

Toppings \$1

Formaggi

Mozzarella • Asiago • Gorgonzola
Feta • Goat Cheese • Mascarpone • Ricotta
Fior di Latte \$2 • Mozzarella di Bufala \$3

Carni

Pepperoni • Bacon • Prosciutto
Spicy Salami • Sausage

Verdure

Mushroom • Red Onion • Roasted Red Pepper
Roasted Garlic • Grape Tomato • Baby Spinach

Miscellaneous

Anchovy • Capers • Artichoke Heart
Black Olive • Pineapple • Banana Pepper
Cherry Pepper • Fig • 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

Beverages

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

BEER AND WINE COMING SOON

Contact Us For Catering With Our Food Truck

Catering Events • Private Parties
Graduations • Birthdays • Weddings
Outings • Corporate Lunches
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.



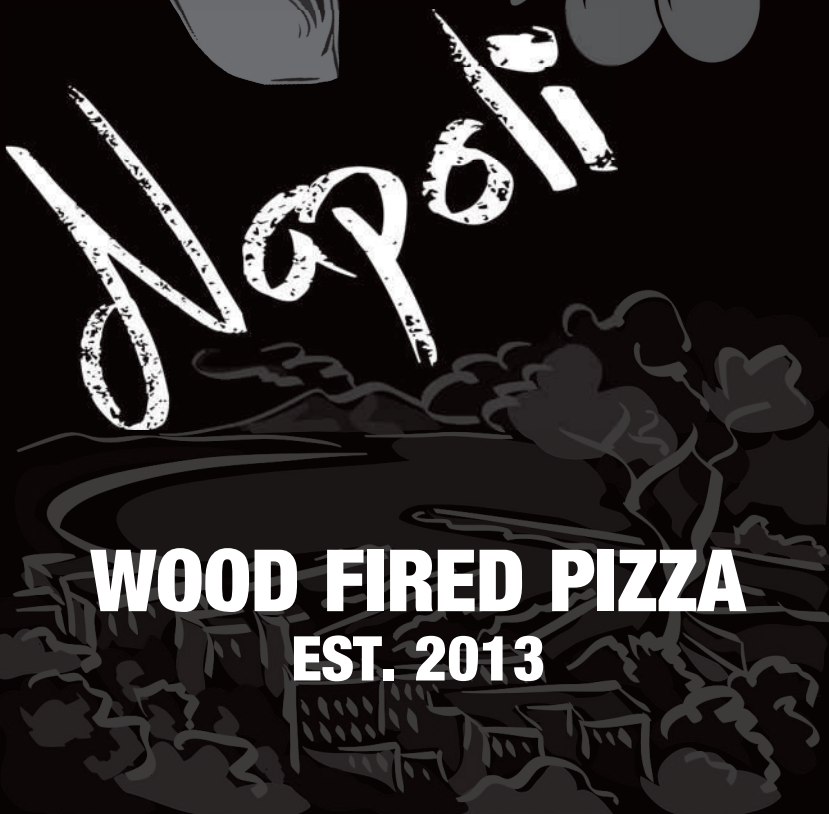
**RESTAURANT:
OPEN MONDAY-SATURDAY**

**410 CANAL PLACE
LITTLE FALLS**

INSIDE THE STONEMILL BUILDING

**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

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, artichokes
- Caprese Salad** \$6
grape tomato, fior di latte, basil
- Fire Roasted Baby Peppers** \$5
drizzled with olive oil, balsamic glaze, sea salt
**served with our rosemary herb focaccia
- Mangia Italiano** \$14
seasoned oven baked dough, topped with a cold blend of tomatoes, fior 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, Cheese or Garlic** \$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

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
- Figgy Piggy** \$14
olive oil, granulated garlic, fresh mozzarella, figs, prosciutto, gorgonzola, post oven arugula, balsamic glaze

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, basil, fresh mozzarella, hot soppressatta, banana peppers, utica grind crushed red pepper
- Siciliana** \$13
san marzano tomato sauce, basil, 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
- Hawaiian Volcano** \$12
san marzano tomato sauce, basil, fresh mozzarella, hot soppressatta, fresh pineapple, utica grind crushed red pepper
- Maiale Blu** \$12
san marzano tomato sauce, basil, fresh mozzarella, bacon, gorgonzola
- Verona** \$13
san marzano tomato sauce, basil, fresh mozzarella, roasted garlic, mushrooms, roasted peppers, black olives, red onion

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
- SpinaGee** \$13
roasted garlic, granulated garlic, olive oil, fresh mozzarella, spinach, ricotta *inspired by Paulie Gee - Greenpoint Brooklyn
- Balotelli** \$13
olive oil, granulated garlic, fresh mozzarella, roasted garlic, basil, mushrooms, roasted peppers, black olives, red onion
- Crystal Rainbows** \$14
olive oil, granulated garlic, roasted garlic, banana peppers, roasted red peppers, red onion, gorgonzola
- Trio** \$13
olive oil, granulated garlic, oregano, fresh mozzarella, black olives, kalamata olives, castelvetro olives, feta, post oven balsamic glaze