

CATERING MENU

Home or Office, Let Antika Pizzeria Cater Your Next Event! Our Classic Off-Premises Catering Service offers drop-off Party Platters. Contact us via Email or Phone for your next Birthday Celebration, Office Luncheon, Bar Mitzvah, Family Gathering, Rehearsal Dinner, Anniversary or Super Bowl Party

Platters serve up to 10-12 people.
Catering orders must be placed 48 hours prior to delivery
Taxes & 10% gratuity will be added to all orders over \$100

ANTIPASTI

Platter	Platter
Calamari Fritti 90 alla Marinara	Caprese 90 Fresh Mozzarella, Beefsteak Tomatoes, Organic Basil, Pesto & Roasted Peppers finished with a Balsamic Reduction
Calamari Arrabbiata 90 Spicy Fried Calamari with a Homemade Tartar Sauce	Provolone Stuffed Meatballs 80 Marinara
Eggplant & Zucchini Fritti 80 Roasted Garlic Yogurt Sauce	

INSALATA

Platter	Platter
Verde 80 Organic Mesclun, Red Leaf, Tomatoes, Carrots, Olives, with our Homemade Italian Dressing	Classic Tuscan 80 Juicy Plum Tomatoes & Red Onions sprinkled with Oregano & Extra Virgin Olive Oil
Siciliana 100 Organic Romaine Hearts, Red Leaf, Fresh Mozzarella, Olives, Capers, Tomatoes, Anchovies, Roasted Peppers, Carrots, Artichoke Hearts & Homemade Italian Vinaigrette	Baby Spinach 90 Gorgonzola Cheese, Grilled Marinated Portobello Mushrooms, Roasted Walnuts & Raspberry Balsamic Vinaigrette
Caesar 90 Organic Romaine Hearts, Anchovies, Focaccia Croutons, Shaved Grana Padano Cheese & Homemade Dressing	Beet Salad 90 Mixed Greens, Beets, Goat Cheese & Pine Nuts in a White Balsamic Honey Vinaigrette
Baby Kale 100 Baby Kale with Chickpeas, Sun-dried Tomatoes, Cherry Tomatoes, Chopped Radicchio & Walnuts in a Raspberry Vinaigrette Dressing	Baby Arugula 90 Sun-dried Tomatoes, Endives, Radicchio, Shaved Grana Padano & Honey Mustard Vinaigrette

PASTA

Platter	Platter
Spaghetti Marinara 80 Made Fresh Daily Plum Tomato Sauce, Organic Basil & Garlic	Fettuccine Alfredo e Pollo 120 Creamy Parmesan Cheese Sauce & Marinated Chicken Breast
Penne alla Vodka 100 Creamy Tomato Vodka Sauce & Crispy Pancetta	Linguine Fra Diavolo Terra Mare 140 Shrimp, Scallops, Clams, Mussels, Calamari, Calabrian Chilies & a Spicy Pomodoro Sauce
Fusilli Primavera 90 Gluten-Free Pasta, Garden Vegetables, White Wine, Garlic & Spinach Pesto Sauce (nut & dairy free)	Spinach Fettuccine Carbonara 100 Classic Sherry Cream Sauce, Wild Mushrooms, Green Peas & Crispy Pancetta
Rigatoni Bolognese 100 Thick Hearty Tomato Meat Sauce	Orecchiette Calabria 100 Italian Sausage, Grape Tomatoes, Broccoli Rabe, Calabrian Chilies, White Wine, Garlic & Extra Virgin Olive Oil
Spaghetti & Meatballs 100 Neapolitano Tomato Stew	

ENTRÉE

Platter	Platter
Chicken Francaise 120 Lightly Egg Battered Chicken Breast, Braised in a Lemon Butter & White Wine Sauce, Served with a Side of Broccoli	Chicken Piccata 120 Sautéed Chicken Breast with Capers & Lemon Butter Sauce, Served with a Side of Broccoli <i>(Available with Veal Add 40)</i>
Chicken Parmigiana 125 Crispy Chicken Cutlet, Melted Fresh Mozzarella & Marinara Sauce	Veal Bruschetta Milanese 155 Breaded Veal Cutlet on a bed of Arugula topped with fresh Tomatoes & drizzled with Extra Virgin Olive Oil & Basil Dressing
Chicken Mushroom Marsala 145 Classic Chicken Cutlet, Wild Mushrooms & Marsala Wine Sauce	Chicken Bruschetta Milanese 145 Breaded Chicken Cutlet on a bed of Arugula topped with fresh Tomatoes & drizzled with Extra Virgin Olive Oil & Basil Dressing <i>(Available grilled)</i>
Eggplant Parmigiana 125 Crispy Breaded Eggplant, Melted Fresh Mozzarella & Marinara Sauce	

