

DESSERTS / SNACKS

dessert specials available daily

Nutella Pizza (10")	10" . . . 9.95 16" . . . 21.00
Your Choice of Strawberry and / or Bananas	
Hudson Valley Panna Cotta	4.85
With Mixed Berries	
Red Velvet Spiral	3.95
Sweetened Cream Cheese Filling · Ground Pecan Exterior	
Tiramisu	4.65
We make ours in House and our customers tell us it is like Heaven in your mouth	
Certé Valrhona Brownie	3.05
House Made with Valrhona Chocolate	
Fresh Squeezed Lemon Bar	3.05
Linzer Bottom · White Streusel Top	
"Crustless" Italian Cheesecake	5.25
With Cinnamon Crostini	
Cannoli Cupcake	3.95
Hudson Valley Impastata · Anise · Citrus Zest	
Lobster Tail	5.75
House Made Sfogliatella · Italian Pastry Cream Filling	
Profiterole	3.65
The Classic · Homemade in our Kitchen · Chocolate topped	
Milk & Cookies	3.75
Not-processed Cookies... They are House Made and soft · Filled with a Vanilla Crème	
Brownwich	3.95
Valrhona Chocolate Cookies · Marshmallow Fondue	
Apple Lingonberry Pie	4.75
Sautéed Spiced Apples · Lingonberries · Pâte Sucrée	
Biscotti	1.95
(Call for Flavors)	
Mini Cookies85
House Made	
Lizardi Cookies (Gluten Free)	3.25
House Made · Chocolate · Pecans · Dried Cherries	
Fruit Salad	4.95
Your Favorite Seasonal Picks	

SNACKS

Rosemary Infused Popcorn	2.25
with Pecorino Romano	
Gingerman Spiced Almonds	2.75
Raw Kale Chips	4.95
Blue Mountain Organics · Premium OG Kale in flavors	
Hungry Bar	4.95
Organic Health Bar made in Brooklyn	
Farm Stand Whole Fruit	Market
Selection of Whole Fruit Selected at Green Market	
Kind Bar	3.95
"Over-ripe" Banana Blueberry Loaf	2.95
Freshly Baked in our kitchen	
Kettle Chips	2.25

BREAKFAST

breakfast pizza

(Toppings Change Daily)

	Pie
Bacon, Leeks Tomato	24.00
Eggs · Bacon · Leeks · Tomato · Lioni Mozzarella	
Mid-Western	24.00
Eggs · Peppers · Prosciutto · Caramelized Onions · Scallions · Sliced Potatoes · Cheddar Cheese	
Green Eggs & Bam	24.00
Egg Whites · Spinach · Broccoli Rabe · Asparagus · Roasted Tomatoes	
Grand Slam	26.00
Bakers Pie · 2 soft-cooked Eggs · Shredded Potatoes · Cheddar Cheese · Bacon · Scallions	
Catskill Mountain Pizza	26.00
Eggs · Shallots · Cream Cheese · Smoked Salmon · Chives	

Need Breakfast??

Please contact our sister store



20 West 55th Street
(between 5th and 6th Avenues)
New York, NY 10019

phone: 212-397-2020

fax: 212-397-0002

email: info@certenyc.com

If you don't see something, ASK.
We can make anything!

BEVERAGES

cold

Essentia Alkaline Water	2.50 / 3.25
Rochetta Sparkling	2.75
Hal's Seltzer	2.75
WTRMLN Watermelon Water	5.15
Kombucha Fermented Teas	5.00
Honest Tea	2.75
Vitamin Water	2.35
Harvest Coconut Water	5.05
Fresh Orange Juice	2.95
Boylan Sodas	2.55
Soda Can	1.85
Soda 20oz	2.45

cold house made

"H2O Squared" Water	3.50
Infused Alkaline Kangaroo Water	
Jolly Green Defiant	2.45
Alkaline Water · Leached Green Veggies · Organic Green Tea · Manuka Honey	
House Made Lemonade	2.85
Classic or Pink	
House Brewed Iced Tea/Coffee	2.05
Cold Brew	3.75 / 5.25
House Brewed Half Lemonade/Half Iced Tea	2.05
House Brewed "Red Velvet"	2.45
Yerba Mate & Hibiscus Tea	

hot

Tea	1.50 / 1.85
Cappuccino/Latte/au Lait	2.85 / 3.85
Espresso	2.25 Shot

Check us out on:

