finish - perfect as aperitivo, with summer dishes, fish and white meats - Südtirol - Alto-Adige DOC			
Falanghina - U'Anema, Fabulae 2021	14	41	56
ancient Campanian grape harvested by hand with brilliant color - dry, fruity with good acidity - perfect with Mediterranean dishes and PIZZA! - Campania DOP			
Valcanzjria Bianco - Gulfi 2022	15	44	60
60% Chardonnay 40% Carricante - perfect as aperitivo with a Mediterranean cuisine - rich, round, and perfect complexity - Sicilia IGT			
Pinot Grigio - Scarbolo 2022	14	41	56
fresh, crisp, powerful and generous structure - Friuli-Venezia Giulia			
Friulano, Ronchi di Cialla 2022 "Tocai Friulano"	-	-	64
*Organic 100% Friulano grape - full-bodied with bright, clean fruit flavors - perfect with cured meats and assorted cheeses - Friuli DOC			
Vermentino Grey Label - Lunae Bosoni, Colli di Luni 2021	-	-	69
from Cinque Terre perfect with vegetables and anchovies - fresh and bright, crisp and elegant with a touch of minerality - Liguria DOC			
Biancolella - Frassitelli, Ischia, Casa d'Ambra 2021/2023	-	-	79
rare grapes coming from the island of Ischia, elegant floral notes, dry and voluminous - perfect with cheeses like mozzarella and burrata - Campania DOC			
Timorasso - Cascina Montagnola 'Derthona' Colli Tortonesi 2021	-	-	93
full bodied, rich, balanced and good minerality - versatile wine to pair with vegetables, cold-cuts, anchovies, fresh and aged cheeses - Piemonte DOC			
Etna Bianco - Tenute Nicosia 'Contrada Monte Gorna' 2020	-	-	99
*Organic/Vegan - 80% Carricante, 20% Catarratto - complex and elegant, great minerality, excellent acidity - perfect with anchovies and cheeses - Sicilia DOC			
Ribolla Gialla - Ronco Severo Delle Venezie 2019	-	-	115
*Organic/Biodynamic - dressed to impress, unfiltered orange wine, full-bodied, fresh, mineral with spicy and pleasant finish - perfect with veggies, spicy and FRIED FOOD! - Friuli-Venezia Giulia IGT			
*being unfiltered, it's normal to have sediments inside the bottle. The producer suggests enjoying it at a room temperature of 15°C for the best taste			
Furore Bianco - Costa d'Amalfi Marisa Cuomo 2021	-	-	144
hand-picked grapes, 60% Falanghina 40% Biancolella - unique from Amalfi Coast, perfect with anchovies, cheeses, and vegetables - Campania DOC			

