

ANTIPASTI

Fire Roasted Mortadella 6
MUSTARD

Local Heirloom tomato slices 10
FRANKY'S DOP OLIVE OIL / SEA SALT / BASIL

Mixed Green Salad 6
PARSLEY / CHIVES / RED ONION / BALSAMIC AND OLIVE OIL

Baby Spinach Salad 9
CHERRY TOMATOES / BALSAMIC VINEGAR / WARM PANCETTA
PEPPATA / OLIVE OIL

Fire Roasted Fingerling & White Anchovies 11
BREAD CRUMBS / OREGANO / CELERY LEAVES / CAPERS / LEMON

Tomato and Bread Salad 7
HERBS / CUCUMBER / CHIANTI VINEGAR

Marinated Mixed Olives 5
PRESERVED LEMON / CHILI / OREGANO

CURED MEATS

5 each / assortment small 12 / large 22

Prosciutto di Parma

Bresaola

Speck

Pancetta peppata

Emily's Sweet & Spicy Soppresata

Mortadella

Copacolla

FORMAGGI

4 each

Pecorino Toscano S

Pecorino Calabrese S

Parmigiano-Reggiano C

Caciocavallo C

Capra Sarda G

Humboldt Fog G

Piave Vecchio C

Dancing Ewe Caciotta C

Taleggio C

Gorgonzola Cremificato G

Provolone Picante C

Stracciatella C

Mozzarella di Bufala B

Served with honey, pistachio, figs, and grapes
*Fresh cheeses

PIZZE

(mozzarella di bufala +4)

Marinara 9

TOMATO / OREGANO / OLIVE OIL / GARLIC

Margherita 11

TOMATO / FIOR DI LATTE / BASIL

Margherita DOC 14

TOMATO / MOZZARELLA DI BUFALA / BASIL

Anchovie 12

TOMATO / ANCHOVIES / CAPERS
OREGANO / OLIVES

Prosciutto di Parma 14

PARMIGIANO / OLIVE OIL / OREGANO

Pugliese 16

BURRATA / BROCCOLINI / SAUSAGE
FRESH CHILIES / GARLIC

Soppresata Piccante 13

TOMATO / FIOR DI LATTE / SPICY SOPPRESSATA
GARLIC / CHILI OIL

Buffaline 16

MOZZARELLA DI BUFALA / OLIVE OIL / RAW BASIL / SEA SALT

SEASONAL PIZZE

Verde 14

GARLIC / FIOR DI LATTE / ANCHOVIES / BLACK PEPPER
ARUGULA

Brussels Sprout & Speck 14

FIOR DI LATTE / SPECK / BRUSSEL SPROUTS / PARMIGIANO

Pomodori 14

FIOR DI LATTE / GARLIC / RED CHERRY
TOMATOES / PANCETTA AFFUMICATA / THYME

CALZONE

Rocky's Grandfather's Calzone 14

SPICY SAUSAGE / PECORINO ROMANO / GRANA PADANO / PARSLEY

GELATI & SORBETTI

Chocolate • Vanilla • Pistachio 2 each
Amaretto • Hazelnut • Coconut

Mango • Peach • Lemon • Blood Orange

DOLCI

Tiramisu 7

EXTRAS

Brooklyn T-Shirts 14

Nocellara del Bellice, 'Frankies' 27
EXTRA VIRGIN OLIVE OIL D.O.P. 1Liter

18% Gratuity added for
parties of 8 or more

100% Recycled Paper
9.09.2009

\$10 LUNCH PRIX FIXE

Soup of the Day or Mixed Green Salad

AND ONE OF THE FOLLOWING PIZZAS

Marinara

Margherita

Anchovie

Soppressata Piccante

Brussel Sprout & Speck

ANTIPASTI

Fire Roasted Mortadella 6

MUSTARD

Baby Spinach Salad 8

CHERRY TOMATOES / BALSAMIC VINEGAR
WARM PANCETTA / PEPPATA / OLIVE OIL

Local Heirloom tomato slices 10

FRANKY'S DOP OLIVE OIL / SEA SALT / BASIL

Marinated Mixed Olives 5

PRESERVED LEMON / CHILI / OREGANO

Prosciutto di Parma 5

PIZZE

(mozzarella di bufala +4)

