



435-355-0167
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SFIZI (Appetizer)

MEATBALL 2pc. \$6 4pc. \$10

Ground beef, pork, seasoned breadcrumbs, onions, garlic, fresh parsley

FLATBREAD \$10

Roasted peppers, prosciutto, mascarpone cheeses spread, finished with sliced prosciutto

GIRELLA \$12

Fresh mozzarella, basil, pesto, roasted peppers, artichokes

CAPRESE \$12

Fresh mozzarella with vine tomatoes and basil drizzled with extra virgin olive oil

HOMEMADE BURRATA \$15

Fresh mozzarella ball with creamy filling, prosciutto drizzled with balsamic vinegar glaze

PANZEROTTI NAPOLETANI \$5

Lightly fried potato croquet, imported smoked mozzarella filling and bread crumbs, 2 pieces

ARANCINI \$6

Traditional neapolitan rice ball with baked italian ham, 2 pieces

FRITTINE \$6

Classic spaghetti cake, baked italian ham, and smoked buffalo mozzarella, 2 pieces

LA SUPERBA \$4

Fried dough puff topped with caramelized onion, pancetta and pecorino romano, 2 pieces

IL TAGLIERE \$11

Mixed italian cold cuts and cheese

FRITTO NAPOLITANO \$7

Mix of arancini, frittatine and potato coquet

GARLIC BREAD \$6

Cheesy garlic bread with italian herbs

INSALATA (Salad)

MISTA \$8

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

FRESCA \$8

Baby arugula, grape tomatoes, parmigiano reggiano cheese, tossed in our balsamic vinaigrette

SPINACI E MELE \$9

Fresh spinach, apples, walnuts, shaved pecorino romano, tossed in our light italian dressing

PERE E GORGONZOLA \$8

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

PRIMAVERA \$9

Baby spring mix, candied pecans, apple slices, havarti cheese, tossed in a roasted tomato vinaigrette

SPRITZ \$9

Baby arugula, roasted beets, kalamat olives, pecorino romano, homemade light italian dressing

VAL GARDENA \$9

Fresh tomato, iceberg lettuce, italian salami and our homemade vinegar and oil dressing with caper, garlic and gorgonzola cheese

PIZZA ROSSE

MARINARA \$10

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

MARGHERITA \$12

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

CAPANNA \$15

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

CONTIDINA \$16

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

CAPRICCIOSA \$18

Tomato sauce, artichokes, mushrooms, italian cotto ham, homemade mozzarella, pecorino romano, basil, extra virgin olive oil

VEGETARIANA \$17

Tomato sauce, zucchini, eggplant, artichokes, roasted peppers, basil, extra virgin olive oil (NO CHEESE)

PROVOLA \$15

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

FUNGHI \$14

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

SOPRESSATA \$14

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

COTTO \$17

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

SALCICCIA \$14

Tomato sauce, spicy italian sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil

PROSCIUTTO \$16

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

SALCICCIA FUNGHI \$16

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

LA NONA \$18

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

PICCANTE \$16

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

CARCIOFI \$15

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

VOLCANO (STUFFED PIZZA) \$24

Stuffed with fresh ricotta, homemade mozzarella, spicy italian sausage, topped with tomato sauce, italian ham, homemade mozzarella, mushrooms, basil, artichokes, extra virgin olive oil

ZIO \$18

Tomato sauce, spinach, italian sausage, homemade mozzarella, pecorino romano, basil, extra virgin olive oil

POLPETTE \$13

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

PIZZA SPECIALE

AGLIO \$19

Roasted garlic, cherry tomatoes, prosciutto, pecorino, romano, basil, homemade mozzarella

LEMON \$15

Thin sliced lemon, smoked mozzarella, basil, pecorino, romano, olive oil

FUNGHETTI \$17

Mushrooms, homemade mozzarella, pecorino romano, basil, truffle oil

QUATTRO FORMAGGI \$16

Imported buffalo mozzarella, gorgonzola, pecorino romano, mascarpone

PISTACCHIO \$21

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

IL TARTUFFO \$22

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

CIPOLLA \$18

Caramelized balsamic onions, prosciutto, homemade mozzarella, basil

IL MARE \$22

Shrimp, roasted garlic, tomato sauce, basil, pecorino romano, homemade mozzarella, olive oil

PANINI \$15

Made on a loaf of homemade artisan bread (made to order) served with a side salad

MILANESE

Breaded chicken, provolone, lettuce, tomatoes with fresh basil pesto spread

PARMESAN CHICKEN

Breaded chicken, melted fresh mozzarella, homemade marinara sauce

POLPETTE PANINI

Italian homemade meatballs, melted fresh mozzarella, homemade marinara sauce

CELESTE

Italian baked ham, melted fresh homemade mozzarella, tomatoes, fresh spinach, fresh basil pesto spread

PORCHETTA

Roasted pork shoulder marinated in italian herbs, melted provolone cheese, fresh basil pesto spread, and fresh arugula

CALABRIA

Italian salami, melted provolone cheese, sun dried tomato pesto spread, lettuce and tomato

SALTIMBOCCA

Prosciutto di parma, melted fresh mozzarella, and fresh arugula

TOSCANO

Italian salami, roasted peppers, zucchini, and melted fresh mozzarella

COFFEE

ESPRESSO \$3

Freshly ground and brewed italian coffee

CAPUCCINO \$4

Espresso shot, steamed milk and milk foam

LATTE \$4

Espresso shot with steamed milk

MACHIATTO \$3

Espresso shot and steamed milk foam

AMERICANO \$3

Espresso coffee with hot water

ICED CAPUCCINO \$4

NUTELLA LATTE \$5
Nutella with steamed milk

HOT TEA \$2.50

PASTAS

(ADD A SIDE SALAD FOR \$4.50 FROM OUR DINNER MENU)

LASAGNA ALLA VOLOGNESE \$15

With meat sauce, sausage and fresh mushrooms

POLLO ALA PARMEGIANA \$15

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

SPAGHETTI MEAT SAUCE \$14

Meat sauce, sausage and fresh mushrooms

LINGUINI AI GAMBERI \$18

Shrimp, tomato sauce, cherry tomatoes, onion, red pepper flakes, garlic and white wine

FETTUCCINE ALFREDO \$17

Creamy white sauce with chicken (sub shrimp for \$3 more)

CALAZONE \$18

Folded pizza with mozzarella and ricotta filling topped with tomato sauce, basil, olive oil and grated pecorino, Choice of one: Ham, sausage, salami, or mushroom extra toppings \$2.50 each

MONTANARA PIZZA

Lightly fried pizza with tomato sauce, basil, and grated pecorino cheese, finished in our woodfire oven

IMPORTED SMOKED MOZZARELLA \$13

HOMEMADE FRESH MOZZARELLA \$12

About us:

*The name
Antica Forma
means
"ancient form" or
"ancient recipe."*



We serve pizza as if you were eating in its birthplace of 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, just as they do in Naples.

Head pizzaiolo Israel Hernandez trained under two of the top Neapolitan pizzaioli, or "pizza makers," in New York City. Don Antonio Starita is a third generation master pizza whose family's pizzeria in Naples is a local favorite. He, along with Roberto Caporuscio of Kesté 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 first place finish in the 2014 NYC Caputo Cup.

Authenticity & 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.*