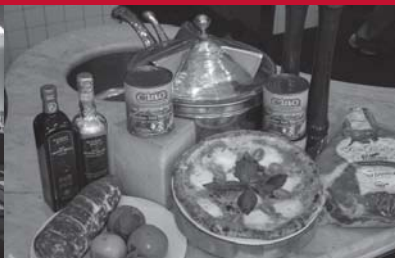


A. Mano

WOOD FIRED PIZZA & MORE!

amanopizza.com



Antipasti

- ANGIOLETTI**
Fried Dough Strips with Arugula and Cherry Tomatoes.....6.99
- CAPRESE**
Handmade Mozzarella, Tomatoes, Extra Virgin Olive Oil, Basil.....9.99
- MONTANARA**
Fried Dough Puff with a Touch of Tomato Sauce and Pecorino Romano Cheese.....6.99
- BUFALA BOCCONCINI**
Bocconcini of Mozzarella di Bufala imported from Naples with Arugula Garnish..12.99
- CARCIOFI alla GRIGLIA**
Grilled Artichokes with Stem imported from Italy, served with shaved Parmiggiano Reggiano, Extra Virgin Olive Oil and Lemon.....11.99
- HOT ANTIPASTO**
Potato Croquet, Rice Ball, Eggplant Rollanti, Stuffed Mushrooms, Stuffed Zucchini, 12.99
- PIATTO NAPOLETANO**
Selection of Chef's seasonal specialties-ask your server..... 11.99

Insalate

- A MANO**
Mesculin Salad with Cherry Tomatoes, Roasted Peppers, Artichoke, Parmiggiano Reggiano Cheese, Extra Virgin Olive Oil and Balsamic Vinegar.....7.99
- TOSCANA**
Baby Spring Mix with Pear, Caramelized Walnuts, Lemon, Extra Virgin Olive Oil...7.99
- TRICOLORE**
Field Greens, Gorgonzola, Caramelized Walnuts, Endive, Extra Virgin Olive Oil, Balsamic Vinegar.....7.99
- FRESCA**
Fresh Baby Arugula, Shaved Parmiggiano Reggiano, Cherry Tomatoes, Balsamic Glaze.....8.99
- POACHED PEAR SALAD**
Baby Mixed Greens with Carmelized Walnuts and a Poached Pear, finished with Barolo Wine Vinegar and topped with crumbled Goat Cheese..... 11.99

Calzoni

(Pizze Fritte)

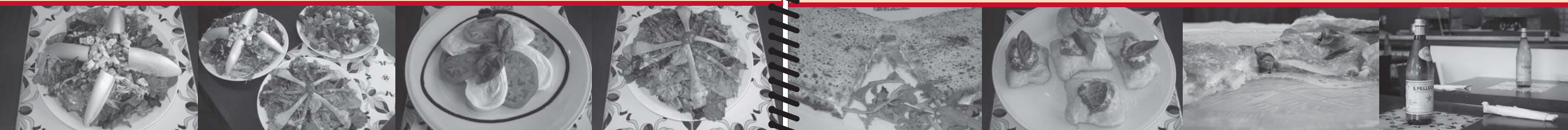
- PANZAROTTO**
Fresh Mozzarella and Tomato sauce with touch of black pepper.....13.99
- ANTONIO**
Fresh Ricotta, Fresh Mozzarella, Italian Ham, Tomato sauce.....14.99
- SOFIA**
Fresh Ricotta, Fresh Mozzarella, Mushrooms, Tomato sauce..... 14.99
- TRADIZIONALE**
Fresh Ricotta, Fresh Mozzarella, Neapolitan Salame, Tomato Sauce, Extra Virgin Olive Oil..... 15.99

Panini

- CLASSICO**
Fresh Mozzarella, Prosciutto, Arugula, Extra Virgin Olive Oil.....8.99
- NAPOLITANO**
Fresh Mozzarella, Neapolitan Salame, Fresh Ricotta, Extra Virgin Olive Oil.....8.99
- TOSCANO**
Fresh Mozzarella, Italian Ham, Mushrooms, Extra Virgin Olive Oil.....8.99
- SICILIAN**
Fresh Mozzarella, Eggplant, Cherry Tomatoes, Extra Virgin Olive Oil.....8.99
- VEGETARIANO**
Fresh Mozzarella, Zucchini, Eggplant, Artichokes, Mushrooms, Extra Virgin Olive Oil.....8.99

Pasteria Napoletana

- GNOCCHI alla SORRENTINA**
Homemade Gnocchi using imported flour and whole potatoes, with fresh tomato sauce, basil and covered with Fresh Mozzarella.....12.99
- HOMEMADE LASAGNA**
Freshly made lasagna sheets with tomato sauce, ground meat, and covered with our hand made Mozzarella..... 12.99