ANTIKA PIZZERIA

DESSERTS

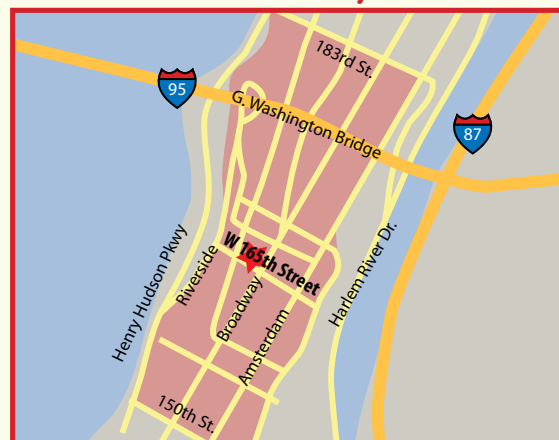
All of our Desserts are prepared In-House Daily

Creamy Cannoli 8 Whipped Ricotta, Bittersweet Chocolate Chips & Pistachios stuffed into a light Crisp Cannoli Shell	
Classic Tiramisu 8 Layers of Espresso Soaked Lady Fingers, Sweet Mascarpone Cheese & Cacao	
Chocolate Fudge Cake 8 A La Mode 2	
New York-Style Cheesecake 8 Strawberry Coulis	
Signature Hazelnut & Nutella[®] Pizza 14 With Bananas, Strawberries 2 A La Mode 2	
Nutella[®] Calzone 14 Baked or fried fresh to order with sweet Ricotta & Nutella [®] Hazelnut Chocolate 2 A La Mode 2	

BEVERAGES

Canned Soda 2 Coke [®] , Diet Coke [®] , Sprite [®] , Ginger Ale [®] or Seltzer [®]	Cappuccino or Latte 3.50 Espresso Single 3 • Double 4
Aranciata, Limonata or Chinotto 4	Nutellaccino 5 Cappuccino with Nutella [®]
San Pellegrino[®] or Panna[®] 3 Imported Water from Italy. Sparkling or Mineral Sm 3 • Lg 6	Mochaccino 4 Cacao Con Panna 3 Chocolate Milk 3
Orange or Grapefruit Juice 3	
Pineapple, Cranberry, Apple, Tomato or Grape Juice 3	
House Brewed Coffee 2.50	
Organic Tea 2.50 English Breakfast, Earl Grey, Mint, Chamomile, Pomegranate or Green Tea	

Antika Delivery Zone



Prices & menu items are subject to change without notice. Taxes and 10% gratuity will be added to all orders over \$100. We reserve the right to correct any errors. Sales tax not included in menu prices. © Antika 1/15. All Rights Reserved.

Smart Phone Users Scan Here for Website



All of our Dishes & Pizzas are Made to Order

To Ensure Efficient Quality Service, due to Large Call Volume, please place Delivery Orders before 10:00 am for Estimated Noon Delivery.

Minimum Delivery Orders \$15.00

Sorry, no substitutions.

To Ensure & Maintain the Highest Quality Food and Service WE WILL ONLY DELIVER To the Specified Delivery Zone as shown on the Map Respectfully Understand Our High Standards of Service We Value and Thank All of our Patrons

ANTIKA

Pizzeria and Restaurant



AntikaPizzeria.com

3924 Broadway, New York, NY 10032

Tel: 212.781.9100

Fax: 212.781.9300

Email: Info@AntikaPizzeria.com

Hours of Operation

Monday - Friday 11:00 am - 11:00 pm

Saturday 3:00 pm - 11:00 pm

Sunday 3:00 pm - 10:00 pm

Delivery Hours

Monday - Friday 11:00 am - 10:00 pm

Saturday 3:00 pm - 10:00 pm

Sunday 3:00 pm - 9:30 pm

Available for Private Parties

Saturday & Sunday 10:00 am to 4:00 pm

Please call for details!

