



## STARTERS

<b>Cheese Board</b> ✓	19
<i>Served with Honey and 2 Mini Pitas</i>	
<i>Caseificio dell'Alta Langa (sheep, cow &amp; goat): Piemonte, Italy</i>	
<i>Gruyère de Comté (cow): Jura, France</i>	
<i>Cream of Vermont (cow and goat): Vermont, USA</i>	
<b>Meat Board</b>	21
<i>Served with Cornichons and 2 Mini Pitas</i>	
<i>Prosciutto Crudo, Parma, Italy</i>	
<i>The François (Pork), Minneapolis, USA</i>	
<i>Bresaola, Lombardy, Italy</i>	
<b>Eggplant Parmigiana</b> ✓	18
<i>Eggplant, San Marzano Tomatoes, Parmigiano Reggiano, Fresh Basil, Fresh Mozzarella</i>	
<b>Burrata Canvas</b>	25
<i>Burrata salad served with mini Diablo, Margherita, Broccoli Rabe &amp; Sausage, and Mushroom Mini Calzones</i>	
<b>Homemade Meatballs</b>	15
<i>Homemade Veal and Beef Meatballs in Our House Tomato Sauce and served with 2 Mini Pitas</i>	
<b>Mixed Marinated Olives</b> (V)	9
<i>Castel Veltrano Green, Manzanilla, Red Cerignola and Black Gaeta</i>	
<b>Shishito Peppers</b> ✓	11
<i>Roasted in our Brick Oven and Served with Spicy Aioli</i>	

## HOMEMADE PASTAS

<b>Tonnarelli Cacio e Pepe</b> ✓	21
<i>Tonnarelli, Parmigiano Reggiano, Pepper</i>	
<i>Served in a Bowl of Pecorino Shavings</i>	
<b>Fettuccine Alfredo</b> ✓	18
<i>Fettuccine, Pecorino Cheese, Cream</i>	
<b>Rigatoni Bolognese</b>	19
<i>Rigatoni in a Classic Bolognese Sauce with Slow-Cooked Beef and Veal</i>	
<b>Orecchiette alla Zingara</b>	18
<i>Orecchiette, House Tomato Sauce, Bell Peppers, Shallots, Mushrooms and Guanciale</i>	
<i>(Ask to make it Vegetarian - \$16)</i>	

## SALADS

<b>Macoletta Salad</b> ✓	15
<i>Arugula, Gorgonzola Cheese, Pears and Lemon Vinaigrette</i>	
<b>Beet Salad</b> ✓	14
<i>Arugula, Roasted Beet, Goat Cheese, Dijon Mustard Vinaigrette</i>	
<b>Mozzarella Caprese</b> ✓	16
<i>Heirloom Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze &amp; Sea Salt</i>	
<b>Burrata Salad</b> ✓	17
<i>Burrata, Cherry Tomatoes, Extra Virgin Olive Oil, Arugula and 2 Mini Pitas</i>	
<b>Cesar Salad</b>	12
<i>Romaine Lettuce, Mini Crotons, Anchovy-Cesar Dressing</i>	
<b>Octopus Carpaccio</b>	18
<i>Octopus, Capers, Mandarin Orange, Fresh Parsley, Extra Virgin Olive Oil &amp; Lemon Dressing</i>	
<b>Asiatico</b> (V)	12
<i>Arugula, Mandarin Orange, Toasted Almonds, Asian Sesame Ginger Dressing</i>	

<b>Linguine alle Vongole</b>	22
<i>Linguine, Clams, Anchovies, and Parsley in a White Wine Sauce</i>	
<b>Gnocchi Gorgonzola e Noci</b> ✓	18
<i>Gnocchi, Gorgonzola Cheese, and a Sprinkle of Arugula</i>	
<b>Fettuccine ai Funghi Porcini</b> (V)	19
<i>Fettuccine Pasta, Porcini Mushrooms, Garlic, Extra Olive Oil, Sautéed with White Wine</i>	
<b>Spaghetti Pomodoro</b> (V)	15
<i>Spaghetti, House Tomato Sauce, Garlic and Basil</i>	



