



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 6.95
Pepperoni pizza 7.95
Mozzarella sticks 7.95
Chicken strips 7.95
Homemade fries 4.95
Angel hair with marinara 6.95
Angel hair with meat sauce 8.95
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, Rootbeer, Dr Pepper

All of our juices are freshly squeezed
Homemade lemonade 4
Strawberry lemonade 5
Virgin daiquiri 6
Orange juice 6
Cranberry juice 4

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 11.95

FRIED CALAMARI

Crisp calamari served with marinara and spicy mayonnaise dip 17.95

MUSSELS AL VINO VIANCO

Steam mussels, white wine, garlic, parsley, pinch of pepper flakes 16.95

MONTANERINE

Small discs of lightly fried dough topped with sauteed 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 10.95

HOMEMADE BURRATA

Homemade mozzarella ball with creamy filling, tomato, sprinkled with crushed pepper berries 11.95

GARLIC BREAD

Cheesy garlic bread with Italian herbs 5.95

PRINCIPESSA

Homemade mozzarella rolls layered with arugula and prosciutto drizzled with Balsamic glaze 12.95

Please ask your server for the soup of the day! bowl 8.95

INSALATA (Salad)

FRESCA

Baby arugula, grape tomatoes, pecorino cheese, with our balsamic vinaigrette 7.95

NAPOLI

Fresh spinach, apple, roasted walnuts, dried figs, shaved pecorino cheese, with our balsamic vinaigrette 7.95

PERE E GORGONZOLA

Mixed greens, pears, almonds, gorgonzola cheese, with homemade balsamic vinaigrette 7.95

PRIMAVERA

Baby spring mix, candied pecans, apple slices, havarti cheese with roasted tomato dressing 8.95

RUCOLA CON BARBABIETOLE

Baby arugula, roasted beets, kalamata olives, pecorino romano with light Italian dressing 8.95

SPINACI E MELE

Fresh spinach, apple, crispy prosciutto, havarti cheese, and balsamic vinaigrette garnish with pomegranate seeds 8.95

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 8.95

Add a protein:

chicken 5.95 shrimp 7.95 salami 5.95 ham 5.95 prosciutto crudo 7.95

CAPRESE

Homemade mozzarella, fresh tomatoes, basil and balsamic drizzled with olive oil 12.95

MEATBALLS

2 pieces 5.95 4 pieces 10.95

ARANCINI

Traditional neapolitan rice ball with ham and smoked mozzarella filling

2 pieces 5.95



MISTA

Spring mix, homemade mozzarella, grape tomatoes, tossed with homemade balsamic vinaigrette 7.95

CLASSIC CAESAR

romaine lettuce, homemade croutons, grated cheese and caesar dressing 8.95



PIZZE ROSSE / CLASSIC RED PIZZA Add \$3 for each additional topping except prosciutto & shrimp
All Pizzas are personal size.

MARGHERITA

Tomato sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 13.95

PROVOLA

Tomato sauce, imported smoked Buffalo mozzarella, pecorino romano, basil, extra virgin olive oil 14.95

SOPRESSATA

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

COTTO

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

SALCICCIA E FUNGHI

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

PICCANTE

Tomato sauce, salami, pepper flakes, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 16.95

CARCIOFI

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

IL MARE

Shrimp marinated in olive oil garlic & pesto, tomato sauce, homemade mozzarella, basil 21.95

PEPPERONI

Tomato sauce, homemade mozzarella, organic pepperoni, pecorino romano, basil 16.95

POLPETTE

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

MACELLAIO (meat lovers)

Tomato sauce, mild sausage, pepperoni, ham, homemade mozzarella, basil, olive oil. 19.95

PROSCIUTTO

Tomato sauce, prosciutto di parma, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 17.95

VEGETARIANA (no cheese)

Tomato sauce, eggplant, zucchini, roasted peppers, basil, extra virgin olive oil 16.95

CONTIDINA

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

CAPANNA

Tomato sauce, grape tomatoes, kalamata olives, imported buffalo mozzarella, basil, extra virgin olive oil 16.95

LA NONNA

Tomato sauce, imported buffalo mozzarella, prosciutto di parma, arugula, pecorino, basil, extra virgin olive oil. 18.95

MARINARA

Tomato sauce, oregano, basil, fresh garlic, extra virgin olive oil 10.95

CAPRICCIOSA

Tomato sauce, ham, artichokes, mushrooms, homemade mozzarella, pecorino, basil & olive oil 18.95

