

TOPPINGS

Domestic Pepperoni, Italian sliced Meatballs, Artichokes, Sweet Italian Sausage, Extra cheese, Italian Anchovies, Olives, Fresh minced garlic, Fresh sliced Jalapeños, Fresh sliced mushrooms, Sautéed Onions, Fresh roasted peppers, Sautéed Broccoli, Sliced Red Onions, Sautéed Spinach

WHOLE PIE \$4 Per Topping
 HALF PIE \$3 Per Topping
 SLICE \$1.25 Per Topping

SPECIAL TOPPINGS

Premium sliced Bacon, Boar's Head Ham Capicola, Breaded Buffalo Chicken, Breaded Chicken Cutlet, Baked Unbreaded Eggplant, Homemade fresh Mozzarella, Fresh Pineapples, Finest Whipped Ricotta, Imported Spicy Pepperoni, Imported Italian Prosciutto di Parma

WHOLE PIE \$8 Per Topping
 HALF PIE \$5 Per Topping
 SLICE \$2.00 Per Topping

BEVERAGES \$4.00
 2 Liter Bottles of Soda: Coke, Diet Coke, Sprite, Ginger Ale & Fanta Orange

*Menu Items and Prices are subject to change.



OUR PLEDGE

- WE USE PREMIUM PARMIGIANO-REGGIANO IMPORTED FROM ITALY
- WE USE PREMIUM PECORINO ROMANO - IMPORTED FROM ITALY
- WE USE SUPREME QUALITY EXTRA VIRGIN OLIVE OIL IMPORTED FROM ITALY
- OUR BURRATA IS MADE FROM PANNA CREAM IMPORTED FROM ITALY

OUR HISTORY

NY Pizza Suprema was established in 1964 in this location by my father Salvatore Riggio, an Italian immigrant. This pizzeria was here before Madison Square Garden moved here. At that time the school around the corner currently named Touro College was RCA. When Sal decided to raise the price 5 cents a slice, the RCA students picketed in front of the pizzeria for several days, catching media attention. From 1964 and all the way up to 1988, Sal only served plain cheese slices. If you wanted anything extra on your slice, you had to buy the whole pie.

"PLAIN SLICES ONLY", was announced several times a day when customers would ask for toppings on their slice. But even though "NO" was often said to customers, these very same customers came back because that plain slice was so delicious. My father believed in keeping things simple. When customers asked for heroes, salads, hot dogs and other items, my father would often respond, "Oh, so you want us to specialize in everything!" Dad believed that if you wanted to be successful, he would say, "Do one thing and do it better than anyone else." He also believed in quality control.

AS SEEN IN THE WALL STREET JOURNAL.

SLICE HARVESTER BESTOWED THE ONLY PERFECT SCORE ON NY PIZZA SUPREMA

Slice Harvester, a young man from Brooklyn, set out on a journey to try a slice from every slice pizzeria in Manhattan. After 2½ years of eating pizza at 363 pizza places he gave NY Pizza Suprema the only PERFECT SCORE. SliceHarvester.com

"Make the sauce every morning and just enough for that day, keep your ingredients fresh, buy the best and don't cut corners on the ingredients." Oh, you'd find misprint pizza boxes and cups, but only the best ingredients went into the pizza. Today we use a 30 month aged Parmigiano Reggiano, a 12 month aged Pecorino Romano. We use the finest Grande Mozzarella and Burrata cheese along with extra virgin olive oil all imported from Italy. The final touch was cooking the pies well, in the old fashioned Italian tradition. The end result was an extremely flavorful slice that was well balanced - the right amount of cheese, the right amount of sauce and a crispy flavorful crust - absolutely nothing doughy. Speaking of the dough, he learned to make his own dough from an old Italian baker, neighbor of his in Brooklyn.

I was ten years old when I started working in this pizzeria, during summer, weekends and worked for free. Italians love having male children, free labor! As the years passed, I saw that people just enjoyed having toppings on their pizza. Dad kept saying, "We don't have to disguise our pizza with toppings!" Although I agreed the plain cheese pizza did stand up on its own, I told my Dad that we needed to stop acting like a pizza school and give people pizza the way they wanted it. So in 1988, we introduced, "THE SHELF", where we kept our topping pizzas. Yes, people liked it a bit more, but more than 90% of what we sold was still that plain cheese slice Dad never did stop rubbing in that fact.

Pizza here at NY Pizza Suprema is not just another item on a long Diner's style menu... it pretty much is our menu. We take pizza making very seriously here! We use five different red sauces and a variety of white sauces for our unique pizzas. We are constantly looking to take pizza to the next level by creating new pies with different toppings and different new sauces. We are never complacent as we believe complacency breeds mediocrity. Our pizzas have been featured as award winning in print, online and on TV. Recently our pizzeria was featured as an exhibit on Ellis Island celebrating our family's contribution to New York Style pizza.

