

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 CAESAR	15
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	
WINTER MINESTRONE	13
Sweet Potato, Kale, Canellini Beans, Small Pasta (Pancetta Optional Add \$1)	
Add Grilled Chicken \$4 / Add Grilled Shrimp \$5	

★ ANTIPASTI ★

BRICK OVEN CHICKEN WINGS	5W \$11 10W \$19
With your choice of sauce: -Mango -Habanero / Nashville Hot / Ranch Sauce	
CHEF BOARD (To share)	\$25
Prosciutto Di Parma, Coppa, Chef's selection of 2 cheeses, mostarda di Cremona, Tarallini	
ARANCINI (5 Italian rice balls)	14
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	
FRITTO MISTO	22
Fried Artichoke Roman Style, Fried calamari, crispy crispy lemon, fried pickles	
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	20
With gorgonzola dolce, caramelized onions, tomatoes, roasted red pepper, baby arugula	
CHEESEBURGER	17
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	26
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)	

★ 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	20
San Marzano tomato sauce, fior di latte, pickled spicy peppers, pineapple and speck (smoked prosciutto)	
PEPPERONI ALLA DIAVOLA	21
Tomato Sauce, Fior di latte, pepperoni, jalapeños, spicy Calabrian chile honey	
NAPOLITANA	19
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	20
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	21
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	20
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	

Add \$5 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

PASTA AL FORNO

Classic Southern Italian Baked Pasta, short rib Bolognese, Rigatoni, mozzarella Topped with Breadcrumbs **22**

(Please allow us 10 minutes)

BEVERAGES

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

SIGNATURE COCKTAILS \$15

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

DEVIL'S MARGARITA

Tequila, simple syrup, triple sec, lime juice, red wine

PICA-PICA

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

EL JEFE

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

CLASSIC COCKTAILS

Espresso Martini \$14

Whiskey Sour \$14

Moscow Mule \$14

Old Fashion \$14

MOCKTAILS \$9

-Blackberry Virgin Mojito

Blackberries, mint, lime juice, splash of soda

-Passion fruit and ginger

Passion fruit puree, ginger beer, fresh ginger



RED WINES



	GLASS	BOTTLE
Pinot Noir, <i>Venice</i>	11	40
Chianti, <i>Tuscany</i>	12	42
Montepulciano D'Abruzzo, <i>Abruzzo</i>	13	44
Cabernet Sauvignon, <i>Venice</i>	11	44
Malbec <i>Argentina</i>	11	44

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)

SANGRIA

RED WINE SANGRIA

OR WHITE WINE SANGRIA

13 /Glass - 46 /Pitcher

Our signature refreshing Sangria, with Brandy fresh orange Juice and Port wine



WHITE WINES



	GLASS	BOTTLE
Passerina IGT, <i>Lazio</i> <i>Organic</i>	11	42
Favorita (<i>Vermentino</i>), <i>Langhe</i>	12	42
Pinot Grigio, <i>Venice</i>	11	40
Rose, <i>Abruzzo</i>	11	40
Chardonnay, <i>Puglia</i>	13	44

SPARKLING 12

Prosecco Lambrusco (RED)

APERTIFS

BELLINI 12

CHISMOSA 12

Chinola passion fruit
liqueur & Prosecco

MIMOSA 12

APEROL SPRITZ 12