

STUFFED PIZZA PIES

ROMAN PIZZA 36.00
Ham, sausage, pepperoni with imported Romano and the finest Grande Mozzarella cheeses surrounded by a thin light golden crust all around. No sauce.

LASAGNA PIZZA (12 SLICES) 36.00
Our famous tomato sauce - sausage, meatball, Ricotta, imported Romano and the finest Grande Mozzarella cheeses surrounded by a thin light golden crust all around.

STUFFED VEGETABLE PIZZA (12 SLICES) 36.00
Fresh mushrooms, spinach, broccoli, imported Romano and the finest Grande Mozzarella cheeses surrounded by a thin light crust all around.

REGULAR TOPPINGS

Pepperoni, Sausage, Meatball, Anchovies, Green Peppers, Onions, Garlic, Olives, Broccoli, Spinach, Extra Cheese

WHOLE PIE \$3 Per Topping
HALF PIE \$2 Per Topping
SLICE \$1 First Topping
\$0.75 @ each adtl. topping per slice

SPECIAL TOPPINGS

Our House Made Fresh Mozzarella, Ricotta, Chicken Cutlet, Ham, Prosciutto, Fresh Mushrooms, Porcini Mushrooms, Eggplant, Artichoke, Capers

WHOLE PIE OR HALF PIE \$3.75 Per Topping
SLICE \$1.25 Per Topping

BEVERAGES \$3.75
2 Liter Bottles of Soda: Coke, Diet Coke, Sprite, Ginger Ale & Orange

*Menu Items and Prices are subject to change.



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 TCI was RCA. When Sal decided to raise the price from 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.

“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. 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 and related items, such as rolls and calzones. 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 three different sauces for our different pizzas. One for our regular cheese with their toppings, one for our Marinara, Sicilian/Up side down pizza and one for our Fresh Mozzarella with Basil pizza. Also, we make our very own fresh Mozzarella cheese.

OWNER’S RECOMMENDATIONS:

1. THE REGULAR PLAIN CHEESE PIZZA
2. THE UP SIDE DOWN
3. THE FRESH MOZZARELLA WITH BASIL

“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



“A FINE SLICERIA”

“One of the ten best pizzas in Manhattan” ...
“Looks like a generic pizzeria ... don’t be fooled.”
—Ed Levine: *The New York Times*

“One of the ten best pizzas in NYC for several years in a row.”
—Gayot.com

“One of the best pizzas in NYC.”
—Villagevoice.com



PIZZA, IT’S NOT JUST ANOTHER ITEM ON OUR MENU

OWNED BY THE SAME ITALIAN FAMILY FOR 45 YEARS!