Marinara 9

TOMATO / OREGANO / OLIVE OIL / GARLIC

Margherita 11

TOMATO / FIOR DI LATTE / BASIL

Margherita DOC 14

TOMATO / MOZZARELLA DI BUFALA / BASIL

Anchovie 12

TOMATO / ANCHOVIES / CAPERS
OREGANO / OLIVES

Prosciutto di Parma 14

PARMIGGIANO / OLIVE OIL / OREGANO

Pugliese 16

BURRATA / BROCOLINI / SAUSAGE
FRESH CHILIES / GARLIC

Soppressata Piccante 13

TOMATO / FIOR DI LATTE / SPICY SOPPRESSATA
GARLIC / CHILI OIL

Buffaline 16

MOZZARELLA DI BUFALA / OLIVE OIL / RAW BASIL / SEA SALT

SEASONAL

Verde 14

GARLIC / FIOR DE LATTE / ANCHOVIES / BLACK PEPPER /
ARUCOLA

Brussel Sprout & Speck 14

FIOR DI LATTE / SPECK / BRUSSEL SPROUTS / PARMIGIANO

Pomodori 14

FIOR DI LATTE / GARLIC / RED CHERRY
TOMATOES / PANCETTA AFUMICATA / BASIL

Rocky's Grandfather's Calzone 14

GELATI & SORBETTI 2 each

Chocolate • Vanilla • Pistachio
Amaretto • Hazelnut • Coconut

Mango • Peach • Lemon • Blood Orange

DOLCI

Tiramisu 7

EXTRAS

Brooklyn T-Shirts 14

Nocellara del Bellice, 'Frankies' 27
EXTRA VIRGIN OLIVE OIL D.O.P. 1Liter

Open Everyday

\$10 Prix Fixe Lunch and Weekend Brunch

Visit us at motorinopizza.com

18% Gratuity added for
parties of 8 or more

100% Recycled Paper
7.01.2009

BRUNCH \$10

WITH COFFEE AND CHOICE OF
FRESH ORANGE JUICE OR BLOODY MARY MIX
(ADD PROSECCO OR VODKA FOR ONLY \$3 ON THE FIRST ROUND)

Pizza al' Uovo

FIOR DI LATTE / FARM EGGS / PANCETTA
BASIL / PARMIGGIANO

Patate e Uova

OVEN ROASTED POTATOES / 2 FRIED EGGS
GUANCIALE / SCALLIONS

Grilled Mortadella Panetti

GRILLED MORTADELLA / TALEGGIO / MIXED GREENS ACETO

Seasonal Vegetable Panetti

OVEN ROASTED SEASONAL VEGETABLES
MIXED GREENS / PECORINO / EXTRA-VIRGIN OLIVE OIL

"Spring" Brunch Salad

SEASONAL VEGETABLES / GUANCIALE AND MUSTARD VINEGRETTE
EGG / TAPENADA CROSTINO

SIDES \$3

Fire Roasted Double Smoked Bacon Slab

Emily's Pork Sausage

Oven Roasted Potatoes

Oven Roasted Mortadella
MUSTARD

PIZZE

(mozzarella di bufala +4)

