

APPETIZERS	SALADS	WOOD-FIRED WINGS	CALZONES	Hot Heroes	DESSERT
<p>Garlic Bread, Fresh Baked Here</p>  <p>Sides of Marinara: 50 cents each Homemade Garlic Bread: \$4 Plain Loaf of Bread: \$3 Cheesy Garlic Bread: \$5.99</p>	<p>Caprese Salad: \$7.50</p>  <p>Homemade fresh mozzarella, basil, tomatoes &amp; balsamic glaze.</p>	<p>Jumbo Chicken Wings</p>  <p>Wood-Fired Chicken Wings!</p>	<p>Calzone with ricotta and mozzarella</p>  <p>Finished with garlic olive oil</p>	<p>Meatball Parmigiana \$12.95 One Size</p>  <p>Real Italian Meatballs w/ ricotta in them All bread made in house, fresh, every day! All heroes are toasted in our ovens and served hot.</p>	<p>Homemade Authentic Italian Cannoli</p>  <p>\$ 5.25 each for large cannoli. Made in small batches but also available for your catering order well in advance.</p>
 <p>Garlic Knots: \$3.25 ½ doz, \$6 per doz Marinara: 50 cents per side cup</p>	<p>Salads: (all use spring mix not iceberg) <b>House Salad:</b> Greens, Bell Pepper, Tomato, Croutons &amp; 1 dressing \$3 Small, \$5 Large  <b>Italian Salad:</b> [pictured below] Greens, fresh bell peppers, banana peppers, mozzarella, pepperoncini \$4.50 Small, \$7 Large</p>	<p>Sauces from mild to HOT: Baby Rays BBQ, Frank's Red Hot, Tangy Carolina Mustard, Thai Dragon!, <b>**BLACK EYE BBQ (contains ghost pepper!)</b>  <b>In 5 or 10 pieces \$5.50/\$11.00</b></p>	<p><b>Personal size:</b> \$7.50 (incl 2 fillings) <b>Regular size [pictured]:</b> \$14 (incl 2 fillings and 1 side marinara) <b>Monster:</b> \$23 (18-20" long, feeds 4, includes 4 fillings and 2 sides marinara)</p>	<p><b>Hot Ham &amp; Cheese:</b> Sliced Black Forest Ham, mozzarella, provolone, lettuce tomato, onion and mayo. <b>The Capo:</b> Capicola, Roasted Red Peppers, provolone, mozzarella, Italian Dressing <b>The Italian:</b> Black Forest Ham, Pepperoni, Genoa Salami, onions, lettuce, tomato, italian dressing  Any above: Small: \$7.25 Large: \$12.95</p>	<p>The shells come from a New York confectionary in business for over 30 years and Antonio's wife, Tracey makes the filling from scratch using the finest impastata ricotta, fresh cream, vanilla and family secret ingredients.</p>
				<h3 style="text-align: center;">WHY "REAL" NEW YORK PIZZA?</h3> <p>Antonio's Real New York Pizza contains the word REAL for several reasons. Both sides of Antonio's family emigrated to NYC between the years of 1900 and 1906.. Antonio is married to a 4th generation Italian whose family arrived in Brooklyn around the same time. Their children are 5th generation New York Italians.</p> <p>Real also means that the pizza we serve is not based on a style but is actually the genuine article. A 117 year lineage between Brooklyn, the Bronx, Montclair, NJ and Long Island sets our authenticity apart. Our sauce and dough are made here daily. Fresh mozzarella is made from curd, by hand. Our tomatoes are imported San Marzano, our flour is Italian Caputo 00 and our EVOO Italian.</p> <p>Quality is the hallmark of New York pizzerias and Italian shops who have held their heads high for centuries. Our lineage comes with a very high set of standards. As such, our ingredients are the best tasting we could find regardless of cost. Antonio's combines all of these building blocks as the foundation for the best tasting pizza you will find. Our standards are ridiculously high as is the integrity with which we operate.</p> <p>Food Network Magazine featured us as one of the top 5 restaurants in Rocky Mountain National Park in August 2016. What an honor; we were open &lt; 2yrs.</p>	