ANTIPASTI

	Individual	Family
Calamari Fritti alla Marinara	13	29
Calamari Arrabbiata Spicy Fried Calamari with a Homemade Tartar Sauce	13	29
Caprese Fresh Mozzarella, Beefsteak Tomatoes, Organic Basil, Pesto & Roasted Peppers finished with a Balsamic Reduction	12	27
Eggplant & Zucchini Fritti Roasted Garlic Yogurt Sauce	13	29
Steamed Mussels & Pepperoncini Moretti Beer & Mascarpone Broth	14	31
Baked Ricotta & Focaccia Stewed Red Grapes, Black Pepper & Extra Virgin Olive Oil	14	
Warm House-Cured Olives	10	23
Provolone Stuffed Meatballs Marinara	12	27
Shrimp Parmigiana Crispy Breaded Shrimp, Melted Fresh Mozzarella & Marinara Sauce	16	
Burrata Two Pieces of Creamy Burrata, Thin Sliced Prosciutto, Drizzled with Honey & Candied Walnuts	18	

SOUP

	Individual
Pasta e Fagioli White Cannellini Beans, Elbow Macaroni, Tomatoes & Pancetta	7
Zuppa del Giorno	7

INSALATA

	Individual	Family
Verde Organic Mesclun, Red Leaf, Tomatoes, Carrots, Olives, & a Homemade Italian Dressing	10	23
Classic Tuscan Juicy Plum Tomatoes & Red Onions sprinkled with Oregano & Extra Virgin Olive Oil	10	23
Baby Kale Baby Kale with Chickpeas, Sun-dried Tomatoes, Cherry Tomatoes, Chopped Radicchio & Walnuts in a Raspberry Vinaigrette Dressing	12	27
Caesar Organic Romaine Hearts, Anchovies, Focaccia Croutons, Shaved Grana Padano Cheese & Homemade Dressing	11	25
Baby Spinach Gorgonzola Cheese, Grilled Marinated Portobello Mushrooms, Roasted Walnuts & Raspberry Balsamic Vinaigrette	12	27
Siciliana Organic Romaine Hearts, Red Leaf, Fresh Mozzarella, Olives, Capers, Tomatoes, Anchovies, Roasted Peppers, Carrots, Artichoke Hearts & Homemade Italian Vinaigrette	12	27
Beet Salad Mixed Greens, Beets, Goat Cheese & Pine Nuts in a White Balsamic Honey Vinaigrette	12	27
Baby Arugula Sun-dried Tomatoes, Endives, Radicchio, Shaved Grana Padano & Honey Mustard Vinaigrette	12	27
Smoked Salmon Smoked Salmon topped with Baby Arugula, Goat Cheese & Pine Nuts in a Lemon Dressing	15	33

Compliment Your Salad
with Chicken 3.50 • 7, Salmon 7 • 17, Shrimp 5 • 10, Steak 5 • 10

SIDES

	Individual
Sautéed Baby Spinach	6
Sautéed Broccoli	6
Italian Sausage & Onions	7
Broccoli Rabe	7
Oven-Roasted Potatoes	5

PIZZA

New York-Style Thin Crust Pizza Perfectly Charred in a Brick Oven

Old Fashioned Grandma Style Square Pizza
Prepared with San Marzano Tomatoes, Fresh Mozzarella, Grande Mozzarella, Grana Padano, Pecorino Cheese, Extra Virgin Olive Oil & Oregano

One Size (17" x 11") 21

Classic New York Round

Prepared with San Marzano Tomatoes, Fresh Mozzarella Cheese, Organic Basil, Extra Virgin Olive Oil & Oregano

Small 16 Large 20

White Pie with Fresh Mozzarella & Ricotta additional 2
Family-Style Calzone 16

CREATE YOUR OWN PIZZA

Select Topping additional 2.50 (per topping on half or whole pie)

Mushrooms	Fresh Peppers	Anchovies	Broccoli Rabe
Onions	Grilled Eggplant	Grilled Zucchini	Capers
Ricotta	Broccoli	Roasted Peppers	Roasted Garlic
Fresh Mozzarella	Fresh Garlic	Fresh Tomatoes	Egg
Kalamata Olives	Spinach	Arugula	
Sun-dried Tomatoes	Green Olives	Jalapeño Peppers	

Select Topping additional 3.50 (per topping on half or whole pie)

Pepperoni	Grilled Chicken	Grilled Portobello	Italian Sausage
Meatballs	Pancetta	Calabrian Chilies	Prosciutto
	Basil Pesto	Artichoke Hearts	

Select Topping additional 5 (per topping on half or whole pie)

White Truffle Oil Grilled Tiger Shrimp

SIGNATURE PIZZA DOUGH SANDWICHES

Crispy Sandwich Made Fresh to Order from our Homemade Pizza Dough
Served with a Side of Mixed Greens Salad

