dinner
Monday-Sunday 5-10 pm
lunch
Saturday & Sunday 12-4 pm

SANTA PANZA

Est. 2016



fall, 2026

snacks

OLIVES 9
chili, citrus, fennel pollen

WARM PIZZA BIANCA 7
olive oil

TRUFFLE ARANCINI 14
porcini mushrooms, mozzarella, white truffle aioli

CRUDO 19
local cured fluke, ajo blanco, grapes, crispy prosciutto, herb oil

DELICATA SQUASH 13
crispy golden squash rings, calabrian chili buffalo dip

small plates

INSALATA CAESAR 18
little gem, castelfranco, radishes, breadcrumbs, parmigiano / add sicilian anchovies +6

WOOD-FIRED ROMANESCO 16
marcona almonds, fuji apple, golden raisins, shallots, honey-sherry vin, labneh

WHIPPED RICOTTA 19
black mission figs, preserved lemon, hot honey, pizza bianca

BURRATA 21
pinenut-basil pesto, aged balsamic, pizza bianca

MEATBALLS 19
grass-fed beef & pork, tomato sauce, parmigiano, pizza bianca

FRITTO MISTO 24
calamari, shrimp, lemon, caper tartar

pasta

AGNOLOTTI 29
braised short rib, sage, beef jus, sumac

MAFALDINE 28
grass-fed beef & pancetta ragù, parmigiano

CACIO E PEPE AL TARTUFO 27
spaghetti, black truffle, pecorino, toasted black pepper

RISOTTO AI FUNGHI 26
wood-fired wild mushrooms, crispy sage, pecorino

SPAGHETTI & MEATBALLS 25
grass-fed beef & pork meatballs, tomato sauce, parmigiano

large plates

CHICKEN MILANESE 27
mizuna greens, heirloom cherry tomato, cucumber, feta, garlic-dijon aioli

MONKFISH 33
pan roasted wild monkfish, roasted fennel, romesco, lemon

STEAK FRITES 39
pichana, au poivre, fries, aioli

PIZZA

★ **PIZZA SPECIAL 24** ★
local honeynut squash, coppa, mozzarella, ricotta salata, lemon

MARGHERITA 20
tomato sauce, mozzarella, basil

QUEEN MARY 24
tomato sauce, stracciatella, sun-dried tomato jam, basil

PRIMAVERA 26
mozzarella, prosciutto crudo, parmigiano, arugula, aged balsamic

NAPOLI 22
tomato sauce, anchovy, kalamata olives, garlic, basil, oregano

PROSCIUTTO E FUNGHI 23
tomato sauce, mozzarella, parmacotto ham, roasted mushroom, basil

SANTA PANZA 24
smoked scamorza, mozzarella, fennel sausage, red onion, sage

BROADWAY BUZZ 25
tomato sauce, mozzarella, pepperoni, hot honey, garlic confit, oregano

CALABRESE 24
tomato sauce, pancetta, red onion, calabrian chili, parmigiano

FALL ORTOLANA 24
mozzarella, shiitake mushroom, confit garlic, gran moravia, salsa verde

pizza toppings

sub gluten free dough +2 / sub vegan cashew mozzarella +2

+2	kalamata olives red onion hot honey	+3	arugula fresh garlic mushroom	+4	garlic confit shiitake mushroom	+5	stracciatella / pancetta / fennel sausage pepperoni / prosciutto cotto prosciutto crudo / anchovies

contorni

french fries, caper aioli 9 | mizuna greens salad 11 | roasted fennel, salsa verde, hazelnuts 11

happy hour!

MONDAY-THURSDAY 5-7 PM / DINE IN ONLY

★ 3 off all pizzas, draft beers + wines by the glass ★

limoncello spritz 10
seasonal sangria 9 / ½L 30 / 1L 56
freeze your a** off martini 10
housemade limoncello shot 5

Please tell our team about allergies or dietary restrictions. Items may contain or come into contact with allergens; no item is guaranteed allergen-free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 22% gratuity will be added to parties of 6 or more.

proof 11

SANTA PANZA

Est. 2016

drinks + wine

fall, 2026

bubbles

	glass	bottle
Prosecco · 2025 Bisson · Glera · Veneto	15	59
* **Pét-nat · 2024** Tavignano · Naughty Boy · Marche		65
* **Pét-nat rosé · 2024** Cantina Giardino · Campania		68
Metodo classico · 2021 Contratto · Novecento Brut · Piemonte		88
* **Lambrusco · 2024** Fiorini · Becco Rosso · Emilia-Romagna	16	64
Moscato d'Asti · 2025 Fratelli Antonio & Raimondo · Piemonte		52