AT THE SAME AND ONLY LOCATION.
WE USE THE BEST CHEESE & QUALITY INGREDIENTS ON THE MARKET

OPEN 7 DAYS 10:30AM - 9:00PM
FREE DELIVERY • MINIMUM ORDER \$16.00
ALL MAJOR CREDIT CARDS ACCEPTED

WWW.NYPIZZASUPREMA.COM • NYPIZZASUPREMA@GMAIL.COM

413 8TH AVE (OFF CORNER OF 31ST ST) NEW YORK, NY 10001
ORDERS: 212.594.8939

OUR FAMOUS SIGNATURE PIZZA PIES

	<u>PIE</u>	<u>SLICE</u>
ROUND CHEESE PIZZA (8 SLICES)	16.00	2.50
Our famous signature pie! Light thin crust topped with our famous house tomato sauce, the finest Grande Mozzarella & Romano cheeses.		
FRESH MOZZARELLA WITH BASIL PIZZA	22.00	3.75
Our very own house made fresh Mozzarella is used for this pie. The crust is topped with a plum tomato sauce made especially for this pie, the fresh Mozzarella is placed in between, sprinkled with a generous layer of imported Romano cheese, then topped off with a swirl of imported Italian extra virgin olive oil and fresh basil.		
WHITE PIZZA	22.00	3.75
A cheese lover's favorite! Oozing with imported Romano and the finest Ricotta and Grande Mozzarella cheeses. No sauce		
SICILIAN PIZZA (12 SLICES)	20.00	2.75
Good old "New York style" Sicilian a cooked onion based sauce, sprinkled with imported Italian Romano cheese, covered with the finest Grande Mozzarella and all this on a light and airy deep dish square crust		
UPSIDE DOWN PIZZA (12 SLICES)	20.00	2.75
A first cousin of the "New York style" Sicilian. This is the true Sicilian pie and another famous signature pie. A sauce lover's favorite the finest Grande Mozzarella covers a light and airy deep dish square crust. The Mozzarella covered with a cooked onion based sauce, then finished with imported Romano cheese and extra virgin olive oil, sauce on top of the cheese, hence upside down pizza.		
MARINARA PIZZA (12 SLICES)	18.00	2.00
A delicious garlic based marinara sauce, sprinkled with imported Romano cheese and finished with fresh basil. No Mozzarella		
GRANDMA PIZZA (12 SLICES)	22.00	
Thin crust, Sicilian style Fresh Mozzarella, fresh tomato, fresh crushed garlic, imported Pecorino Romano cheese Pie		



OUR SPECIALTY PIZZA PIES

	<u>PIE</u>	<u>SLICE</u>
CHICKEN PARMIGIANA PIZZA	22.00	3.75
Our famous round pie topped with lightly breaded Perdue white meat chicken cutlet, imported Romano and the finest Grande Mozzarella cheese.		
CHICKEN PARMIGIANA & TOMATO PIZZA	25.00	4.25
The same great chicken Parmesan pizza topped with diced fresh tomatoes.		
SUPREMA SPECIAL PIZZA	25.00	4.25
Our namesake pie. Our round pie topped with all the favorites-sausages, pepperoni, onion, peppers and fresh mushrooms.		
CHICKEN AND BROCCOLI PIZZA	25.00	4.25
Our round pie topped with lightly breaded Perdue white meat chicken cutlet and broccoli.		
VEGGIE LOVER'S PIZZA	25.00	
Our round pie topped with spinach, broccoli, onions peppers and fresh mushrooms.		
MEAT LOVER'S PIZZA	25.00	
Our round pie topped with ham, sausage, pepperoni & meatballs.		
CHEESE LOVER'S PIZZA	25.00	
Our round pie with combination of the finest cheeses, Grande Mozzarella, fresh Mozzarella, Ricotta & Romano cheeses.		
WHITE EGGPLANT PIZZA	25.00	
The same great white pie topped with lightly breaded eggplant cutlets. No sauce.		



ORDERS: 212.594.8939

CALZONES & ROLLS... THE PIZZA COUSINS

CALZONE	5.50
Imported Romano and the finest Ricotta and Grande Mozzarella cheeses.	
SAUSAGE ROLL	5.50
Sausage, onions, peppers, imported Romano and the finest Mozzarella cheeses. No sauce.	
MEAT PARMIGIANA ROLL	5.50
Our famous onion based cooked sauce - meatballs, imported Romano and the finest Grande Mozzarella cheeses.	
CHICKEN PARMIGIANA ROLL	5.50
Our famous onion based cooked sauce - lightly breaded Perdue white meat chicken cutlet, imported Romano and the finest Grande Mozzarella cheeses. No sauce.	
EGGPLANT PARMIGIANA ROLL	5.50
Our famous onion based cooked sauce - lightly breaded eggplant, imported Romano, the finest Ricotta and Grande Mozzarella cheeses.	
BROCCOLI ROLL	5.50
Broccoli, light garlic, with the finest Ricotta and Grande Mozzarella cheeses.	
SPINACH ROLL	5.50
Spinach, light garlic, with the finest Ricotta and Grande Mozzarella cheeses	