**PIZZAS** **Gluten Free Choices Available**

Serves 1-2 3-4

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<b>Margherita</b>	17 30
<i>San Marzano Tomatoes, Fresh Mozzarella, Pecorino &amp; Basil</i>	
<b>Eggplant &amp; Stracciatella</b>	18 32
<i>San Marzano Tomatoes, Stracciatella, Eggplant, Shallots</i>	
<b>Napolitana</b>	18 32
<i>San Marzano Tomatoes, Fresh Mozzarella, Anchovy, Capers, Oregano, Parsley</i>	
<b>Bresaola &amp; Stracciatella</b>	18 32
<i>San Marzano Tomatoes, Stracciatella, Arugula, Balsamic, Bresaola</i>	
<b>Diablo</b>	19 34
<i>San Marzano Tomatoes, Fresh Mozzarella, Spicy Salami, Calabrian Chili, Honey</i>	
<b>Crudo</b>	19 34
<i>San Marzano Tomatoes, Fresh Mozzarella, Arugula, Parmigiano Reggiano, Prosciutto</i>	
<b>Meat Lover</b>	18 32
<i>San Marzano Tomatoes, Fresh Mozzarella, Pepperoni, Italian Sausage</i>	
<b>Capricciosa</b>	19 34
<i>San Marzano Tomatoes, Fresh Mozzarella, Mushrooms, Black Olives, Artichokes, Prosciutto Cotto</i>	
<b>Festa di Formaggi</b>	18 32
<i>Fresh Mozzarella, Pecorino, Blue Cheese, Fontina, Rosemary</i>	
<b>Mushroom</b>	18 32
<i>Fresh Mozzarella, Cremini Mushrooms, Parmesan, Truffle Oil</i>	

<b>Broccoli Rabe and Italian Sausage</b>	18 32
<i>Fresh Mozzarella, Ricotta Cheese, Broccoli Rabe and Italian Sausage</i>	
<b>Algerino</b>	18 32
<i>Lamb Sausage, Smoked Shallots, Fontina, Roasted Tomatoes, Rosemary, Fresh Oregano</i>	
<b>Bianca</b>	18 32
<i>Fresh Mozzarella, Basil, Pine Nuts, Sea Salt, Roasted Garlic</i>	
<b>Taleggio</b>	19 34
<i>Fresh Mozzarella, Carmelized Onions, Italian Sausage, Taleggio Cheese</i>	
<b>Meatballs</b>	18 32
<i>Fresh Mozzarella, San Marzano Tomatoes, Homemade Meatballs</i>	
<b>Lemon Chicken</b>	18 32
<i>Fresh Mozzarella, San Marzano Tomatoes, Baked Chicken, Shallots and Lemon Zest</i>	
<b>Harizza</b>	18 32
<i>Homemade Harissa Sauce, Mushrooms, Artichokes, and Cherry Tomatoes</i>	
<b>Cara</b>	18 32
<i>San Marzano Tomatoes, Arugula, Cherry Tomatoes, Red Onions, Extra Virgin olive Oil and Balsamic Reduction</i>	
<b>Macoletta Special</b>	20 36
<i>Ask your Server</i>	

→ **Gluten Free Option\*** Only for small pizza – extra \$6

**MAKE YOUR OWN PIZZA**

Serves 1-2 3-4

- ① Choose the Base: **Tomato pie** (San Marzano Tomatoes) – or – **White pie** (Olive Oil) 12 20
- ② Choose the Toppings:

Dairy	Meat	Vegetables	Nuts Options
Mozzarella 2 / 4	Prosciutto 6 / 9	Mushroom 2 / 4	Pine Nuts 2 / 4
Buffalo Mozzarella 3 / 5	Prosciutto Crudo 4 / 8	Onion 2 / 4	Almonds 2 / 4
Goat cheese 2 / 4	Lamb Sausage 5 / 8	Peppers 2 / 4	
Fontina 2 / 4	Italian Sausage 5 / 8	Kalamata Olives 2 / 4	
Burrata 3 / 5	Anchovies 3 / 5	Black Olives 2 / 4	
Stracciatella 3 / 5	Spicy Salami 6 / 9	Capers 2 / 4	
Parmesan 2 / 4	Bresaola 6 / 9	Arugula 2 / 4	
Gorgonzola 2 / 4	Chicken 5 / 8	Artichoke 2 / 4	
Taleggio 3 / 5	Pepperoni 4 / 6	Calabrian Chili Pepper 2 / 4	
Pecorino 2 / 4	Eggs 2 / 4	Eggplant 2 / 4	
Ricotta 2 / 4	Meatballs 5 / 8	Cherry Tomatoes 2 / 4	
Vegan Cheese 3 / 5		Broccoli Rabe 2 / 4	
		Basil 1 / 2	