Marinara 9

TOMATO / OREGANO / OLIVE OIL / GARLIC

Margherita 11

TOMATO / FIOR DI LATTE / BASIL

Margherita DOC 14

TOMATO / MOZZARELLA DI BUFALA / BASIL

Anchovie 12

TOMATO / ANCHOVIES / CAPERS
OREGANO / OLIVES

Prosciutto di Parma 14

PARMIGGIANO / OLIVE OIL / OREGANO

Pugliese 16

BURRATA / BROCCOLINI / SAUSAGE
FRESH CHILIES / GARLIC

Soppresata Piccante 13

TOMATO / FIOR DI LATTE / SPICY SOPPRESSATA
GARLIC / CHILI OIL

Buffaline 16

MOZZARELLA DI BUFALA / OLIVE OIL / RAW BASIL / SEA SALT

SEASONAL PIZZE**Verde 14**

GARLIC / FIOR DE LATTE / ANCHOVIES / BLACK PEPPER / ARUGULA

Brussel Sprout & Speck 14

FIOR DI LATTE / SPECK / BRUSSEL SPROUTS / PARMIGIANO

Pomodori 14

FIOR DI LATTE / GARLIC / RED AND YELLOW CHERRY TOMATOES /
PANCETTA AFUMICATA / BASIL

Rocky's Grandfather's Calzone 14

SPICY SAUSAGE / PECORINO ROMANO / GRANA PADANO / PARSLEY

GELATI & SORBETTI

Chocolate • Vanilla • Pistachio
Amaretto • Hazelnut • Coconut

Mango • Peach • Lemon • Blood Orange

DOLCI

Tiramisu 7

EXTRAS

Brooklyn T-Shirts 14

Nocellara del Bellice, 'Frankies' 27
EXTRA VIRGIN OLIVE OIL D.O.P. 1Liter

Cafe Frappe 3.5

COFFEE / SUGAR / ICE

Peach Iced Tea 3.5

PEACH TEA / ICE

Open Everyday

\$10 Prix Fixe Lunch and Weekend Brunch

Visit us at motorinopizza.com

18% Gratuity added for
parties of 8 or more

100% Recycled Paper
5.11.2009

WHITES BY THE GLASS

- Bianco Salento “Novementi”, Vini Menhir ‘08, Puglia 6 / 22
Chardonnay and Verdecho - Honeysuckle, minerality and fresh fruit
- Pinot Grigio, Velante , Bertani ‘07, Veneto 7 / 28
100% Pinot Grigio - Peach, pear, golden apples - dry and acidic
- Chardonnay, Elena Walch ‘06, Alto Adige 9 / 34
Vibrant with rich minerality, grapefruit & spice
- Chardonnay, Festival Paumanok ‘08 8 / 30
Chardonnay - unoaked, light, crispy, citrus, apple & pear

REDS BY THE GLASS

- Pinot Noir, Ca’donini ‘06, Veneto 5 / 18
Light cherry and cranberry with earth & eucalyptus notes
- Montepulciano d’Abruzzo, Il Conte ‘07, Abruzzo 6 / 22
Savory, black cherry, fresh berries, softer tannins & velvety
- Syrah, Castel Venus ‘07, Sicily 7 / 26
Rich color, softer palate, red fruit finish
- Valpolicella Ripasso, Falasco ‘07, Veneto 8 / 30
Corvina, Rondinella, Molinara - rich dried fruits, rasin, cherry, prune
- Chianti Classico, Coli ‘08, Tuscany 9 / 34
85% Sangiovese, 15% Canaiolo - Bright ruby, cassis & wild berries

BUBBLES

- Prosecco Brut, Ombra NV, Veneto 7 / 26
Crisp fruity, tangerine florals & golden apples
- Lambrusco “Solo Reggiano”, Medici Ermete NV 8 / 30
Cortese - Bright, bubbly, blackberry notes with earthy richness
- Gragnano, Cantine Federiciane ‘08, Campania 8 / 30
Piedirosso - Frothy wild berry palate, morello cherries - lightly sweet

ROSATI

- Nebbiolo Rosato “Il Mimo”, Cantalupo ‘07, Piedmont 8 / 30
Lush floral, raspberry nose, good depth, balanced acids
- Regaleali, Tasca D’Almerita ‘07, Sicilia 6 / 22
Nero D’avola - Black cherry, mulberry, hints of sage & balsamic

\$25 BOTTLE

WHITES

- Chardonnay, Tiefenbrunner ‘07, Alto Adige
Luminous & full, light spiced apples, meadowflowers, minerals
- “Costamolino” Vermentino, Argiolas ‘07, Sardegna
Vermentino - rich, herbal palate, honey, citrus & zesty

REDS

- “Poggialupi”, Rodano ‘06, Tuscany
Sangiovese, Merlot - Big toned fruit, great balance

COCKTAILS

- Bellini 8
Negroni 8
The Fashionista / aperol, white wine, orange 8
Peasant Punch / chartreuse, orange juice, bitters 8
Naples Royale / lambrusco, chambord 8
Carabiniere Boot Manhattan 9
Gin-Basil Smash / gin, basil, apple 9
Cynar Breeze / cynar, vodka, OJ 9
Sicilian Punch / avena amaro, regaleali, OJ 8

BEER

- Stella Artois, BE 5
Peroni Pilsner, IT 5
Southern Tier IPA, Ny 6
Hennepin, Ny 7
Victory Pilsner, Pa 7
Abita Amber Ale 7
Lagunitas Amber, Ca 7
Hoegarden Unfiltered Wheat, BE 6

