

STARTERS

HOMEMADE MEATBALLS \$18 served with tomato sauce, freshly grated pecorino romano, fresh ricotta.

SALADS

HOUSE SALAD

iceberg lettuce, tomatoes, shallots, kalamata olives, grated parmigiano reggiano with house dressing

SEASONAL SALAD

baby kale, shallots, walnuts, cranberries, green apple, goat cheese, balsamic vinaigrette

PASTA

PIZZA

PESTO PASTA spinach fusilli with pesto sauce servered with grated parmigiano reggiano and fresh riccotta

\$18

\$18

\$18

ANTIPASTO

\$20

fresh mozzarella, tomatoes, olives Roasted peppers, proscuitto di parma, partana olive oil

CAESAR SALAD

\$18

romaine lettuce, croutons, grated parmigiano reggiano, caesar dressing



LINGUINI WITH TOMATO SAUCE	\$16
servered with grated parmigiano reggiano	
(with a meatball \$22.00)	

CALZONE \$23 parmigiano reggiano

PILLA	
MARGHERITA (V) tomato sauce, fresh mozzarella, impoted parmiggiano reggiano fresh basil	\$24
MR. WILLIAM tomato sauce, fresh mozzarella, pepperoni, hot honey	\$25
ARUGULA tomato sauce, fresh mozzarella, prosciutto di parma, arugula, shaved parmigiano reggiano	\$32
QUATTRO FORMAGGI (V) fresh mozzarella, fontina, gorgonzola, smoked mozzarella	\$30
PIZZA BIANCO (V) fresh mozzarella, fresh ricotta	\$25
FOUR SEASONS tomato sauce, fresh mozzarella, artichoke hearts, olives, portobello mushrooms, imported prosciutto di parma	\$34 a
TRUFFLE OIL smoked scamorza cheese, scallions, pancetta topped with truffle oil	\$30
NAPOLI (V) tomato sauce, anchovies, olives, capers, fresh garlic (has no mozzarella)	\$28
ROSE fresh mozzarella, roasted red peppers, pepperoni, crushed red peppers, basil (no sauce)	\$28
GREENWOOD VEGETABLE (V) tomato sauce, fresh mozzarella, portabello mushrooms, red peppers, fresh garlic, shallots, artichoke hearts	\$32
THE ASTARITA PIZZA (V) margherita pizza with fresh ricotta	\$28
PIZZA CAPRICCIOSO	\$33

tomato sauce, fresh mozzarella, portabella mushrooms, olives, prosciutto cotto

TOPPINGS	ADDITIONAL TOPPINGS
(whole or half pie) \$4	prosuciutto di parma \$5
extra mozzarella, pepperoni, sausage, portabello mushrooms, fresh ricotta, shallots, hot honey, olives, anchovies, capers, artichoke hearts, roasted red peppers, vegan mozzarella	gluten-free pizza crust available 10 inches

DESSERT

MISS SOFIA16" (\$22) / 12" (\$15)pizza crust with nutella, fresh strawberries, bananas, powdered sugar,
and mascarpone whipped cream

HOUSEMADE TIRAMISU \$10 AFFOGATO \$8 espresso over ice cream ICE CREAM (1 SCOOP) \$4



WINE

vanilla or chocolate

REDS

LI VELI SUSUMANIELLO 15/48

A robust red from Apulia in southern Italy Susumaniello, is a rare and ancient grape variety not found

AIA VECCHIA "LAGONE" 14/44

A super-Tuscan blend of Merlot, Cabernet Sauvignon, Merlot, and Cabernet Franc, Lagone is the Aia Vecchia's flagship wine. Similar to Bordeaux reds and is ideal for red drinkers who like elegance & finesse.

VALLE REALE "VIGNETO DI POPOLI" 14/44

Made from 100% Montepulciano D'Abruzzo from a single vineyard planted in 1950, this organic wine

INSCRIPTION 14/44

A bold Pinot Noir with full fruit, balanced acidity and smooth tannins from Oregon by the King Family

THE INSIDER 14/44

Cabernet Sauvignon, supple bing cherry and dried cherry notes, backed by integrated vanilla & toasted oak

BODEGAS BORSAO VINA BORGIA GARNACHA (HOUSE RED) 8

A fruity, low-tannin red from Spain's Campo de Borja region that invites a second glass!

WHITES

SALLIER DE LA TOUR INZOLIA 12/38

This wine comes from vineyards just to the north of Palermo, Sicily, and features a local grape called Inzolia. It is reminiscent of Chardonnay but sees no oak-aging and has aromas of orange blossom and almond that are unique to it.

ZENATO PINOT GRIGIO 11/30

ALovers of Pinot Grigio will find this to be a fuller expression of the grape, with aromas of lime and white peaches.

SAUVIGNON BLANC , VILLA DE CASABLANCA 10/32

Vibrant aromas of citrus, pineapple, and pear with minerality, elegant and refreshing

BODEGAS BORSAO VINA BORGIA MACABEO (HOUSE WHITE) 8

This is a young, crisp white with a light straw color and aromas of citrus, peach, and pear.

SPARKLING & ROSÉ

ZARDETTO PROSECCO BRUT 12/36

Zardetto Prosecco is dry and has a lovely nose redolent of white flowers. Great for celebrations large and small! $\$

ROSÉ 10/29 APEROL SPRITZER 10

BEER

IPA - OTHER HALFSTELLA ARTOIS 8BROCCOLI 11MENABREA BIONDA 9GREEN CITY 10MENABREA AMBRATA 9FOREVER EVER 10PERONI 8BROOKLYN LAGER 7MODELO 6

SOFT DRINKS

SELTZER 3 COKE 4 DIET COKE 4 SAN PELLEGRINO 4 ARANCIATA DI SICILIA 5 LIMONATA DI SICILIA 5

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES.