



Toppings \$1

Formaggi

Mozzarella • Asiago • Gorgonzola
Feta • Goat Cheese • Mascarpone • Ricotta
Smoked Gouda • Caciocavallo
Fiore di Latte \$2
Mozzarella di Bufala \$3
Vegan Cheese - Daiya or Homemade
Cashew Ricotta \$3

Carni

Pepperoni • Bacon • Prosciutto
Meatball • Spicy Salami • Sausage
Black Forest Ham

Verdure

Mushroom • Red Onion • Roasted Red Pepper
Roasted Garlic • Grape Tomato • Baby Spinach
Brussels Sprouts • Portobello

Miscellaneous

Anchovy • Capers • Artichoke Heart • Black Olive
Pineapple • Sun-Dried Tomato • Banana Pepper
Jalapeno • Cherry Pepper • Fig • Egg • Kalamata Olive

Dessert Pizza

Nutella 1/2 \$6 • Whole \$10
Cannoli 1/2 \$6 • Whole \$10

Beverages

Soda \$1 • Water \$1
San Pellegrino \$2 • Special Beverage \$3
Saranac \$2.50

**NOW SERVING A GREAT WINE
AND BEER SELECTION**

Contact Us For Catering With Our Food Truck

Catering Events • Private Parties
Graduations • Birthdays • Weddings
Outings • Corporate Lunches
at 315-864-3728
or mangiamacrina@gmail.com.

View our online menu at
mangiamacrina.letseat.at

Follow us @mangiamacrina for our weekly
schedule, rewards, and upcoming events!

Use the hashtags

#mangiamacrina and #shareyourlovenotyourpizza
to have your post featured.



Restaurant:

Open Monday thru Saturday 11-9pm
8636 Seneca Turnpike, New Hartford, NY

Food Truck:

Open St. Paddy's Day Weekend- Columbus Day

WOOD FIRED

WOOD FIRED PIZZA
EST. 2013

Mangia Macrina's Wood Fired Pizza, LLC

An Authentic Neapolitan-Style Pizzeria • Serving the Central New York Area

Experience the Taste of Naples!

Starters

- Macrina Mix Salad** *\$7/\$8
Organic Grown Greens, Prosciutto, EVOO, Balsamic Glaze, Sea Salt, served with our Rosemary Focaccia *price with pizza
- Antipasto Grande** \$11
Organic Greens, topped with an assortment of Olives, Artichokes, Tomatoes, Fior di Latte mozzarella, and Pepperoni
- Caprese Salad** \$5
Grape Tomato, Fresh Mozzarella, Basil, Drizzled with EVOO, Balsamic Glaze, Sea Salt
- Fire Roasted Baby Peppers** \$5
Drizzled with EVOO, Balsamic Glaze, Sea Salt
*Served with Rosemary Herb Focaccia
- Calabrese Cauliflower** \$6
Cauliflower, Roasted Garlic, Bacon, Utica Grind. Served with Rosemary Herb Focaccia
- Meatball Slider** 1/\$5 - 2/\$8
A 4oz Meatball topped with Fresh Mozzarella and Basil, sandwiched between our Wood-Fired dough

Classic Red Pizza

- Margherita** \$10
San Marzano Sauce, Fresh Mozzarella, Basil
- Napoli** \$10
San Marzano Sauce, Fresh Mozzarella, Roasted Garlic, Oregano
- Vesuvius** \$12
Hot Soppressata, Banana Pepper, Utica Grind
- Siciliana** \$13
Prosciutto, Artichoke Heart, Black Olive
- Palermo** \$12
Hot Soppressata, Black Olive, Oregano
- Puttanesca** \$13
Anchovy, Black Olive, Capers, Oregano
- Bruno** \$12
Pepperoni, Bacon
- Berni** \$13
Meatball, Pepperoni, Sausage, Hot Soppressata
- Verona** \$13
Mushroom, Black Olive, Red Onion, Roasted Red Pepper, Roasted Garlic
- Hawaiian Volcano** \$12
Hot Soppressata, Pineapple, Utica Grind
- Daniella** \$13
Meatball, Mushroom, Roasted Garlic
- Maiale Blu** \$12
Bacon, Gorgonzola



White Pizza

- Aglio e Olio** \$10
Roasted Garlic, Fresh Mozzarella, EVOO
- Bianca** \$12
Artichoke Heart, Roasted Red Pepper, Roasted Garlic
- White Vesuvius** \$12
Hot Soppressata, Banana Pepper, Roasted Garlic, Utica Grind
- Balotelli** \$13
Mushroom, Black Olive, Red Onion, Roasted Red Pepper, Roasted Garlic
- Fumo** \$11
Bacon, Roasted Garlic
- Quattro Formaggi** \$13
Fresh Mozzarella, Asiago, Gorgonzola, Mascarpone, Basil
- Oliva Ripieno** \$12
Castelvetrano Olive, Roasted Garlic, Gorgonzola, Oregano

Fior di Latte Pizza

- Mangia Italiano** \$14
Grape Tomato, Fior di Latte, Basil, Roasted Garlic, EVOO, *added post-oven after the dough is fired
- Napoli con Fior di Latte** \$12
San Marzano Sauce, Oregano, Garlic, Fior di Latte
- Margherita con Uovo** \$13
San Marzano Sauce, Basil, Fior di Latte, Egg

di Bufala Pizza

- Bufalina** \$13
Mozzarella di Bufala, Basil, Roasted Garlic
- Grazie** \$15
Prosciutto, Bacon, Hot Soppressata, Roasted Garlic, Mozzarella di Bufala, Oregano
- True Neapolitan** \$13
San Marzano Sauce, Basil, Mozzarella di Bufala
- Bufala Affumicato** \$13
Granulated Garlic, Mozzarella di Bufala, Smoked Gouda
- Custode del Gregge** \$14
True Neapolitan with Cacciocavallo Cheese

Specialty Pizza

- Rocket** \$13
Our traditional Margherita Pizza topped with post oven Arugula, Prosciutto, Sea Salt, Balsamic Glaze
- Full Monte** \$14
Black Forest Ham, Applewood Smoked Gouda, Local Maple Syrup, Post Oven Sprinkle of Powdered Sugar
- Azzuri** \$13
Roasted Red Pepper, Prosciutto, Gorgonzola
- SpinaGee** \$13
Spinach, Roasted Garlic, Ricotta
- Cavoletti** \$13
Brussels Sprouts, Bacon, Roasted Garlic, Gorgonzola
- Miele di Fico** \$13
Figs, Goat Cheese, Rosemary with a post oven. Ginger Honey Drizzle
- Greco** \$14
Feta, Kalamata Olive, Onion, Banana Peppers, Sun Dried Tomato, Oregano
- Cavallo Dono** \$15
Portobello Mushroom, Caciocavallo, Sausage, Roasted Garlic, Red Roasted Pepper, Oregano
- Lo Stivale** \$14
Sopprasata, Artichoke, Kalamata Olives, Capers, Oregano
- Il Pepe** \$14
Jalapeno, Cherry Peppers, Banana Peppers, Roasted Red Peppers, Utica Grind, Long Hots
- Circa 1544** \$13
Cacciocavallo, Roasted Garlic, Tomatoes, Basil, Oregano

Vegan Pizza

- Anacardi Ricotta di Spinaci** \$14
House Made Cashew Ricotta, Roasted Garlic, Spinach
- Marinara** \$9
San Marzano Sauce, Roasted Garlic, Oregano



Gluten Free add \$4 • Vegan Cheese add \$3