"IF YOU ARE FROM OUT OF TOWN, PLEASE TRY THE REAL NEW YORK SLICE... PLAIN CHEESE. GOOD PIZZA DOESN'T NEED TO BE DISGUISED."
 — JOE, NY PIZZA SUPREMA

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ARTISAN NEW YORK PIZZA BY THE SLICE



OWNED BY THE SAME ITALIAN FAMILY FOR OVER 56 YEARS, SAME LOCATION!

FEATURED ON:



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OUR FAMOUS SIGNATURE PIZZA PIES

	PIE	SLICE
NYC ROUND CHEESE PIZZA (8 SLICES) AWARD WINNING!	28.00	4.00
Famed for receiving the only perfect score by the Slice Harvester who sampled over 375 slices in Manhattan. Our famous signature pizza with a light delicious thin crust slightly charred, topped with our famous homemade tomato sauce and imported Pecorino Romano cheese and finest Grande Mozzarella. ✱		
MARGARITA PIZZA	35.00	5.00
A thin hand tossed crust is topped with a fresh homemade pomodoro sauce. The fresh mozzarella is placed in between and sprinkled on top, is a generous layer of imported Pecorino Romano cheese. The pie is finished off with a light drizzling of imported EVOO from Italy. ✱		
WHITE PIZZA WITH GARLIC (NO RED SAUCE)	35.00	5.00
A thin white slice topped with generous dollops of the finest whipped creamiest ricotta and finished with a sprinkling of imported Pecorino Romano, fresh garlic and a drizzle of imported EVOO from Italy. ✱		
NEW YORK STYLE SICILIAN PIZZA (12 SLICES)	35.00	4.50
A deep dish crust light and airy with our homemade savory tomato sauce, sprinkled with imported Pecorino Romano, fresh basil and imported EVOO from Italy covered with our finest Grande Mozzarella. ✱ (Also Avail. in V Vegan friendly form. Pie: \$50.00.....Slice: \$6.00)		
UPSIDE DOWN PIZZA (12 SLICES)	35.00	4.50
A sauce lovers favorite. The finest Grande Mozzarella covers a light and airy deep dish square crust. The mozzarella is covered with our homemade cooked onion based sauce. Then finished with imported Pecorino Romano cheese and imported EVOO from Italy with a tossing of fresh basil. ✱ (Also Avail. in V Vegan friendly form. Pie: \$50.00.....Slice: \$6.00)		
MARINARA PIZZA (12 SLICES)	28.00	N/A
A delicious garlic based marinara sauce, sprinkled with imported Pecorino Romano cheese and finished with fresh basil. ✱		
GRANDMA PIZZA (9 SLICES)	38.00	5.00
On a thin crust pan baked is a fresh plum tomato sauce, imported Pecorino Romano, fresh mozzarella. Post baked, finished off with fresh basil and imported EVOO from Italy. ✱		

✱ Post bake, it's finished with Parmigiano Reggiano

V Vegan

“The best pizza in America” —*Curtis Stone celebrity chef on The Today Show*

“One of the ten best pizzas in Manhattan” . . . “Looks like a generic pizzeria . . . don’t be fooled.”

—*Ed Levine: The New York Times*



NYPIZZASUPREMA.COM

ARTISAN QUALITY PIZZA BY THE SLICE

OUR SPECIALTY PIZZA PIES

	PIE	SLICE
BURRATA PIZZA	45.00	7.00
Our signature pizza with our slightly charred light delicious thin crust, topped with our homemade tomato sauce, Imported Pecorino Romano, Grande Mozzarella, with dollops of Burrata cheese, a touch of fresh basil and imported EVOO from Italy. ✱		
HOT HONEY PIZZA	40.00	6.00
The same great grandma pie topped with fresh mushrooms, Our round pie with light dollops of fresh ricotta, fresh mushrooms, our finest Grande Mozzarella. Post baked, finished with a hot pepper infused honey. ✱		
FIG PIZZA	45.00	7.00
A round pie, topped off with the finest Grande Mozzarella, creamy Goat cheese, Fig spread, premium bacon, imported Pecorino Romano, fresh Basil and Imported EVOO from Italy. ✱		
PIZZA AL PASTOR	40.00	6.00
Our thin crust topped with premium Grande Mozzarella, sliced fresh pineapple, spicy pork meat, sliced red onions, fresh cilantro and finished with a delicious verde sauce.		
CHICKEN PARMIGIANA PIZZA	36.00	5.50
Our famous round pie topped with lightly breaded white meat chicken cutlet, imported Pecorino Romano cheese and the finest Grande Mozzarella cheese, finished off with fresh basil. ✱		
CHICKEN BACON RANCH	40.00	6.00
Fresh white meat chicken cutlet, crispy bacon, fresh jalapeños, sautéed onions and our finest Grande Mozzarella, with a sprinkling of imported Pecorino Romano on a thin crust finished off with a creamy ranch dressing. ✱		
BUFFALO CHICKEN PIZZA	36.00	5.50
Our famous round pie topped off with a delicious tender white meat buffalo chicken. Covered with a medium to spicy Buffalo Chicken sauce. ✱ (No substitutions)		
SUPREMA PIZZA	40.00	6.00
Our namesake round pie with our homemade tomato sauce, imported Pecorino Romano, Grande Mozzarella, topped with all the favorites: Fine sweet Italian sausage, imported Italian pepperoni, sautéed sliced onions, fresh roasted red peppers and fresh mushrooms. Finished with fresh basil. ✱ (No substitutions).		
MEAT LOVER’S PIZZA	40.00	6.00
Our round pie is topped off with Boar Head’s ham, sweet Italian sausage, imported pepperoni and crushed Italian meatballs. (No substitutions) ✱		
HAWAIIAN PIZZA	40.00	6.00
Our round pie topped with our homemade tomato sauce, finest Grande Mozzarella, fresh Pineapples and Boar Head’s ham. ✱		
PEPPERONI FRA DIAVOLO PIZZA	45.00	5.50
We start off with a light and airy Sicilian style crust. Topped with our finest Grande Mozzarella. Our fresh homemade fra diavolo sauce and finished with our imported spicy pepperoni from Italy. ✱		