GRUBHUB

seamless



132 EAST 56th STREET
NEW YORK, NY
Tel: 212.813.2020

WE DELIVER

*Free Delivery between 45th & 66th St.,
from River to 7th Ave.
(Delivery Charges for Areas Outside)

*15 Pies or More Need 24 Hours Notice
(Our Dough is Slow Fermented)

*Minimum Delivery is \$6.00 Breakfast / \$12.00 Lunch

www.certenyc.com



MENU PRINTED ON 100% RECYCLED PAPER

PIZZA

regular

Slice / Pie / 10" Personal

"Shrooms" 3.85 / 27.00 / 12.00
Roasted Wild Mushrooms · Porcini Béchame & Thyme · on Quinoa · Whole Wheat Crust

Uncanny Tomato Pie 3.00 / 22.00 / 11.00
Fresh! Tomato Sauce · generous Fresh Mozzarella · Grana Padano · Basil · Marjoram

Green Veggie Alforno 3.85 / 27.00 / 12.00
Spinach · Lioni Mozzarella · Gruyere · Quinoa Whole Wheat Crust

Bianco (splash of green) 3.85 / 27.00 / 12.00
Hand Dipped Ricotta & Truffle Oil · Sprinkle of Arugula & Fresh Pepper

Saw-Seech 3.85 / 27.00 / 12.00
House Made Spiced Chicken Sausage Crumble · Garlicky Spinach · Sweet Brick Roasted Peppers

Buffalo Artichoke 3.85 / 27.00 / 12.00
Buffalo Roasted Artichoke · Celery Hearts · Crumbled Bleu Cheese

Cauliflower "Merguez" 3.85 / 27.00 / 12.00
Roasted Cauliflower with Spicy Harissa · Sweet peppers · Fennel · Pomodoro · Mozzarella

Capo 3.85 / 27.00 / 12.00
Caponata (Cold Eggplant Chutney) · Goat cheese · Hot peppers · Fresh! Tomato sauce · HOC

Farmers 3.85 / 27.00 / 12.00
Long Island Potato · Sharp Amish Cheddar · Shaved Corn and Scallions

Lafayette (American French Onion) 3.85 / 27.00 / 12.00
Caramelized Bourbon Onions · Gruyere · Fresh Thyme

bakers

Slice / Pie / 10" Personal

Pomodoro 3.25 / 29.00 / 12.00
Fresh! Tomato Sauce · Lioni Mozzarella · Grana Padano · Basil · Marjoram

Eggplant Parmigiana 4.00 / 30.00 / 12.00
Thick Medallions of Brick Roasted Breaded Eggplant · Tomato · Fresh Mozzarella

Godfather 4.25 / 30.00 / 12.00
Chionade of Cured Salumeria Meats · Cheeses · Pickled Cherry Peppers

Italian Wedding 4.25 / 30.00 / 12.00
Broken House Ground Meatballs · Spinach · Grana Padano · Lioni Mozzarella · Pepper Flake Sprinkle

SOUPS

*call for specials

Pasta Fagioli 6.25
With Escarole · Pancetta · Pasta by choice

Nonna's "Egg Drop" 6.25
Double Chicken Stock · Aromatic Vegetables · Pasta by choice

Minestrone 6.25
With 5 Grain Sprinkle

Revolving Soup Special P/A

*HOC (Herbs of Certe): Basil, Thyme & Marjoram

create your own pizza

Bakers 31.00 / Regular 28.00

Individual 13.00 (Limit 2 Toppings 3.00 each additional)

Meats

Spicy Soppressata · Spiced House Ground Chicken
Sausage Crumble · Pepperoni · Pancetta · Genoa Salami · Shredded Chicken · Prosciutto · Applewood Smoked Bacon · Broken Meatballs · Roasted Turkey

Vegetables

Eggplant · Sweet Peppers · Spinach · Pickled Hot Cherry Peppers · Green Beans · Wild Mushrooms · Rappini · Scallions · Shallots · Asparagus · Zucchini · Jalapeño · Green Olives

Crust

Quinoa · Whole Wheat · Pizza by Certe' Classic · Socca (10' Quesadilla Style) (Natural Gluten Free option)

Cheese/Dairy

Grana Padano · Ricotta · Mozzarella · Gruyere · Gorgonzola · Goat Cheese · Sharp Amish Cheddar

SOCCA

Naturally Gluten Free Provençal Chick Pea Flatbread

Panini 11.00 10" Quesadilla style 13.00 Create Your Own 14.00

Simpleton

Fresh Tomato Sauce · Lioni Mozzarella · Basil

Vegan

Hummus · Roasted Sweet Peppers · Cremini Mushrooms & Fresh Herbs · Caponata Relish

Carnivore

Chionade of Cured Salumeria Meats & Cheeses

Chicken Pesto

Chicken ala Plancha · Nutless Pesto · Fresh Mozzarella · Sliced Roma Tomatoes

Vegetarian

Garlicky Spinach · Spiced Artichokes · Raw Corn · White Cheddar & Gruyere

PBC SPECIALTIES

Flatbush Wings 7.95
Crisp Vegetable Stix · Cucumber Buttermilk Dip

Rice Ball with Beef 3.95
Arborio Rice · Fresh Mozzarella · Braised Cinnamon Beef · Sweet Peas

Fried Spaghetti 3.15
Spaghetti Alfredo · PBC Crumb Crust

Veggie Stuffed Pepper 5.50
Risotto · Spinach · Shrooms · Fresh Mozzarella · PBC Tomato Sauce Dip

Buffalo Chicken Stromboli 6.95
Roasted Frank's Chicken · Celery · Crumbled Bleu · Pizza Dough Blanket

Pepperoni Pinwheels 4.15
Pepperoni · Mozzarella · Basil · Pizza Crust Spiral · Fresh! Tomato Sauce

"Greenie" Spiral 4.15
Garlicky Spinach · Kale · Ricotta · Whole Wheat Quinoa Crust

Esposito's Stromboli 7.45
Sausage · Peppers · Onions

Garlic Pizzettes 16" full 10" half
10.00 5.00

SALADS

Classic Caesar Salad 7.95
Toasted Grana Padano · Romaine Hearts

Add Chicken ala Plancha 3.00

Mixed Greens 6.95
PBC Cobb Salad 10.95

Applewood Bacon, Amish Cheddar, Tomato, Hard Boiled Egg, Green Beans and Romaine

Brooklyn Chopped Salad 10.95
Romaine, Shaved Corn, Cucumber, Chick Peas, Green Beans, Asparagus, Mushrooms, Perlina Mozzarella and Fresh Herbs

Baby Arugula 10.95
Caponata (Cold Eggplant Chutney) and Goat Cheese

Spinach 10.95
Crisped Prosciutto, Golden Raisins, Shredded Tart Apple and Crumbled Gorgonzola

*Grilled Chicken or Chicken Milanese 3.00 Extra

Choice of House Made Dressings:
Tomato Seed Vinaigrette / Balsamic Vinaigrette / Classic Caesar / Extra Virgin Olive Oil / Vinegar and Sea Salt

SANDWICHES

cold

Lioni Mozzarella 8.50
Basil & Oven Roasted Peppers

Chicken Milanese 9.25
Arugula Roasted Tomatoes & Hand Dipped Ricotta with Balsamic Glaze

"Godfather" 9.75
Assorted Salumeria Meats & Cheeses With Sweet Peppers & Oil & Vinegar · Gutless Semolina

Grilled Chicken Caesar 9.25
Griddled Flatbread Wrap

"Leftover" Eggplant 8.75
Cold Unfried Breaded Eggplant

· Pickled Hot Cherry Peppers · Caponata · Nutless Pesto · Ricotta · Crisp Romaine · Gutless Semolina

Turkey BLT Wrap 8.95
Roast Turkey · Applewood Smoked Bacon · Crisp Romaine · Sliced Plum Tomato · Garlic Aioli Side

hot

Meatball "Burger" 8.95
Braised Beef Meatball · Mozzarella · Dollop of Fresh! Tomato Sauce · House Made Garlic Roll

"Brooklyn" 8.95
Braised Beef Meatballs sautéed with Peppers & Onions · Garlic Semolina Bread · Fresh Mozzarella

Chicken Pesto 8.75
Chicken ala Plancha · Generous Mozzarella · "nutless" Pesto · Sliced Roma Tomatoes

Eggplant Parmigiana 7.95
Unfried Breaded Eggplant · Baked with Hand Dipped Ricotta & Fresh! Tomato Sauce

Chicken Parmigiana Roll 8.95
Chicken Cutlet · Fresh Mozzarella · Uncanny Tomato Sauce · House Made Pizza Dough Roll

Chicken Saltimbocca 8.95
Grilled Chicken, Prosciutto, Basil, Mozzarella, and Lemon Caper Aioli on a Pressed Baguette

ENTREES

Tuscan Chicken "Under Brick" 14.75
Crispy Half Chicken · Pan Roasted & Weighed down to steam in Natural Juices (Choose Two Sides)

Chicken Milanese 12.75
Over Arugula · Tomato Perlina Salad & Basil with Balsamic Glaze (choose 1 side)

Chicken Parmigiana 11.95
Over Fresh-Cut Spaghetti (Choose 1 side)

Eggplant Parmigiana 9.95
Over Fresh-Cut Spaghetti (Choose 1 side)

Jumbo Meatball 12.25
Wild Mushroom Sauté on a bed of Spinach (No Sides)

Lemon "Planked" Salmon 15.50
Roasted on Lemon Slices drizzled with EVOO On a bed of Thyme seasoned local Potatoes (choose 1 side)

PBC "SSS" (Sweet, Salty, Sour) 13.75
Sautéed Breast of Chicken · Seedless Grapes · Fresh! Tomatoes · Capers · Olives · Oak Barrel Red · Vinegar · Drizzle of Honey · Thyme (choose 2 sides)

SIDES

5.75 Individually

Sautéed Escarole
Thyme Roasted Potato Shreds
Broccoli Rabe
Side Salad (mix greens)

Spaghetti Pomodoro
Zucchini Marinara
Steamed Green Beans

HANDMADE PASTA

All Pasta Made & Fresh-Cut on Premises

Gluten Free Pasta (Corn) available 1.50 extra (not made on premises)

Spaghetti & Meatballs 11.65
Braised all-Beef Meatball (House Ground) Short Rib · Brisket · Chuck & Wisconsin Romano

Pappardelle 11.65
Wild Mushrooms · Leeks · Asparagus · Truffle Oil

Tagliatelle 11.65
Spinach · Sweet Brick Roasted Peppers · Crumbled Spiced Chicken Sausage · Pesto Tomato Crema

Zucchini "Bucatini" 9.95
Long Zucchini Shreds · Fresh! Tomato Sauce · Fresh Herbs · Roasted Garlic · sprinkle of Grana Padano

Linguini Carbonara 10.95
Chionade smoked Salumeria Meats · Pecorino Crema

Pappardelle "Al Forno" 11.95
Baked with Broken Meatballs · Ricotta · Fresh! Tomato Sauce · Lioni Mozzarella

Vegetable Lasagna 11.25
Too many fresh Veggies to list · Goat Cheese · Béchamel · Fresh! Tomato Sauce

*Whole Wheat Spaghetti Available for No Extra Charge
*Gluten Free (Corn) Pasta Available 1.50 extra