HOUSE SOFT DRINKS 3

- Cafe Frappe, Instant coffee, sugar, ice
Seasonal Iced Tea

\$35 BOTTLE

WHITES

- Gavi, Cascina Degli Ulivi ‘07, Piedmont
Cortese - dense white fruit sweet green floral aromas
- Sauvignon, Colutta ‘06, Friuli
Sauvignon Blanc - Lively gooseberries, nettles & mint

REDS

- Merlot, Colutta ‘04, Friuli
Woody raspberries, rich palate, long finish
- Dolcetto d’Alba, Barale ‘06, Piedmont
Dense character, light spice & vanilla, crisp finish
- Primitivo “Ognissole”, Feudi Di San Gregorio ‘06, Puglia
Dark, rich ripe fruit, cloves, pepper & jam with lingering cacao
- “Tramonti” Costa d’Amalfi, Giuseppe Apicella ‘06, Campania
Tintori, Piedirosso - Sun drenched blackberry and spice

\$45 BOTTLE

WHITES

- Gewurztraminer, Kossler ‘06, Alto Adige
Sweet aromas of rose, melon, peach - light fresh spicy body
- Ocone, Falanghina ‘07, Campania
Bright mineral & white peach, bold palate with zing
- Terre di Tufi, Terruzi and Puthod ‘06, Tuscany
*80% Vernaccia, 7% Malvasia, 7% Chardonnay, 6% Vermentino
Crisp, mineraly, vanilla, apples - Super Tuscan*

REDS

- Rosso di Montalcino, Altesino ‘05, Tuscany
Sangiovese - Brilliant cherry & plum, velvety palate
- Aglianico del Taburno, Fontanavecchia ‘05, Campania
Cherry, juniper, spices and saddles with a velour tongue
- Pinot Nero, Kossler ‘04, Alto Adige
Pinot Noir - Blueberries and earth, hint of smoke, crisp palate
- Montefalco Rosso “Santambra”, Tiburzi ‘06, Umbria
Sangiovese, sagrantino, merlot, cabernet sauvignon - lush
- “Il Mandorlo”, Tenuta La Madonnina ‘05, Tuscany
Cabernet, sangiovese - cedar, black currant, warm & rich
- Rubrato, Feudi Di San Gregorio ‘05, Campania
Aglianico - Deep, earthy, black fruits, big structure & long finish

RESERVE WINES

WHITES

- Greco di Tufo, Feudi di San Gregorio ‘07, Campania 60
Dry, brisk & fragrant - a very independent grape
- “Myrto”, Foradori ‘07, Trentino 66
Sauvignon Blanc, Incrocio Manzoni - white flower, fruit & resin
- Fiano di Avelino “Radici”, Mastroberardino ‘07, Campania 66
Bright yellow fruits, toasted nuts, balanced acids - sunshine

REDS

- Montepulciano d’Abruzzo, Torre dei Beati ‘06, Abruzzo 52
Deep rich minerals and plum, lustrous, biodynamic - low oak
- Nero d’Avola, Valle dell’Acate Cerasuolo di Vittoria ‘06, Sicilia 58
Nero d’Avola, Frappato - complex fruit, spice, liquorice and cocoa
- Vino Nobile di Montepulciano “Poderuccio”, Tenuta La Madonnina ‘03, Tuscany 59**
Dark, rich, rustic, old world style with zing
- Rosso di Montepulciano, Valdipiatta ‘06, Tuscany 62
Sangiovese - fresh strawberry, stone fruit & rose petals
- Ripassa, Zenato ‘06, Veneto 66
Corvina, Rondinella, Sangiovese - Jam & cacao, smooth & rich
- Aglianico del Vulture, Re Manfredi ‘04, Basilicata 69
Complex cherry & herb, vanilla & thyme - supple & harmonious
- Cannonau Riserva Dule, Gabbas ‘04, Sardegna 69
Grenache - plum, black cherry & jam, persistant finish
- Ghemme, Cantalupo ‘04, Piedmont 75
Nebbiolo - Ruby, violets, fresh berry, leather, earthy minerality

BUBBLES

- Prosecco dei Colli Trevigiani, Bisson ‘07, Veneto 40
Lemons, grassy herb, hint of melon - great depth & freshness
- Franciacorta Brut, Monte Rossa NV, Lombardia 65
Champagne blend - clean, floral aromas, complex & elegant

WINE DESCRIPTIONS ARE PER THE WINEMAKERS’ TASTING NOTES