Vini Rossi

	GL	HL	BTL
Al Passo - Tolaini Toscana IGT [Supertuscan] 2021 Supertuscan - 33% Cabernet Sauvignon 33% Merlot 33% Sangiovese - perfect with mushrooms, aged cheeses and sausage - Toscana IGT	17	50	68
Chianti Classico - Bramosia Donna Laura 2021 85% Sangiovese 15% Merlot - nicely structured, well balanced - perfect with cheeses and cured meats - Toscana DOCG	14	41	56
Valpolicella Ripasso Classico Superiore - Remo Farina 2021 Corvina, Corvinone grapes, medium-bodied with bright dark cherry - perfect as aperitif with cured meats, aged cheeses - Veneto DOC	15	44	60
Montepulciano d'Abruzzo - Illuminati Riparosso 2021 red fruit notes, full-bodied, deep, round, and persistent - perfect with aged cheeses, and truffle - Abruzzo DOC	13	38	52
Primitivo - Masseria Trullo di Pezza Salento 'MezzaPezza' 2021 100% Primitivo, medium-bodied, fresh, intense with an elegant finish - perfect with tomato sauce, meats and vegetable - Puglia IGP	14	41	56
Cabernet Sauvignon - Calimma, Fabulae 2022 VERY RARE 100% Cabernet from Campania, harvested by hand and fermented in stainless steels tanks - sumptuous, intense ruby red, fruity and rich with pleasant hints of spices - ideal for pairing with red meats and cheeses - Campania IGP	-	-	57
Niccolò V Colli di Luni Rosso - Lunae Bosoni 2016 blend Sangiovese and Merlot, an "everyday everytime" wine at ruby red in color with purple hues, intense on the nose, ripe and juicy, with a long, savory finish - Liguria DOC	-	-	71
Etna Rosso - 'deAetna' Terra Costantino 2021 *Organic - 90% Nerello Mascalese, 10% Nerello Cappuccio - beautifully balanced, rustic and elegant from the southeast slope of Mount Etna - ideal match with appetizers and roasted meats - Sicilia DOC	-	-	85
Brunello di Montalcino - Poggiotondo 2018 100% Sangiovese - intense ruby red in color, supple tannins stand out in the elegant and long finish - perfect with truffle, sausage, mushrooms - Toscana DOCG	-	-	116
Furore Rosso - Costa d'Amalfi Marisa Cuomo 2021 hand-picked grapes, blend 50/50 Aglianico/Piedirosso - unique from Amalfi Coast, if you love Italian wine, it's a must-have, preferably in quantity! - perfect with pork meats, aged cheeses and rich sauces - Campania DOC	-	-	144
Amarone della Valpolicella Classico - Zenato 2017 blend Corvina and Rondinella, with a touch of Croatina and Oseleta, dark color, floral note, tannic structure, minerality and youthful fruitiness - perfect with truffle, walnuts and meats - Veneto DOCG	-	-	159
Barolo - Cordero di Montezemolo, Monfalletto 2019 100% Nebbiolo - intense garnet in color, the palate is rich, full-bodied, and elegant - perfect with truffle, red meats, cold-cuts and cheeses - Piemonte DOCG	-	-	175



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Antipasti

BURRATA ALLA SCAPECE

imported organic burrata from Puglia, marinated fried zucchini, garlic, mint, basil (v) 27

The word scapece (pronounced skah-pech-ay) is believed to be related to the Spanish word escabeche meaning pickled, which makes sense seeing as the Spanish had a major presence in Naples back in the day. But the combo of zucchini, vinegar, and mint? That's decidedly Italian!

MOZZARELLA & PROSCIUTTO

fresh mozzarella, prosciutto di Parma, basil 16

GARGIOFO ALLA MEDITERRANEA

artichoke, prosciutto di Parma, heirloom farm tomatoes, capers, Gaeta olives, shaved pecorino, extra virgin olive oil dressing 22

PANZANELLA DI BUFALA

lightly fried gluten-free pizza dough croutons, heirloom farm tomatoes, sun-dried tomatoes, olives, pickled red onions, cucumbers, basil, fresh oregano, 4oz imported mozzarella di bufala (v) 25

a traditional Tuscan dish, dates back to ancient times as "pan mollo." The name likely comes from "pane" (bread) and "zanella" (soup bowl). Each Italian region has its own unique version of this classic

I nostri Fritti - gluten free-

Honoring the Cuoppo Napoletano. A humble dish from Naples, a masterpiece of street food, and a delicious taste of Italian tradition. A paper cone, the "cuoppo", holds a mix of deep-fried foods, where the abundance of different delicacies mingle to produce a flavor sensation.

ARANCINI

two riceballs with fresh mozzarella and Italian cooked ham 8

CROCCHETTE DI PATATE AL LIMONE

two fried potato croquettes with imported smoked buffalo mozzarella, parsley, lemon zest (v) 8

FRITTATINE

two traditional spaghetti cakes with Italian cooked ham and imported smoked buffalo mozzarella 9

FRATICELLI CACIO E PEPE

two fried mini calzoni filled with fresh mozzarella, pecorino, black pepper (v) 10
ask for gluten-free

MONTANARINE

two fried dough puffs topped with our signature tomato sauce, pecorino cheese, basil (v) 10
ask for gluten-free

MONTANARINE GENOVESI

two fried dough puffs topped with beef and pork white ragu onion-based sauce, pecorino cheese 12
ask for gluten-free

FRITTO MISTO

includes: one frittatina, one arancino, one potato croquette, one fraticello 15
ask for gluten-free

