

Motorino Brooklyn

139 Broadway 11211-6129 · +17185998899 · Updated: Jan 14, 2026

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ANTIPASTI 8

Mixed Greens Salad **\$10.00**

Mustard Vinaigrette / Red Onion / Cherry Tomatoes / Cucumber / Parsley

Motorino's Meatballs **\$15.00**

3 Meatballs Braised in Tomato Sauce / Pecorino / Basil (Add Meatball)

Baby Kale Caesar Salad **\$15.00**

Croutons / Red Onion / White Anchovies / Caesar Dressing / Parmigiano

Roasted Artichoke **\$15.00**

Whole Artichoke / Garlic & Caper Lemon Vinaigrette

Octopus Salad **\$24.00**

Capers / Lemon / Celery / Olives / Parsley / Potato / E.V. Olive Oil

Fennel Salad **\$13.00**

Fennel / Orange / Currants / Pecorino / E.V. Olive Oil / Red Wine Vinegar / Salt-Cured Olives

Fire Roasted Chicken Wings **\$15.00**

Lemon / Chili Flakes / Mint / Onions

Buffalo Mozzarella & Fire Roasted Peppers **\$16.00**

Capers / Sea Salt / EVO / Parsley

PIZZE (RED) 9

Marinara **\$15.00**

Oregano / Garlic / Sea Salt / Extra Virgin Olive Oil

Margherita **\$21.00**

Fior di Latte / Basil / Pecorino / E.V. Olive Oil / Sea Salt

Don Dom **\$22.00**

Buffalo Mozzarella / Primosale / Parmigiano / Fresh Basil / E.V. Olive Oil

Soppressata Piccante **\$22.00**

Fior di Latte / Soppressata / Oregano / Chili Flakes

Soppressata Super Piccante **\$22.00**

Fior di Latte / Soppressata / Oregano / Fresh Chiles

Del Popolo di Lior	\$21.00
Capers / Anchovies / Oregano / E.V. Olive Oil / Salt Cured Olives	
Amatriciana	\$23.00
Fior di Latte / Sweet Sausage / Scallions / Fresh Chiles / Sea Salt	
Meatball	\$22.00
Meatballs / Fior di Latte / Fresh Basil / Pecorino	
La Vegana	\$21.00
"Blackbird" Plant-Based Fennel & Garlic Sausage / Broccoli Rabe / Onions / Chili / Olives	

PIZZE (WHITE) 9

Cherrystone Clam	\$23.00
Fior di Latte / Oregano / Water / Fresh Clams	
Stracciatella	\$23.00
Basil / Cherry Tomatoes / Sea Salt / E.V. Olive Oil	
Cremini Mushroom	\$23.00
Fior di Latte / Sausage / Garlic / Thyme / Pecorino / Salt Cured Olives	
Brussels Sprout	\$23.00
Fior di Latte / Garlic / Pecorino / Smoked Pancetta / E.V. Olive Oil	
Prosciutto di Parma	\$23.00
Fior di Latte / Fresh Oregano / Pecorino / E.V. Olive Oil	
Colatura di Alici	\$23.00
Buffalo Mozzarella / Onion / Cherry Tomatoes / Anchovies / Chili / Olive Oil	
Bresaloa & Baby Kale	\$23.00
Fior di Latte / Fresh Baby Kale / Parmigiano / E.V. Olive Oil	
Pugliese Pizza	\$22.00
Fresh Burrata / Sweet Sausage / Broccoli Rabe / Garlic / Fresh Chiles	
Vegan Cremini & Sausage Pizza	\$22.00
Numu Vegan Cheese / "Blackbird" Fennel & Garlic Plant Based Sausage / Olives / Thyme / E.V. Olive Oil	

WINES BY THE GLASS 9

MONTEPULCIANO D'ABRUZZO	AVAILABLE OPTIONS
VIGNETI DEL SOLE 2023 / I.G.T.	\$12.00
	\$48.00
PINOT NOIR	AVAILABLE OPTIONS
FREELANDER "DISTRICT ONE" 2022 / CALIFORNIA	\$14.00
	\$56.00

NERO D'AVOLA	AVAILABLE OPTIONS
CALEA / 2023 SICILY	\$14.00
	\$56.00
CABERNET SAUVIGNON	AVAILABLE OPTIONS
MOCALI SUPER TUSCAN 2022 / I.G.T.	\$16.00
	\$64.00
"GRAGNANO"	AVAILABLE OPTIONS
CAMPANIA / RED SEMI-SPARKLING SERVED CHILLED 2023 / D.O.C.	\$14.00
	\$56.00
PINOT GRIGIO	AVAILABLE OPTIONS
VIGNETI DEL SOLE 2023 / I.G.T. / VENETO	\$12.00
	\$48.00
SANGIOVESE	AVAILABLE OPTIONS
VALLEVO ROSÉ 2023 / I.G.T.	\$12.00
	\$48.00
SAUVIGNON BLANC	AVAILABLE OPTIONS
M.DEAN 2022 / CALIFORNIA	\$12.00
	\$48.00
CHARDONNAY	AVAILABLE OPTIONS
SEAN MINOR 2022 / CALIFORNIA	\$14.00
	\$56.00