Vegetarian Spicy Vegan Gluten Free\*



**MACOLETTA**  
BRICK OVEN PIZZERIA

@ #macolettaastoria  
WWW.MACOLETTA.COM

## LUNCH SPECIAL

➔ Monday through Friday 12–4pm

### HOMEMADE PASTAS

**Spaghetti Pomodoro** (V) 10

*Spaghetti, House Tomato Sauce, Garlic and Basil*

**Rigatoni Bolognese** 12

*Rigatoni in a Classic Bolognese Sauce with Slow-Cooked Beef and Veal*

**Orecchiette alla Zingara** 12

*Orecchiette, House Tomato Sauce, Bell Peppers, Shallots, Mushrooms and Guanciale  
(Ask to make it Vegetarian)*

**Tonnarelli Cacio e Pepe** (V) 12

*Tonnarelli, Parmigiano Reggiano, Pepper*

**Fettuccine Alfredo** (V) 11

*Fettuccine, Pecorino Cheese, Cream*

### PIZZA

**Margherita** (V) 12

*San Marzano Tomatoes, Fresh Mozzarella, Basil*

**Bianca** (V) 12

*Fresh Mozzarella, Basil, Pine Nuts, Sea Salt, Roasted Garlic*

**Cara** (V) 12

*San Marzano Tomatoes, Arugula, Cherry Tomatoes, Red Onions, Extra Virgin Olive Oil and Balsamic Reduction*

### DESSERTS

**Nutella Pizza** 11

*Crispy pizza stuffed with Nutella*

**Two Mini Nutella** 8

*Small pita bread filled with Nutella*

**Tiramisu – Chef's Special** 11

*Espresso soaked Pavesini cookies, surrounded by lightly sweetened mascarpone cream, covered with cocoa powder*

### CALZONI

**Calzone Classico** 12

*Fresh Mozzarella, Ricotta, Prosciutto Cotto (Ham)  
Topped with Tomato Sauce and Basil*

**Calzone Bianco** (V) 12

*Fresh Mozzarella, Ricotta, Sea Salt, Roasted Garlic*

**Calzoni Salami** (V) 12

*Fresh Mozzarella, Ricotta, Spicy Salami Topped with Tomato Sauce and Basil*

**Calzoni Broccoli Rabe and Sausage** 12

*Fresh Mozzarella, Broccoli Rabe and Sausages*

### PANINIS

**Mozzarella & Tomatoes** (V) 12

*Fresh Mozzarella, Heirloom Tomatoes & Arugula*

**Eggplant** (V) 12

*Baked Eggplant, San Marzano Tomatoes, Fresh Mozzarella*

**Crudo** 12

*Arugula, Prosciutto, Fresh Mozzarella*

**Bresaola** 12

*Arugula, Bresaola, Lemon Juice, Fresh Mozzarella*

**Pannacotta – Chef's Special** (GF) 11

*“Cooked Cream” Delicate vanilla cream dessert with a mixed berry sauce*

**Mini Cannoli** 6

*Small cannoli stuffed with ricotta cheese*

**Chocolate Lava Cake** (GF) 11

*Molten chocolate cake*

(V) Vegetarian (V) Spicy (V) Vegan (GF) Gluten Free\*

\*Our home made gluten-free dough is for our customers who have a sensitivity to gluten or choose to avoid it in their diet. Please be aware that we do use the same kitchen to prepare all of our food, so there is a possibility of trace amounts of gluten in our gluten-free dishes. If you have celiac disease or a severe gluten allergy, please inform our staff so we can take extra measures to ensure your safety.

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