



ANTICA FORMA

WOOD FIRED NEAPOLITAN PIZZA & PASTA

True neapolitan pizza is made in a wood-fired oven, which burns at around 800-900 fahrenheit. Naples Italy is the birth place of authentic pizza using the highest quality products. Hand rolled dough, handpicked tomatoes, fresh basil, fresh mozzarella and extra virgin olive oil to infuse all together.



PIZZA DOUGH

Genuine neapolitan pizza dough made with double zero flour (doppio zero "00" caputo flour), fermented at a cool temperature for at least 24 hrs for better taste.



PIZZA SAUCE

Made with San Marzano tomatoes, grown on the volcanic plains to the south of Mount Vesuvius. Only salt is added to the sauce, yes, only salt.



FRESH MOZZARELLA

Our mozzarella is hand-stretched and made in house daily. You'll appreciate the delicate texture and flavor. It will be love at first bite!

Let's bring back real pizza!!

KID'S MENU

Cheese pizza 7.95
Pepperoni pizza 8.95
Mozzarella sticks 8.95
Chicken strips 8.95
Homemade fries 5.95
Angel hair with marinara 6.95
Angel hair with meat sauce 9.95
Angel hair with butter 5.95

SOFT DRINKS, JUICES & WATER

Soda 3.5
Kid's Soda 2.5
Pepsi Products: Pepsi, Diet Pepsi, Mountain Dew, Root Beer, Dr. Pepper
All our juices are freshly squeezed
Homemade lemonade 4
Strawberry lemonade 5
Virgin daiquiri 6
Orange juice 6
Cranberry juice 4
Acqua Panna 3.95
Natural spring water
San Pellegrino 4.95
Sparkling natural mineral water
Aranciata 3.5
Italian sparkling orange beverage
Limonata 3.5
Italian sparkling lemon beverage
Homemade Italian Cream Sodas 4.95
Flavor choices: berries or mango

SFIZI (Appetizer)

GIRELLA

Basil, pesto, roasted pepper, artichokes wrapped in homemade mozzarella 12.95

FRIED CALAMARI

Crisp calamari served with marinara and spicy mayonnaise dip 18.95

MUSSELS AL VINO VIANCO

Steam mussels, white wine, garlic, parsley, pinch of pepper flakes 17.95

MONTANERINE

Small discs of lightly fried dough topped with sautéed onions, prosciutto and black pepper 6.95

BRUSCHETTA

Toasted sliced bread topped with fresh grape tomatoes, garlic, basil and olive oil 6.95

POMODORINI E MOZZARELLA

Grape tomatoes and homemade mozzarella tossed in fresh pesto 11.95

HOMEMADE BURRATA

Homemade mozzarella ball with creamy filling, tomato, sprinkled with crushed pepper berries 12.95

GARLIC BREAD

Cheesy garlic bread with Italian herbs 5.95

PRINCIPESSA

Homemade mozzarella rolls layered with arugula and prosciutto drizzled with Balsamic glaze 13.95

Please ask your server for the soup of the day! bowl 9.95

INSALATA (Salad)

FRESCA

Baby arugula, grape tomatoes, pecorino cheese, with our balsamic vinaigrette 8.95

NAPOLI

Fresh spinach, apple, roasted walnuts, dried figs, shaved pecorino cheese, with our balsamic vinaigrette 8.95

PERE E GORGONZOLA

Mixed greens, pears, almonds, gorgonzola cheese, with homemade balsamic vinaigrette 8.95

PRIMAVERA

Baby spring mix, candied pecans, apple slices, havarti cheese with roasted tomato dressing 9.95

RUCOLA CON BARBABIETOLE

Baby arugula, roasted beets, kalamata olives, pecorino romano with light Italian dressing 9.95

SPINACI E MELE

Fresh spinach, apple, crispy prosciutto, havarti cheese, and balsamic vinaigrette garnish with pomegranate seeds 9.95

VAL GARDENA

Fresh tomato, iceberg lettuce, Italian salami and provolone cheese with our homemade dressing with capers, garlic, gorgonzola cheese, olive oil and red vinegar 9.95

Add a protein:

chicken 6.95 shrimp 8.95 salami 5.95 ham 5.95 prosciutto crudo 8.95

CAPRESE

Homemade mozzarella, fresh tomatoes, basil and balsamic drizzled with olive oil 13.95

MEATBALLS

2 pieces 6.95 4 pieces 11.95

ARANCINI

Traditional neapolitan rice ball with ham and smoked mozzarella filling
2 pieces 5.95



MISTA

Spring mix, homemade mozzarella, grape tomatoes, with homemade balsamic vinaigrette 8.95

CLASSIC CAESAR

Romaine lettuce, homemade croutons, grated cheese and caesar dressing 9.95



PIZZE ROSSE / CLASSIC RED PIZZA All Pizzas are personal size.