SALCICCIA

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

ANTICA FORMA

Caramelized balsamic onions, tomato sauce, homemade mozzarella, basil, finished with prosciutto 19.95

FUNGHI

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

PIZZA ALLA DIAVOLA

tomato sauce, chicken, jalapeños, homemade mozzarella, basil 18.95



PIZZE SPECIALI / NO TOMATO SAUCE Add \$3 for each additional topping except prosciutto & shrimp

ESPOSITO

Roasted garlic, homemade mozzarella, basil, oregano, fresh slices of tomatoes 16.95

PIZZA PRIMAVERA

White sauce, homemade mozzarella, roasted balsamic tomatoes finished with fresh spinach, prosciutto di parma, shaved pecorino 19.95

IL PADRINO

Pork roast, mushrooms, basil, pinch of rosemary, and olive oil 18.95

PORCHETTA PIZZA

Basil pesto, pork roast, homemade mozzarella and olive oil 18.95

TRE FUNGHI

Crimini, button, shiitake mushrooms, homemade mozzarella, pecorino romano, basil, truffle oil 17.95

QUATTRO FORMAGGI

Imported buffalo mozzarella, gorgonzola, pecorino romano, homemade mozzarella 16.95

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 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 14.95 HOMEMADE MOZZARELLA 13.95

CALZONE

Folded pizza with mozzarella and ricotta filling topped with tomato sauce, basil, olive oil, grated pecorino, choice of one: ham, sausage or mushroom. 17.95

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 17.95

POLPETTE PARMIGIANA

Italian homemade meatballs, melted homemade mozzarella, homemade marinara sauce 17.95

PASTA

LASAGNA ALLA BOLOGNESE

Pasta layered with classic meat sauce and mushrooms 17.95

POLLO ALA PARMIGIANA

Breaded chicken breast topped with tomato sauce and homemade mozzarella served with linguini 17.95

LINGUINE CON POLPETTE

Meatballs, homemade tomato sauce, fresh garlic, basil 17.95

LINGUINE AI GAMBERI

Shrimp in tomato sauce with pinch of pepper flakes and white wine 18.95

LINGUINE MARINARA 12.95

PENNE PRIMAVERA

Cherry tomatoes, zucchini, mushrooms, onions, basil 17.95

FETTUCCINE PESTO

Basil pesto sauce with chicken 18.95 shrimp 20.95

FETTUCCINE ALFREDO

Creamy white sauce infused with fresh garlic, onions, butter, pecorino cheese, white wine and chicken 18.95 shrimp 20.95

RAGÚ ALLA BOLOGNESE

Classic hearty meat sauce over fettuccine 17.95

LINGUINI ALA VONGOLE

Clams sautéed in garlic, white wine, pinch of pepper flakes, olive oil 21.95

SEA FOOD FRA DIAVLO

Shrimp, mussels, calamari, capers, in a white wine spicy tomato sauce over linguine 23.95



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 37.95

GLUTEN FREE PIZZA

MARGHERITA

Tomato sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 16.95

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Tomato sauce, caramelized balsamic onions, homemade mozzarella, basil, finished with prosciutto di parma 22.95

COTTO

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

SALCICCIA

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

PICANTE

Tomato sauce, salami, pepper flakes, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 19.95

PISTACHIO

Fresh pistachio pesto, mild sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil 24.95

IL TARTUFO

Truffle cream, homemade mozzarella, mushrooms, prosciutto di parma, basil 24.95

REGINA

Roasted garlic, ham, homemade mozzarella, basil, oregano, finished with our fresh tomato 20.95

FUNGHI

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

CARCIOFI

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

VEGETARIANA (no cheese)

Tomato sauce, eggplant, zucchini, roasted peppers, basil, extra virgin olive oil 19.95

CAPANNA

Tomato sauce, grape tomatoes, black olive, imported buffalo mozzarella, basil, extra virgin olive oil 19.95

All Pizzas are personal size.

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

This gluten free flour mix is a proprietary blend of rice, rice and soy flour, sugar, thickeners and dietary fiber. These all-natural ingredients are also naturally gluten free, and the combination was carefully crafted to produce the finest quality breads and pizza crusts.

Our pizzas are prepared on a separate table but in the same kitchen and cooked in the same wood-fired oven as our gluten pizzas; there may be trace glutens present.

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

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



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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 flown in from Naples.

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

