

ANTIPASTO

ANTIPASTO ITALIANO \$15.

Assorted Imported meats and cheeses, artichoke hearts, sun dried tomato, roasted peppers and other Italian specialties

PEPATELLA DI COZZE \$12.50

Steamed fresh mussels with shallots and garlic, white wine and fresh herbs infused with black pepper

CARPACCIO DI MANZO \$12.

Filet mignon carpaccio with fresh arugola lemon and shaved parmigiano

CAPRESE \$10.

Fresh mozzarella bocconcini with sliced tomato, fresh basil, drizzled in imported extra virgin olive oil

CALAMARI ALLA GRIGLIA \$13.

Grilled fresh calamari served on a bed of arugola and cherry tomato in a lemon dressing.

FRESELLA \$10.

Classic Neapolitan round bread from our brick oven, topped with chopped fresh tomato, olive oil, garlic and tomato

INSALATA

INSALATINA DI CAMPO \$7.

A mixed mesclun greens with shaved imported parmigiano, in a balsamic vinaigrette dressing

INSALATA DI NOCI \$9.50

Arugola and radicchio with caramelized walnuts, gorgonzola, and pears, in a lemon dressing

INSALATA DI BARBABIETOLE \$8.50

Freh beets and red onion, drizzled in imported extra virgin olive oil & herbs

INSALATA TRE COLORE \$8.50

Arugola, fresh tomato, red onion and shaved imported parmigiano in a house vinaigrette

INSALATA CESARE \$8.

Hearts of Romaine lettuce and homemade croutons in a homemade Ceasar dressing with marinated grilled breast of chicken or grilled shrimp \$10.50

FOCACCIA

Delicious thin and crispy focaccia bread made from out wood-burning brick oven

ROSAMARINO \$6.50

Fresh Rosemary & olive oil

NAPOLI \$8.

Olive oil, oregano and a dash of tomato sauce

AGLIO E OLIO \$6.50

Fresh garlic and olive oil

SIDE DISHES

Sauteed spinach • Grilled Potatoes • Fresh Green Beans • Classic Bruschetta
\$5.50

ZUPPE

ZUPPA DI PESCE \$15.

Fresh seafood stew

ZUPPA DEL DI \$7.

Soup of the day

PASTA

SPAGHETTI SCIUE SCIUE \$11.

Spaghetti with a fresh cherry tomato sauce and basil

SPAGHETTI CARBONARA \$13.

Spaghetti with parmigiano, butter, egg, prosciutto, white wine and a touch of cream

PACCHERI CON RAGU NAPOLETANO \$13.50

"Paccheri" style pasta with Neapolitan shredded beef ragu

GNOCCHI DI PATATE AL TEGAMINO \$15.

Homemade gnocchi with fresh mozzarella and basil baked in a shredded beef ragu

GNOCCHI CREMA DI PESTO \$15.

Homemade gnocchi in a light cream pesto sauce

RIGATONI CON RAGU DI SALSICCIA \$13.

Rigatoni in a sweet and spicy sausage ragu

PENNE PUTANESCA \$12.50

Penne with cherry tomatoes, imported Gaeta olives, capers and anchovies

TORTELLONI ALLA PANNA \$12.50

Cheese Tortelloni in a cream sauce with peas and prosciuto

LINGUINI ALLE VONGOLE \$15.

Linguini with fresh Little Neck clams in a white wine and garlic sauce

RISOTTO

RISOTTO AI FUNGHI PORCINI \$15.

Risotto with Porcini and mixed mushrooms

RISOTTO MEZZO'MARE \$16.50

Risotto with fresh calamari, little neck clams, mussels, shrimp and a dash of tomato

CARNE E PESCE

TILAPIA FRANCESE \$16.

Lightly battered fresh Tilapia in a lemon caper sauce served with grilled Portobello mushrooms

COSTALETTA DI MAIALE \$16.

Grilled pork chop in a white wine, apple mushroom sauce served with grilled potato and sauteed spinach

SALMONE AL' SENAPE \$16.

Fresh salmon, seared in a light mustard cream sauce served with grilled potato and sauteed spinach

VITELLO ALLA PIZZAIOLA \$17.

Veal sauteed in garlic, olive oil and fresh cherry tomato served with sauteed string beans and grilled potato

POLLO AL' LIMONE \$15.50

Breast of chicken in a lemon caper sauce served with grilled potato and sauteed string beans

BRICK OVEN PIZZA

Our authentic Italian-style brick oven pizzas are approximaely 12" in size and are made with the finest ingredients imported from Italy. We only use imported fresh Fior di Latte mozzarella, San Marzano tomatoes and Italian extra-virgin olive oil.

MARGHERITA

Fresh Fior di Latte mozzarella, tomato sauce and basil
\$12.50

MARINARA

Tomato sauce, anchovies, capers and oregano
\$10.

NAPOLETANA

Fresh cherry tomato, oregano, olive oil and basil
\$10.

QUATTRO STAGIONI

Fresh Fior di Latte mozzarella, tomato sauce, Gaeta olives, artichoke hearts, mushrooms and prosciutto di Parma
\$15.

QUATTRO FORMAGGI

Fresh Fior di Latte mozzarella, gorgonzola, parmigiano and fontina cheese
\$14.

BIANCA

Fresh Fior di Latte mozzarella and ricotta
\$13.

CAPRICIOSA

Fresh Fior di Latte mozzarella, tomato sauce, mushrooms, Gaeta olives and sausage
\$14.

CAMPAGNOLA

Fresh Fior di Latte mozzarella, fresh cherry tomato, prosciutto di Parma, arugola and shaved parmigiano
\$15.

ARRABIATA

Fresh Fior di Latte mozzarella, tomato sauce, hot sausage, peppers and pecorino cheese
\$14.

AMALFITANA

Fresh Fior di Latte mozzarella, cherry tomato, shaved parmigiano and light tomato sauce
\$14.

PUGLIESE

Fresh Fior di Latte mozzarella, imported tuna, sweet sausage, red onion and tomato sauce
\$14.

BIANCAVERDE

Fresh Fior di Latte mozzarella, ricotta, sauteed spinach and capers
\$14.

LA MADDALENA

Fresh Fior di Latte mozzarella, gorgonzola, artichoke hearts and grilled eggplant
\$14.

PROFUMATA

Tomato sauce, Fresh Fior di Latte mozzarella, roasted garlic, onions and gorgonzola
\$14.

GRINTA

Tomato sauce, Fresh Fior di Latte mozzarella, mushrooms, artichoke hearts, Gaeta olives, oregano, crushed red pepper, topped with a sunny side up egg
\$15.

IMPERATRICE

Fresh Fior di Latte mozzarella, fresh tomato, onion, prosciutto di Parma, peppers and Gaeta olives
\$15.

VEGETARIANA

Tomato sauce, Fresh Fior di Latte mozzarella and grilled vegetables
\$13.

PIZZA NUTELLA

Topped with "Nutella" chocolate-hazelnut spread
\$12.50

WHOLE WHEAT CRUST \$2. Additional

SUBSTITUTE VEGAN CHEESE (Cashew based. Non-Lactose) \$2. Additional

CASERTA VECCHIA

BRICK OVEN PIZZA AND NEAPOLITAN RESTAURANT

221 SMITH STREET
BROOKLYN, NY 11201



FREE DELIVERY • (718) 624-7549

\$15 MINIMUM - CASH/VISA/MASTERCARD