white

Pinot Grigio · 2024 Vigneti del Sole · Veneto	12	51
* **Riesling · 2024** Hermann J. Wiemer · Seneca Lake, NY		65
Vermentino · 2024 Contini · Elibaria · Sardegna		69
* **Verdicchio · 2024** Sergio Marani · Di Matelica · Marche	15	68
* **Grillo · 2024** Valle dell'Acate · Zagra · Sicilia	16	72
Carricante · 2024 Terre Nere · Etna Bianco · Sicilia		78
Garganega · 2024 Gini · Soave Classico · Veneto		72
* **Grecanico / Carricante · 2022** Frank Cornelissen · Munjebel · Sicilia		88
Chardonnay · 2024 Alturis · Venezia Giulia		66
Fiano di Avellino · 2025 Benito Ferara · Sequenzha · Campania		75

orange

* **Nascetta · 2024** Podere Cellario · E Orange · Piemonte · 1L bottle	16	69
* **Catarratto · 2021** Il Censo · Praruar · Sicilia		79
* **Garganega · 2020** Paolo Bea · Santa Chiara · Umbria		110
* **Vitovska · 2018** Vodopivec · Venezia Giulia		120

rosé

Negroamaro · 2025 Masseria Li Veli · Torrerosé · Puglia	15	58
Nerello Mascalese · 2024 Tenuta delle Terre Nere · Sicilia		64

chilled red

Brachetto · 2025 Sottimano · Maté · Piemonte	16	66
Gamay · 2025 Grosjean · Vallée d'Aosta		78
* **Frappato · 2024** Valle dell'Acate · Sicilia		74
* **Malvasia / Nerello Mascalese · 2024** Frank Cornelissen · Susucaru Rosato · Sicilia		88

red

Montepulciano · 2025 Vigneti del Sole · Abruzzo	12	51
Pinot Nero · 2025 Abbazia di Novacella · Alto-Adige		78
Valpolicella · 2022 Santa Maria · Superiore · Veneto		72
Barbera d'Alba · 2022 Fratelli Serio & Battista Borgogno · Superiore · Piemonte		66
Nebbiolo · 2024 Azelia · Langhe · Piemonte		78
Dolcetto d'Alba · 2024 Azelia · Oriolo · Piemonte	16	64
Barbaresco · 2019 Luigi Voghera · Cotta · Piemonte		88
Barolo · 2020 Paolo Conterno · Riva del Bric · Piemonte		112
* **Aglianico · 2024** Colli di Lapio · Donna Chiara · Campania	17	69
Sangiovese · 2024 Voliero · Toscana		60
Chianti Classico · 2022 Castello di Cacchiano · Toscana		77
Rosso di Montalcino · 2023 Uccelliera · Toscana		82
Brunello di Montalcino · 2019 Voliero · Toscana		145
Merlot / Cabernet Franc · 2022 Piaggia · Il Sasso · Toscana		88
* **Nero d'Avola · 2022** Valle dell'Acate · Il Moro · Sicilia		72

* *natural / unfiltered*

All wines are biodynamic, organic or sustainably farmed.

COCKTAILS

ORCHARD SANGRIA 15
rosé, apple cider, vodka, brandy, lemon, hibiscus, aperol
½ carafe 38 / 1L carafe 69

LIMONCELLO SPRITZ 16
housemade limoncello, soda, prosecco, mint

WHITE NEGRONI 16
gin, mezcal, salers, dolin blanc, rosemary

FREEZE YOUR A** OFF MARTINI 16
monopolowa gin or wódka

SANTA MARGARITA 16
labneh-washed mezcal, tequila, salers, faccia brutto centerbe, lemon, agave

PURPLE RAIN 16
bourbon, lavender, elderflower, cocchi americano, lemon

LITTLE BIRD, LITTLE BIRD 17
el dorado 12 yr, pineapple, lime, orgeat, aperol, absinthe

SP ESPRESSO MARTINI 16
wodka, creme de cacao, santa maria al monte, cold brew

beer, cider + kombucha

Eckhart German pils *draft · 16oz · Bushwick*	10
Grimm Wavetable IPA *draft · 16oz · Bushwick*	10
Peroni lager *Italy*	7
Eckhart Festbier *Oktoberfest · 16oz · Bushwick*	11
Graft Field Day *rhubarb rosé cider · NY*	9
Juneshine POG *passionfruit & guava kombucha · CA*	9

zero-proof

Spritz 0.0% *housemade n/a aperol, soda, orange*	9
Peroni 0.0% *n/a lager · Italy*	8
St. Agrestis Phony Negroni	12
Honey-ginger soda *lemon, rosemary, soda*	10

soft drinks

San Pellegrino *sparkling water · Italy*	8
San Pellegrino *blood orange or lemon · Italy*	5.5
Boylans *cane cola / diet cola / root beer · NY*	6
Bundaberg *ginger beer · Australia*	7