Add \$3 for each additional topping. EXCEPTIONS prosciutto 7.95 shrimp 6.95 meatballs 5.95. No Substitutions.

MARGHERITA

Tomato sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 15.95

PROVOLA

Tomato sauce, imported smoked Buffalo mozzarella, pecorino romano, basil, extra virgin olive oil 16.95

SOPRESSATA

Tomato sauce, Italian salami, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

COTTO

Tomato sauce, Italian ham, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

SALCICCIA E FUNGHI

Tomato sauce, mushrooms, mild sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 19.95

PICCANTE

Tomato sauce, salami, pepper flakes, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

CARCIOFI

Tomato sauce, artichokes, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

IL MARE

Shrimp marinated in olive oil garlic & pesto, tomato sauce, homemade mozzarella, basil 23.95

PEPPERONI

Tomato sauce, homemade mozzarella, organic pepperoni, pecorino romano, basil, and olive oil 17.95

POLPETTE

Tomato sauce, meatballs, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

MACELLAIO (meat lovers)

Tomato sauce, mild sausage, pepperoni, ham, homemade mozzarella, basil, olive oil 21.95

PROSCIUTTO

Tomato sauce, prosciutto di parma, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 19.95

VEGETARIANA (no cheese)

Tomato sauce, eggplant, zucchini, roasted peppers, basil, extra virgin olive oil 18.95

CONTIDINA

Tomato sauce, eggplant, mushrooms, roasted peppers, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 19.95

CAPANNA

Tomato sauce, grape tomatoes, kalamata olives, imported buffalo mozzarella, basil, extra virgin olive oil 18.95

LA NONNA

Tomato sauce, imported buffalo mozzarella, prosciutto di parma, arugula, pecorino, basil, extra virgin olive oil 19.95

MARINARA

Tomato sauce, oregano, basil, fresh garlic, extra virgin olive oil 11.95

CAPRICCIOSA

Tomato sauce, ham, artichokes, mushrooms, homemade mozzarella, pecorino, basil & olive oil 20.95

SALCICCIA

Tomato sauce, mild sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

ANTICA FORMA

Caramelized balsamic onions, tomato sauce, homemade mozzarella, basil, finished with prosciutto 20.95

FUNGHI

Tomato sauce, mushrooms, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

PIZZA ALLA DIAVOLA

tomato sauce, chicken, jalapeños, homemade mozzarella, basil 19.95



PIZZE SPECIALI / NO TOMATO SAUCE

Add \$3 for each additional topping. EXCEPTIONS prosciutto 7.95 shrimp 6.95 meatballs 5.95. No Substitutions.

SAUCEESPOSITO

Roasted garlic, homemade mozzarella, basil, oregano, fresh slices of tomatoes 17.95

PIZZA PRIMAVERA

White sauce, homemade mozzarella, roasted balsamic tomatoes finished with fresh spinach, prosciutto di parma, shaved pecorino 20.95

IL PADRINO

Pork roast, roasted peppers, buffalo mozzarella, basil, pinch of pepper flakes and olive oil 20.95

PORCHETTA PIZZA

Basil pesto, pork roast, homemade mozzarella and olive oil 20.95

TRE FUNGHI

Crimini, button, shiitake mushrooms, homemade mozzarella, pecorino romano, basil, truffle oil 18.95

QUATTRO FORMAGGI

Imported buffalo mozzarella, gorgonzola, pecorino romano, homemade mozzarella 17.95

All Pizzas are personal size.



PIZZA MONTANARA

Lightly fried pizza with tomato sauce, basil, grated pecorino cheese, finished in our wood fired oven

CHOICE OF CHEESE

SMOKED BUFFALO MOZZARELLA 16.95

HOMEMADE MOZZARELLA 15.95

CALZONE

Folded pizza with mozzarella and ricotta filling topped with tomato sauce, basil, olive oil, grated pecorino, choice of one: ham, sausage or mushroom 19.95

PANINI Made on a loaf of homemade artisan bread served with side mista salad or fries.