	Individual
Vegetarian Grilled Eggplant, Grilled Portobello Mushroom, Grilled Zucchini, Tri-Colored Peppers with Extra Virgin Olive Oil & Balsamic Reduction	12
Prosciutto Prosciutto di Parma, Fresh Mozzarella, Extra Virgin Olive Oil & Balsamic Reduction	15
Tomato & Fresh Mozzarella Fresh Mozzarella & Beefsteak Tomatoes with Pesto and Finished with Extra Virgin Olive Oil & Balsamic Reduction	14
Meatball Parmigiana Homemade Meatballs topped with Fresh Mozzarella & Marinara Sauce	14
Chicken Cutlet Crispy Chicken Cutlet topped with Fresh Mozzarella & Marinara Sauce	14
Flat Iron Steak Mushrooms, Tri-Colored Peppers & Onions with melted Mozzarella Cheese	15

PASTA

	Individual	Family
Spaghetti Marinara Made Fresh Daily Plum Tomato Sauce, Organic Basil & Garlic	10	23
Spinach Fettuccine Carbonara Classic Sherry Cream Sauce, Wild Mushrooms, Green Peas & Crispy Pancetta	15	33
Penne alla Vodka Creamy Tomato Vodka Sauce & Crispy Pancetta	15	33
Gnocchi al Pesto Homemade Gnocchi with Basil Pesto Sauce	15	33
Ricotta Cheese Ravioli Complimented with Creamy Pistachio Sauce	14	31
Porcini Truffle Ravioli Exotic Combination of Porcini Mushroom & Truffle Oil in a Creamy Butter & Sage Sauce	16	35
Fusilli Primavera Gluten-Free Pasta, Garden Vegetables, White Wine, Garlic & Spinach Pesto Sauce (nut & dairy free)	14	31
Rigatoni Bolognese Thick Hearty Tomato Meat Sauce	15	33
Orecchiette Calabria Italian Sausage, Grape Tomatoes, Broccoli Rabe, Calabrian Chilies, White Wine, Garlic & Extra Virgin Olive Oil	14	31
Pappardelle Toscana Wild Mushrooms, Sun-dried Tomatoes & Marsala Cream Sauce	14	31
Spaghetti & Meatballs Neapolitano Tomato Stew	15	33
Fettuccine Alfredo e Pollo Creamy Parmesan Cheese Sauce & Marinated Chicken Breast	16	39
Linguine Vongole Black Squid Ink Linguini, Fresh Cherry Stone Clams, Garlic, White Wine Sauce or Marinara Sauce	18	39
Linguine Scampignola Ruby Red Shrimp, Fine Herbs, Garlic, White Wine & Olive Oil	18	39
Linguine Fra Diavolo Terra Mare Shrimp, Scallops, Clams, Mussels, Calamari, Calabrian Chilies & a Spicy Pomodoro Sauce	21	45
Seafood alla Vodka Penne, Shrimp, Mussels, Scallops & Calamari in a Creamy Tomato Vodka Sauce	22	46
Lobster Ravioli Squid Ink Striped Ravioli stuffed with Lobster in a Pink Sauce	22	46

ENTRÉE

Served with Spaghetti, Linguine or Mixed Greens

	Individual	Family
Chicken Parmigiana Crispy Chicken Cutlet, Melted Fresh Mozzarella & Marinara Sauce	17	37
Chicken Mushroom Marsala Classic Chicken Cutlet, Wild Mushrooms & Marsala Wine Sauce	17	37
Veal Cutlet Parmigiana Crispy Veal Cutlet, Melted Fresh Mozzarella & Marinara Sauce	18	39
Veal Mushroom Marsala Classic Veal Cutlet, Wild Mushrooms & Marsala Sauce	18	39
Eggplant Parmigiana Crispy Breaded Eggplant, Melted Fresh Mozzarella & Marinara Sauce	16	35
Shrimp Parmigiana Crispy Breaded Shrimp, Melted Fresh Mozzarella & Marinara Sauce	21	45

SPECIALTY ENTRÉES

	Individual	Family
Chicken Francaise Lightly Egg Battered Chicken Breast, Braised in a Lemon Butter & White Wine Sauce, Served with a Side of Broccoli	17	37
Chicken Piccata Sautéed Chicken Breast with Capers & Lemon Butter Sauce, served with Broccoli (Available with Veal Add 3)	17	37
Chicken Bruschetta Milanese Breaded Chicken Cutlet on a bed of Arugula topped with fresh Tomatoes and drizzled with Extra Virgin Olive Oil and Basil Dressing (Available grilled) (Side not included)	17	37
Veal Bruschetta Milanese Breaded Veal Cutlet on a bed of Arugula topped with fresh Tomatoes and drizzled with Extra Virgin Olive Oil and Basil Dressing (Side not included)	19	41
Steak Giovanni New York Strip Filet topped with Sautéed Mushrooms in a Red Wine Reduction Sauce. Served with Broccoli and Crispy Potatoes	21	
Baked Salmon Cooked in a White Wine Reduction Sauce Served with Broccoli	21	