

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

ANTIPASTI

| Platter | Platter |
|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Calamari Fritti alla Marinara 80 | Caprese Fresh Mozzarella, Beefsteak Tomatoes, Organic Basil, Pesto & Roasted Peppers finished with a Balsamic Reduction 80 |
| Calamari Arrabbiata Spicy Fried Calamari with a Homemade Tartar Sauce 80 | Provolone Stuffed Meatballs Marinara 70 |
| Eggplant & Zucchini Fritti Roasted Garlic Yogurt Sauce 70 | |

INSALATA

| Platter | Platter |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| Verde Organic Mesclun, Red Leaf, Tomatoes, Carrots, Olives, with our Homemade Italian Dressing 75 | Classic Tuscan Juicy Plum Tomatoes & Red Onions sprinkled with Oregano & Extra Virgin Olive Oil 80 |
| Siciliana Organic Romaine Hearts, Red Leaf, Fresh Mozzarella, Olives, Capers, Tomatoes, Anchovies, Roasted Peppers, Carrots, Artichoke Hearts & Homemade Italian Vinaigrette 100 | Baby Spinach Gorgonzola Cheese, Grilled Marinated Portobello Mushrooms, Roasted Walnuts & Raspberry Balsamic Vinaigrette 90 |
| Caesar Organic Romaine Hearts, Anchovies, Focaccia Croutons, Shaved Grana Padano Cheese & Homemade Dressing 90 | Beet Salad Mixed Greens, Beets, Goat Cheese & Pine Nuts in a White Balsamic Honey Vinaigrette 90 |
| Baby Kale Baby Kale with Chickpeas, Sun-dried Tomatoes, Cherry Tomatoes, Chopped Radicchio & Walnuts in a Raspberry Vinaigrette Dressing 100 | Baby Arugula Sun-dried Tomatoes, Endives, Radicchio, Shaved Grana Padano & Honey Mustard Vinaigrette 90 |

PASTA

| Platter | Platter |
|----------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|
| Spaghetti Marinara Made Fresh Daily Plum Tomato Sauce, Organic Basil & Garlic 80 | Fettuccine Alfredo e Pollo Creamy Parmesan Cheese Sauce & Marinated Chicken Breast 110 |
| Penne allaodka Creamy Tomato Vodka Sauce & Crispy Pancetta 100 | Linguine Fra Diavolo Terra Mare Shrimp, Scallops, Clams, Mussels, Calamari, Calabrian Chilies & a Spicy Pomodoro Sauce 140 |
| Fusilli Primavera Gluten-Free Pasta, Garden Vegetables, White Wine, Garlic & Spinach Pesto Sauce (nut & dairy free) 90 | Spinach Fettuccine Carbonara Classic Sherry Cream Sauce, Wild Mushrooms, Green Peas & Crispy Pancetta 100 |
| Rigatoni Bolognese Thick Hearty Tomato Meat Sauce 90 | Orecchiette Calabria Italian Sausage, Grape Tomatoes, Broccoli Rabe, Calabrian Chilies, White Wine, Garlic & Extra Virgin Olive Oil 100 |
| Spaghetti & Meatballs Neapolitano Tomato Stew 100 | |

ENTRÉE

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

ANTIKA PIZZERIA

DESSERTS

All of our Desserts are prepared In-House Daily

| | |
|-------------------------------------------------------------------------------------------------------------------------------|--|
| Creamy Cannoli Whipped Ricotta, Bittersweet Chocolate Chips & Pistachios stuffed into a light Crisp Cannoli Shell 8 | |
| Classic Tiramisu Layers of Espresso Soaked Lady Fingers, Sweet Mascarpone Cheese & Cacao 8 | |
| Chocolate Layer Fudge Cake A La Mode 8 2 | |
| New York-Style Cheesecake Strawberry Coulis 8 | |
| Tartuffo 8 | |

| | |
|-------------------------------------------------------------------------|--|
| Signature Hazelnut & Nutella® Pizza 14 | |
| With Bananas, Strawberries 2 | |
| Biscotti Crumbs or A La Mode 2 | |
| Nutella® Calzone 14 | |
| Baked fresh to order with sweet Ricotta & Nutella® Hazelnut Chocolate 2 | |
| A La Mode 2 | |



Smart Phone Users
Scan Here for Website

BEVERAGES

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

Antika Delivery Zone



Prices & menu items are subject to change without notice. We reserve the right to correct any errors.
Sales tax not included in menu prices. © Antika 1/15. All Rights Reserved.