CHICKEN PARMIGIANA

Breaded chicken, melted homemade mozzarella, homemade marinara sauce 19.95

POLPETTE PARMIGIANA

Italian homemade meatballs, melted homemade mozzarella, homemade marinara sauce 19.95

PISTACHIO

Fresh pistachio pesto, mild sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 20.95

IL TARTUFO

Truffle cream, homemade mozzarella, mushrooms, basil, finished with prosciutto di parma 21.95

REGINA

Roasted garlic, homemade mozzarella, ham, basil, tomato slices 19.95

PASTA

LASAGNA ALLA BOLOGNESE

Pasta layered with classic meat sauce and mushrooms 19.95

POLLO ALA PARMIGIANA

Breaded chicken breast topped with tomato sauce and homemade mozzarella served with linguine 19.95

LINGUINE CON POLPETTE

Meatballs, homemade tomato sauce, fresh garlic, basil 19.95

LINGUINE AI GAMBERI

Shrimp in tomato sauce with pinch of pepper flakes and white wine 20.95

LINGUINE MARINARA 13.95

PENNE PRIMAVERA

Cherry tomatoes, zucchini, mushrooms, onions, basil 18.95

FETTUCCINE PESTO

Basil pesto sauce with chicken 19.95 shrimp 22.95

FETTUCCINE ALFREDO

Creamy white sauce infused with fresh garlic, onions, butter, pecorino cheese, white wine and chicken 19.95 shrimp 22.95

RAGÙ ALLA BOLOGNESE

Classic hearty meat sauce over fettuccine 19.95

LINGUINE ALA VONGOLE

Clams sauteed in garlic, white wine, pinch of pepper flakes, olive oil 22.95

SEA FOOD FRA DIAVLO

Shrimp, mussels, calamari, capers, in a white wine spicy tomato sauce over linguine 24.95



CARNE

BISTECCA ALLA GRIGLIA

Grilled USDA Prime N.Y. steak 12oz finished with butter sauce, infused with thyme, rosemary and garlic. Served with side of sautéed spinach & roasted potatoes 39.95

GLUTEN FREE PIZZA

MARGHERITA

Tomato sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 18.95

ANTICA FORMA

Tomato sauce, caramelized balsamic onions, homemade mozzarella, basil, finished with prosciutto di parma 24.95

COTTO

Tomato sauce, Italian ham, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 20.95

SALCICCIA

Tomato sauce, mild sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 20.95

PICANTE

Tomato sauce, salami, pepper flakes, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 21.95

PISTACHIO

Fresh pistachio pesto, mild sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 26.95

IL TARTUFO

Truffle cream, homemade mozzarella, mushrooms, prosciutto di parma, basil 26.95

REGINA

Roasted garlic, ham, homemade mozzarella, basil, oregano, finished with our fresh tomato 22.95

FUNGHI

Tomato sauce, mushrooms, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 20.95

CARCIOFI

Tomato sauce, artichokes, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 20.95

VEGETARIANA (no cheese)

Tomato sauce, eggplant, zucchini, roasted peppers, basil, extra virgin olive oil 21.95

CAPANNA

Tomato sauce, grape tomatoes, black olive, imported buffalo mozzarella, basil, extra virgin olive oil 21.95

All Pizzas are personal size.

We are proud to offer the highest quality gluten-free pizza (Caputo).

INGREDIENTS: gluten-free wheat starch, dextrose, maize starch, buckwheat flour, rice starch, psyllium seed fiber, thickener, guar, flavoring.

The combination was carefully crafted to produce the finest pizza crust.

Our pizza is prepared in the same kitchen and cooked in the same wood-fire oven as our gluten pizzas. There may be traces of gluten present.

If you suffer from serious celiac disease, Antica Forma does NOT recommend this pizza.



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ABOUT US

The name Antica Forma means "The old form." We serve pizza as if you were eating in its birthplace: Naples, Italy. Pizza was originally baked in bakers' ovens as a way of cooling the hearth to prepare for the day's bread. That's why the crust is lightly charred and puffy. The 800 degree oven bakes a pizza in about ninety seconds.

Head pizzaiolo Israel Hernandez trained under two of the top Neapolitan pizzaioli, or "pizza makers," in NYC. Don Antonio Starita is a third generation master pizzaiolo whose family's pizzeria in Naples is a local favorite. He, along with Roberto Caporuscio of Keste Pizza & Vino in NYC, trained Israel in the art of pizza Napoletana. His skills have earned him certification by the APN (Associazione Pizzaiuoli Napoletani) and a third place finish in the 2014 World Caputo Cup.



Authenticity and quality are important to us, so our ingredients are either imported from Italy or made fresh in house every day. Even the oven was own in from Naples.

We hope you enjoy our pizza as much we enjoy serving you.