



Toppings \$1

Formaggi

Mozzarella • Asiago • Gorgonzola
Feta • Goat Cheese • Mascarpone • Ricotta
Smoked Gouda • Caciocavallo
Fiore di Latte \$2 • Mozzarella di Bufala \$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

Vegan Add ons

Cashew Ricotta \$3 • PMA Vegan Notzarella \$3
Vegan Sausage \$2 • Vegan Pepperoni \$2

Rocketize any pizza. \$3

Arugula, prosciutto, balsamic glaze, olive oil

Dessert Pizza

Nutella 1/2 \$6 • Whole \$11
Cannoli 1/2 \$6 • Whole \$11

Beverages

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

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at 315-864-3728
or mangiamacrina@gmail.com.

View our online menu at
mangiamacrina.letseat.at

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schedule, rewards, and upcoming events!

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#shareyourlovenotyourpizza
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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 PIZZA

EST. 2013

WOOD FIRED

Mangia Macrina's Wood Fired Pizza, LLC

An Authentic Neapolitan-Style Pizzeria

Experience the Taste of Naples!

Starters



- Macrina Mix Salad** \$8
mixed greens lettuce, prosciutto, balsamic glaze, evoo
- Antipasto Grande** \$11
mixed greens lettuce topped with an assortment of olives, grape tomato, fior di latte, pepperoni
- Caprese Salad** \$6
grape tomato, fiore di latte, basil
- Fire Roasted Baby Peppers** \$5
drizzled with olive oil, balsamic glaze, sea salt
**served with our rosemary herb focaccia
- Calabrese Cauliflower** \$6
roasted with garlic, bacon, utica grind
**served with our rosemary herb focaccia
- Meatball Slider** 1/\$5 - 2/\$8
1/4lb meatball topped with fresh mozzarella, basil sandwiched between our wood fired bun
- Mangia Italiano** \$14
seasoned oven baked dough, topped with a cold blend of tomatoes, fiore di latte, roasted garlic, basil, evoo, sea salt

We use only high-quality ingredients some imported some local

Bambino

half size pizza for the kids 10 and under, sauce, oregano, granulated garlic, cheese

- Roni or Cheese** \$6

Vegan Pizza

no meat no dairy

- Marinara** \$10
san marzano tomato sauce, roasted garlic, oregano
- Anacardi Ricotta di Spinaci** \$14
spinach, roasted garlic house made cashew ricotta
- I Vegan NY** \$14
cashew tomato base, oregano, granulated garlic, vegan sausage
- Vegaroni** \$14
san marzano tomato sauce, pma vegan "notz"(syracuse, ny), pma vegan pepperoni, onion

di Bufala Pizza

imported cheese made from water buffalo milk

- True Neapolitan** \$13
san marzano tomato sauce, mozzarella di bufala, basil
- Bufalina** \$13
roasted garlic, olive oil, basil, mozzarella di bufala
- Grazie** \$15
san marzano tomato sauce, roasted garlic, hot soppressatta bacon, prosciutto, oregano, mozzarella di bufala
- Dolce Calore** \$14
san marzano tomato sauce, hot soppressatta, oregano, mozzarella di bufala **post oven cherry pepper honey**
- Custode del Gregge** \$14
san marzano tomato sauce, basil, mozzarella di bufala, cacciocavallo

Amici Pizza

pizza friends

- Lola** \$15
olive oil, korean bbq, fresh mozzarella, sesame oil, arugula, shaved ribeye, sesame seeds, post oven gochujang chili sauce
*inspired by Ann Kim -Pizzeria Lola, Minneapolis
- Salsiccio e Pistaccio** \$15
pistaccio pesto, fresh mozzarella, sliced sweet link sausage
*inspired by Roberto Caporuscio - Keste' Manhattan
- SpinaGee** \$13
roasted garlic, granulated garlic, olive oil, fresh mozzarella spinach, ricotta
*inspired by Paulie Gee -Greenpoint Brooklyn

Homemade Gluten Free add \$5

Classic Red Pizza

sauce, basil/oregano, cheese, sea salt

- Margherita** \$10
san marzano tomato sauce, basil, fresh mozzarella
- Napoli** \$10
san marzano tomato sauce, roasted garlic, oregano, fresh mozzarella
- Vesuvius** \$12
san marzano tomato sauce, fresh mozzarella, hot soppressatta, banana peppers, utica grind crushed red pepper
- Siciliana** \$13
san marzano tomato sauce, fresh mozzarella, prosciutto, artichokes, black olives
- Palermo** \$12
san marzano tomato sauce, oregano, hot soppressatta, black olives, fresh mozzarella
- Puttenesca** \$13
san marzano tomato sauce, oregano, black olives, capers, anchovy, fresh mozzarella
- Bruno** \$12
san marzano tomato sauce, basil, fresh mozzarella, pepperoni, bacon
- Berni** \$13
san marzano tomato sauce, basil, fresh mozzarella, pepperoni, sausage, meatball, hot soppressatta
- Hawaiian Volcano** \$12
san marzano marzano tomato sauce, basil, fresh mozzarella, hot soppressatta, fresh pineapple, utica grind crushed red pepper
- Maiale Blu** \$12
san marzano marzano tomato sauce, basil, fresh mozzarella, bacon, gorgonzola

Classic White Pizza

garlic, olive oil, cheese, sea salt

- Aglio e Olio** \$10
roasted garlic, granulated garlic, olive oil, fresh mozzarella
- Oliva Ripieno** \$12
roasted garlic, granulated garlic, olive oil, oregano, fresh mozzarella, gorgonzola, castelvetro olives, red peppers
- Fumo** \$11
roasted garlic, granulated garlic, olive oil, fresh mozzarella, bacon
- Quattro Formaggi** \$13
asiago, gorgonzola, mascarpone, fresh mozzarella, basil
- Bianca** \$12
roasted garlic, granulated garlic, olive oil, fresh mozzarella, artichoke, roasted red peppers
- Bianca Roma** \$12
roasted garlic, granulated garlic, olive oil, fresh mozzarella, grape tomato, basil
- Trio** \$13
olive oil, granulated garlic, oregano, fresh mozzarella, castelvetro olives, black olives, kalamata olives, feta, post oven balsamic glaze

Specialty Pizza

assortment of our favorites

- Rocket** \$13
san marzano tomato sauce, basil, fresh mozzarella, topped with post oven arugula, prosciutto, balsamic glaze, olive oil
- Cavoletti** \$13
roasted garlic, granulated garlic, olive oil, fresh mozzarella, brussels sprouts, bacon, gorgonzola
- Greco** \$14
san marzano tomato sauce, oregano, fresh mozzarella, sundried tomato, banana peppers, kalamata olives, red onion, feta cheese
- Cavallo Dono** \$15
san marzano tomato sauce, oregano, roasted garlic, roasted peppers, fresh mozzarella, sliced sweet link sausage, portobello, cacciocavallo cheese
- Miele di Fico** \$13
olive oil, granulated garlic, rosemary, fresh mozzarella, figs, goat cheese, post oven ginger honey
- Full Monte** \$14
san marzano sauce, fresh mozzarella, black forest ham, smoked gouda, local maple syrup, post oven sprinkle of powdered sugar
- Figgy Piggy** \$14
olive oil, granulated garlic, fresh mozzarella, figs, prosciutto, gorgonzola, post oven arugula