Pizzeria

MAST' NICOLA	Pecorino Romano, Extra Virgin Olive Oil, Basil.....	8.99
MARINARA	Tomatoes, Oregano, Garlic, Extra Virgin Olive Oil.....	9.99
MARGHERITA	Fresh Mozzarella, Tomatoes, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	10.99
REGINA MARGHERITA (classic neapolitan pizza)	Imported Fresh Bufala Mozzarella, Cherry Tomatoes, Light Tomato Sauce Parmiggiano reggiano, Extra Virgin Olive Oil, Basil.....	15.99
A MANO	Imported Fresh Bufala Mozzarella, Cherry Tomatoes, Prosciutto di Parma, Arugula, Shaved Gran cru, Extra Virgin Olive Oil, Basil.....	16.99
MARGHERITA with ITALIAN HAM	Fresh Mozzarella, Tomatoes, Italian Ham, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	12.99
MARGHERITA with NEAPOLITAN SALAME	Fresh Mozzarella, Tomatoes, Neapolitan Salame, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	12.99
CARCIOFO	Fresh Mozzarella, Gaeta Olives, Artichoke, Parmiggiano Reggiano Extra Virgin Olive Oil, Basil.....	12.99
CAPRICIOSA	Fresh Mozzarella, Tomatoes, Neapolitan Salame, Italian Ham, Artichokes, Mushrooms, Gaeta Olives, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	15.99
PADRINO	Caciocavallo Cheese, Tomatoes, Hot Sopresata, Gaeta Olives, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	15.99
ACADEMIA	Caciocavallo Cheese, Tomatoes, Prosciutto di Parma, Cherry Tomatoes, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	15.99
QUATTRO FORMAGGI	Fresh Mozzarella, Caciocavallo Cheese, Gran Cru, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	15.99
QUATTRO FORMAGGI with PROSCIUTTO	Fresh Mozzarella, Caciocavallo Cheese, Gran Cru, Parmiggiano Reggiano, Prosciutto di Parma, Extra Virgin Olive Oi, Basil.....	18.99
ORTOLANA (vegetarian)	Fresh Mozzarella, Tomatoes, Zucchini, Eggplant, Artichokes, Mushrooms, Extra Virgin Olive Oil, Basil.....	15.99

ARUGULA and PROSCIUTTO	Fresh Mozzarella, Prosciutto di Parma, Arugula, Extra Virgin Olive Oil, Basil.....	15.99
QUATTRO STAGIONE (four seasons)	Fresh Mozzarella, Tomatoes, Italian Ham, Neopolitan Salame, Mushrooms, Eggplant, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	16.99
PEAR & GORGANZOLA	Gorganzola Dolce, Sliced Pear, Walnuts, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	16.99
BUFALA CAPRESE	7oz of Imported Fresh Bufala Mozzarella Bocconcini, Tomatoes, Parmiggiano Reggiano, Extra Virgin Olive Oil, Basil.....	18.99
VESUVIO (stuffed pizza)	Inside: Fresh Ricotta, Fresh Mozzarella, Neapolitan Salame: On Top: Fresh Mozzarella, Tomatoes, Italian Ham, Mushrooms, Extra Virgin Olive Oil, Basil.....	19.99
BAMBINO (kid's pizza)	Fresh Mozzarella, Tomatoes, Extra Virgin Olive Oil.....	6.99
BAMBINO COMBINATION (your choice of one of our toppings)	Italina Ham, Neapolitan Salame, Mushrooms, Prosciutto di Parma.....	7.99

Beverages

SODA (free refills).....	2.95	COFFEE.....	1.95
MINERAL WATER (large).....	4.99	ESPRESSO.....	2.75
(small).....	2.99	DOUBLE ESPRESSO.....	3.75
ARANCIATA.....	2.95	CAPPUCCINO.....	3.75
LIMONATA.....	2.95		

Dolci

TIRAMISU.....	5.99	ECLAIR.....	4.99
STRAWBERRY TIRAMISU.....	5.99	CANNOLI.....	3.95
LOBSTER TAIL.....	5.99	ITALIAN CHEESECAKE.....	6.99

Gelato

We have 13 assorted flavors made on premisis, please ask your server and come see our Gelato case for an up close look.

1 Flavor.....	1.95	2 Flavors.....	2.95	3 Flavors.....	3.95
---------------	------	----------------	------	----------------	------



A.Mano

(by hand) was born from the idea of bringing authentic Pizza Napoletana to the USA. Although pizza is a perfectly simple food, outside of Naples it has changed based on individual interpretations and availability of materials and ingredients. In Naples, however, pizza continues to be made as it was in 1889 when the first Pizza Margherita was made for then Queen Regina Margherita. That was the first time that mozzarella cheese was put on top of flatbread with tomatoes and basil.

A Mano creates that authentic product. Our wood burning ovens are hand built, on site, by Neapolitan Artisans, using stones and volcanic soil imported from Naples. Their architecture allows the temperature to be maintained at a blistering 1000+ degrees. Our dough is made using CAPUTO flour imported from Naples. This flour is all natural with no additives or preservatives, and is used by the most highly rated Pizzerie in Naples. Imported tomatoes from the San Marzano region, grown in the foothills of Mt Vesuvio provide a natural sauce. In combining these ingredients and our ovens with the mastery of our trained and certified Pizzaiuoli, we bring a piece of Naples to you.

A MANO is very proud to be one of the only restaurants in the USA which is certified by both the VPN (Verace Pizza Napoletana) and the APN (Association of Neapolitan Pizzaiuoli). Both organizations in Naples, Italy, were created years ago to assure the tradition and quality of Pizza Napoletana!

Enjoy



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

Chestnut Street @ Franklin - Ridgewood, NJ - 201.493.2000

Monday - Thursday 11:30 am - 10 pm

Friday - Saturday 11:30 am - 11 pm

Sunday 12:30 - 10 pm