Insalate

FRESCA

organic baby arugula, grape tomatoes, shaved pecorino, balsamic dressing (v) 14

INSALATA MISTA

organic mixed lettuces, carrots, cucumbers, grape tomatoes, balsamic vinegar, extra virgin olive oil (vegan) 14

CROCCANTE

boston lettuce, oranges, red beets, shaved pecorino, orange-lemon dressing (v) 15

PERE & NOCI

organic mixed lettuces, asian pears, walnuts, lemon-olive oil dressing (vegan) 14

la Montanara

individual 11" naturally-leavened Neapolitan pizza

this deep-fried pizza specialty is actually a variety of Italian pizza that dates way back in time and is believed to have its roots in the mountains surrounding Naples. The pizza's origins are reflected in its name montanara, meaning coming from the mountain or mountain-style pizza.

Our fried signature pizza finished in our wood-fired oven

MONTANARA CLASSICA

lightly fried pizza dough topped with our signature tomato sauce, imported smoked buffalo mozzarella, basil, finished in wood-fired oven (v) 20

MONTANARA GENOVESE

lightly fried pizza dough topped with beef and pork white ragu onion-based sauce, pecorino romano, finished in wood-fired oven 22

MONTANARA AL TARTUFO

lightly fried pizza dough topped with fresh mozzarella, truffle cream, finished in wood-fired oven (v) 27

Pizze Fritte

deep-fried pizza is a tradition that stretches back nearly as far as the invention of pizza itself, to the 16th century, when the wives of Neapolitan piemen would fry the leftover scraps of dough and sell them on the street.

More recently, pizza frita was Sophia Loren's muse in Vittorio De Sica's 1954 movie, L' Oro di Napoli. In it, a young, stunning Loren shows some skill at an open-air pizza counter, flouring and stretching the dough into modest discs and dropping them in a cauldron of hot oil.

CALZONE FRITTO

filled with fresh mozzarella, fresh ricotta, cherry tomatoes, salame Napoli Rovagnati 22

PIZZA PIANETA

filled with ricotta, broccoli rabe, topped with ricotta, cherry tomatoes, basil (v) 24

Pizze Bianche

individual 12" naturally-leavened Neapolitan pizza

NORMA NOSTRA

imported buffalo mozzarella, sun-dried tomatoes imported from Puglia, roasted eggplant, ricotta salata, basil (v) 24

QUATTRO FORMAGGI

imported buffalo mozzarella, caciocavallo, stracchino cheese, pecorino cheese, basil (v) 19

PROSCIUTTO E ARUGULA

fresh mozzarella, prosciutto di Parma, arugula, evoo 21

SALSICCIA E FRIARIELLI

imported smoked buffalo mozzarella, broccoli rabe, sausage, evoo 25

BIANCA E ARUGULA

fresh mozzarella, arugula, evoo (v) 17

SORRENTINA

imported smoked buffalo mozzarella, sliced lemons, basil (v) 20

Pizze Speciali

individual 12" naturally-leavened Neapolitan pizza

Pizza Artist Giorgia's Creations

10 YEARS ANNIVERSARY PIZZA

tomato sauce, imported organic stracciatella from Puglia, fresh basil pesto, shaved pecorino romano, fresh oregano (v) 27

Note: Stracciatella is the tasty and creamy filling of burrata

MACELLAIO (THE BUTCHER)

tomato sauce, fresh mozzarella, sausage, italian roasted ham Rovagnati, salame finocchiona Rovagnati, prosciutto di Parma, basil 26

PISTACCHIO & SALSICCIA

fresh mozzarella, fresh pistachio pesto, sausage, basil 26

PIZZA DEL RE

fresh mozzarella, truffle cream, assorted mushrooms, prosciutto di Parma, basil 27

TRUFFLE BURRATA & PROSCIUTTO PIZZA

fresh burrata filled with shaved black and white truffle, grape tomatoes, prosciutto di Parma, basil 27

CALABRIA

fresh mozzarella, 'nduja calabrese, red onions, fresh oregano 26

Nduja is the famous spreadable pork sausage from Calabria (Italy)

FALL...IN LOVE

butternut squash, imported smoked buffalo mozzarella, red & yellow peppers, baby zucchini, pecorino romano, basil (v) 27



Pizze Rosse

individual 12" naturally-leavened Neapolitan pizza

le Margherite

A widespread belief says that in June 1889 the pizzaiolo Raffaele Esposito invented a dish called "Pizza Margherita" in honor of the Queen of Italy, Margherita of Savoy, and the Italian unification since toppings are tomato (red), mozzarella (white) and basil (green), ingredients inspired by the colors of the national flag of Italy.

