Pitanga fruits are natural source of antioxidants. They have carotenoids and phenolics compounds, among other compounds, which provide benefits to health. The main aim of this work was to evaluate the antioxidant capacity of the pulp+peel and seed fresh pitanga using water and ethanol as solvent in the extraction of antioxidants. Aqueous extracts were prepared using 12 g of sample (pulp+peel and seed) in 200 mL of destilled water at 80°C for 10 min, after filtered, the extracts were lyophilized. Ethanolic extracts were prepared using 12 g of sample and 400 mL of ethanol by stirring for 2 hs, after filtered, the extracts were dealcoholized in a rotary evaporator. The antioxidant capacities of extracts were evaluated by DPPH• (free radical - scavenging activity) and FRAP (ferric reducing ability power). Total phenolic contents were also determined using Folin–Ciocalteu method. Ethanolic extracts exhibited the highest antioxidant capacities, the pulp+peel and seed showed values of 2,801.20 and 19,840.09 µmol Trolox equivalent/100g sample fresh weight (FW), by DPPH• method, respectively. By FRAP method, the pulp+peel and seed showed values of 1,418.10 and 5,1230.16 µmol Fe²⁺/100g sample FW, respectively. However, the seed aqueous extract showed the highest total phenolic content, showing value of 1,064.29 mg gallic acid equivalent (GAE)/100g sample FW and the pulp+peel ethanolic extract showed value of 527.26 GAE/100g sample FW, higher than aqueous extract. This study indicates that ethanolic extraction was more efficient than hot water extraction in extracting natural antioxidants from pulp+peel and seed of pitanga.