VEGETABLE & VEGAN PIZZA PIES

	PIE	SLICE
VEGGIE LOVER’S PIZZA	40.00	N/A
Our round pie is topped with spinach, zucchini, eggplant, slice onions, red peppers, fresh mushrooms, post baked, finished off with Imported Pecorino Romano, imported Parmesan cheese and imported EVOO from Italy. (Also Avail. in V Vegan friendly form \$45.00 (No substitutions)		
V VEGGIE MEDLEY - A VEGAN FRIENDLY PIZZA (12 SLICES)	45.00	5.50
On a light airy Sicilian crust is our homemade onion cooked based sauce with diced tomatoes, black olives, sliced onions, and fresh sautéed garlic mushrooms. Finished off with an imported EVOO and fresh Basil. (No cheese)		
V THE NEW YORK VEGAN REGULAR SLICE (CONTAINS NUTS)	40.00	6.00
A savory delicious pizza sauce. Topped with a non dairy and soy free shredded vegan mozzarella cheese. Finished off with imported EVOO from Italy and fresh basil.		
V THE VEGAN ALFREDO (CONTAINS NUTS)	40.00	7.00
A vegan pizza made with our homemade Macadamia Alfredo Truffle sauce, vegan mozzarella cheese, spinach and sautéed sliced onions.		
V VEGAN MARGARITA (CONTAINS NUTS)	40.00	6.00
A non dairy free and soy free vegan mozzarella cheese made with natural coconut. A thin crust topped with generous dollops of fresh plum tomato sauce. Finished off with imported EVOO from Italy, oregano and fresh basil.		
V VEGAN GRANDMA (CONTAINS NUTS)	40.00	N/A
A non dairy and soy free Vegan mozzarella cheese made with natural coconut. A thin crust with fresh mushrooms, sautéed sliced onions, roasted red peppers. Post baked, finished off with imported EVOO from Italy, oregano and fresh basil.		
V VEGAN WHITE - WITH GARLIC AND CASHEW RICOTTA (CONTAINS NUTS)	40.00	6.00
A non dairy free and soy free vegan mozzarella cheese made from natural coconut. Topped with dollops of our homemade creamy Cashew ricotta cheese, a sprinkling of fresh garlic. Then finished off with our imported EVOO from Italy..		
CREAMY POTATO PIZZA (NO RED SAUCE)	40.00	6.00
A round pie topped with our homemade white secret sauce. The finest Grande Mozzarella, thinly sliced Idaho Potatoes, sliced red onions, a sprinkle of imported Parmesan cheese, black pepper and Paprika.		
MARGHERITA PRIMAVERA PIZZA	40.00	6.00
A round thin crust topped with homemade fresh mozzarella, a delicious pomodoro sauce, grilled vegetables (eggplant, zucchini & tricolor peppers) Post baked, finished off with a generous sprinkling of imported Parmesan cheese, imported Pecorino Romano, imported EVOO from Italy and fresh Basil.		
SPINACH DIP PIZZA	40.00	6.00
A round thin crust topped with Grande Mozzarella, Pecorino Romano and a secret homemade white sauce fresh spinach dip recipe. Post baked, finished off with a imported Parmesan cheese from Italy.		
FRESH BAKED EGGPLANT	40.00	6.00
Our thin crust with a delicious pre-cooked onion base tomato sauce. Topped with thinly sliced home baked Eggplant and a premium Grande Mozzarella. Finished with a little sprinkling of fresh garlic, imported Pecorino Romano & Imported Parmigiano Reggiano and Imported EVOO from Italy.		