A pizza made with the same toppings was already present in Naples between 1796 and 1810. In 1830, in the book Napoli, contorni e dintorni, written by Riccio, it was described as a pizza with tomato, mozzarella and basil.

MARGHERITA GIALLA

yellow tomato sauce made with 100% Italian organic tomatoes, imported buffalo mozzarella, shaved pecorino romano, basil (v) 20

MARGHERITA

tomato sauce, fresh mozzarella, basil, extra virgin olive oil (v) 16

with SAUSAGE 20

with MUSHROOMS (v) 18

with SAUSAGE & MUSHROOMS 22

with ARTICHOKEs (v) 20

with PROSCIUTTO 21

with ITALIAN COOKED HAM 21

with PROSCIUTTO & MUSHROOMS 22

with SALAME 20

REGINA MARGHERITA

tomato sauce, cherry tomatoes, imported buffalo mozzarella, basil (v) 20

DIAVOLA

tomato sauce, fresh mozzarella, spicy salame ventricina Rovagnati, basil 21

CAPRICCIOSA

tomato sauce, fresh mozzarella, artichokes, mushrooms, italian roasted ham Rovagnati, basil 23

KESTÉ

tomato sauce, imported buffalo mozzarella, arugula, prosciutto di Parma, shaved pecorino, 26

NAPOLI

tomato sauce, imported buffalo mozzarella, anchovies, oregano, basil 20

RICOTTA

tomato sauce, fresh mozzarella, fresh ricotta, basil (v) 19

MARINARA

tomato sauce, oregano, fresh garlic, basil (vegan) 14

PUTTANESCA

tomato sauce, anchovies, Gaeta olives, fresh garlic, oregano 18

GIO'S MARINARA

tomato sauce, cherry tomatoes, oregano, fresh garlic, pecorino cheese, basil (v) 16

VEGETARIANA

tomato sauce, fresh mozzarella, zucchini, red & yellow peppers, artichokes, mushrooms, grape tomatoes, basil (v) 23

VEGANA

tomato sauce, zucchini, red & yellow peppers, artichokes, mushrooms, grape tomatoes, basil (vegan) 22

Calzoni

CALZONE CLASSICO

INSIDE: fresh mozzarella, fresh ricotta, salame Napoli Rovagnati, basil - ON TOP: tomato sauce, pecorino romano, evoo (v) 24

CALZONE WITH MUSHROOMS

INSIDE: fresh mozzarella, fresh ricotta, assorted mushrooms, basil - ON TOP: tomato sauce, pecorino romano, evoo (v) 24

NIGHT & DAY CALZONE

INSIDE: fresh ricotta, fresh mozzarella, italian roasted ham Rovagnati - ON TOP: tomato sauce, fresh mozzarella, basil, evoo 25



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What is Neapolitan Pizza?

A simply delicious 12" pizza, crafted with authentic ingredients and methods used in the 300-year-old art of pizza-making from Naples, Italy. The pizzaioli (pizza makers) use only the freshest ingredients applied sparingly for a careful balance, baking the pizza in a wood-burning oven at a blistering 850°F for less than 90 seconds, creating a crisp, yet soft, air-filled crust with signature charred "leopard spots."

GLUTEN FREE

Each pizza of this menu can be made Gluten-Free with a \$4 addition

Our Gluten-Free dough is a blend of gluten-free wheat starch, dextrose, maize starch, buckwheat flour, rice starch, psyllium seed fiber, thickener: guar; flavoring.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server of any allergies or dietary needs.

20% gratuity may be added to parties of 5+

**To preserve the authenticity and efficiency of our process,
please note that we do not accept requests for substitutions or additions to our pizza and on our menu**



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