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 \$10.00

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

Family Style Pizzeria



AntikaPizzeria.com

36-08 30th Ave, Astoria, NY 11103

Tel: 718.545.0555

Fax: 718.545.4455

Email: Info@AntikaPizzeria.com

Hours of Operation

Monday - Thursday 4 pm - 11 pm

Friday 4 pm - midnight

Saturday 11 am - midnight

Sunday 11 am - 11 pm

Delivery Hours

Monday - Thursday 4 pm - 10 pm

Friday 4 pm - 11 pm

Saturday 11 am - 11 pm

Sunday 11 am - 10 pm

Brunch

Saturday & Sunday 11 am - 4 pm

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 | 13 | 29 |
| 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 Alla 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 | 19 | |

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 & our 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 | 12 | 27 |
| 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 | 13 | 29 |
| 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 | 17 | 37 |
| Compliment Your Salad with Chicken 4 • 10, Salmon 7 • 17, Shrimp 5 • 13, Steak 5 • 13 | | |

SIDES

| | Individual |
|-------------------------------------|------------|
| Sautéed Baby Spinach | 6 |
| Sautéed Broccoli | 6 |
| Italian Sausage & Onions | 7 |
| Broccoli Rabe | 7 |

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 19

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

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

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

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 | 13 |
| Prosciutto Prosciutto di Parma, Fresh Mozzarella, Extra Virgin Olive Oil & Balsamic Reduction | 15 |
| Tomato & Fresh Mozzarella Fresh Mozzarella & Beefsteak Tomatoes with Pesto & finished with Extra Virgin Olive Oil and 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 | 16 | 35 |
| Gnocchi al Pesto Homemade Gnocchi with Basil Pesto Sauce | 15 | 33 |
| Ricotta Cheese Ravioli Complimented with Creamy Pistachio Sauce | 15 | 33 |
| 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 | 16 | 35 |
| Orecchiette Calabria Italian Sausage, Grape Tomatoes, Broccoli Rabe, Calabrian Chilies, White Wine, Garlic & Extra Virgin Olive Oil | 15 | 33 |
| Pappardelle Toscana Wild Mushrooms, Sun-dried Tomatoes & Marsala Cream Sauce | 15 | 33 |
| Spaghetti & Meatballs Neapolitano Tomato Stew | 15 | 33 |
| Fettuccine Alfredo e Pollo Creamy Parmesan Cheese Sauce & Marinated Chicken Breast | 17 | 37 |
| Linguine Vongole Black Squid Ink Linguine 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 | 19 | 41 |
| 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 Sauce | 22 | 47 |
| Lobster Ravioli Squid Ink Striped Ravioli stuffed with Lobster in a Pink Sauce | 22 | 47 |

ENTRÉE

Spaghetti, Linguine or Mixed Greens

| | Individual | Family |
|-------------------------------------------------------------------------------------------------|------------|--------|
| Chicken Parmigiana Crispy Chicken Cutlet, Melted Fresh Mozzarella & Marinara Sauce | 18 | 39 |
| Chicken Mushroom Marsala Classic Chicken Cutlet, Wild Mushrooms & Marsala Wine Sauce | 18 | 39 |
| Veal Cutlet Parmigiana Crispy Veal Cutlet, Melted Fresh Mozzarella & Marinara Sauce | 19 | 41 |
| Veal Mushroom Marsala Classic Veal Cutlet, Wild Mushrooms & Marsala Sauce | 19 | 41 |
| Eggplant Parmigiana Crispy Breaded Eggplant, Melted Fresh Mozzarella & Marinara Sauce | 16 | 35 |
| Shrimp Parmigiana Crispy Breaded Shrimp, Melted Fresh Mozzarella & Marinara Sauce | 21 | 45 |

SIGNATURE ENTRÉES

Pasta not included

| | 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 a Side of Broccoli (Available with Veal Add 3) | 17 | 37 |
| Chicken Bruschetta Milanese Breaded Chicken Cutlet on a bed of Arugula topped with fresh Tomatoes & drizzled with Extra Virgin Olive Oil & Basil Dressing (Available grilled) (Side not included) | 17 | 37 |
| Veal Bruschetta Milanese Breaded Veal Cutlet on a bed of Arugula topped with fresh Tomatoes & drizzled with Extra Virgin Olive Oil & 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 | |