



# NAPOLITA

PIZZERIA + WINE BAR

## LUNCH

### PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA <i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	11.95
BRUSCHETTA <i>Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.</i>	10.95
BURRATA FRESCA <i>Arugula, crostini, sea salt, e.v.o.o.</i>	16.95
ZUCCHINE FRITTE <i>Fried zucchini, parmigiano, parsley, fonduta</i>	11.95
GAMBERETTI ALLA DIAVOLA <i>Gulf shrimp, roma tomato, caper, garlic, fresno chili, marinara, parsley</i>	17.95
CUORI DI CARCIOFO <i>Artichoke hearts, sauteed spinach, roasted tomato, olive oil, garlic, shaved parmesan, parsley</i>	15.95
POLPETTE MARINARA <i>Beef meatballs, marinara, ricotta, parmesan, basil</i>	10.95
CALAMARI FRITTE <i>Fried calamari served with marinara or caper aioli</i>	17.95

### INSALATA

TRITATA ITALIANA <i>Romaine, prosciutto, soppressata, peperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	15.95
CAESAR <i>Romaine, grana padano, caesar dressing, crostini</i> <i>All-natural chicken breast or pancetta (+4)</i>	7.95 / 13.95
BARBABIETOLA <i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	13.95
CAVOLO TOSCANO <i>Tuscan kale, red onion, pine nuts, parmigiano, roasted tomato, lemon taleggio dressing   All-natural chicken breast or pancetta (+4)</i>	14.95
POMODORO CIMELIO <i>Heirloom tomato, cucumber, buffalo mozzarella, peperoncini, red onion, basil, red wine vinaigrette</i>	16.95
PANZANELLA <i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	16.95

### PANINO

QUATTRO FORMAGGI <i>Fresh mozzarella, fontal, bel paese, parmigiano, cherry tomato, arugula, garlic aioli</i>	12.95
PROSCIUTTO DI PARMA <i>Fontal, caramelized onion, arugula, cherry tomato, garlic aioli</i>	14.95
MELANZANA E SPINACI <i>Eggplant, spinach, bel paese, roasted peppers, pesto</i>	14.95
PORCHETTA <i>Roasted pork loin, bel paese, fontal, roasted red pepper, fresno chili, caramelized onion, romaine, garlic aioli</i>	17.95

| panini bread is made to order - please allow extra time |

### PASTE + RISOTTO

GNOCCHI ALLA BOLOGNESE <i>Asiago stuffed, braised pork, pancetta, cremini mushrooms, parmigiano</i>	19.95
PENNE ALLA VODKA <i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	17.95
CARBONARA <i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	19.95
LINGUINE ALLA VONGOLE <i>Button clams, clam meat, garlic, white wine, butter, chili flake, parsley</i>	21.95
SPAGHETTI AGLIO E OLIO <i>Garlic, white wine, fresno chili, golden &amp; cherry tomatoes, butter, Italian parsley, parmigiano</i>	17.95
RISOTTO AI FUNGHI <i>Portobello &amp; cremini mushrooms, white wine, parmigiano, truffle oil</i>	17.95
CAPELLINI ALL' ARRABIATA DI MARE <i>Angel hair, shrimp, calamari, garlic, fresno chili, roma tomatoes, butter, white wine, basil, e.v.o.o.</i>	21.95



Join us for Happy Hour Monday-Thursday from 2-5pm

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness

# NEAPOLITAN PIZZA

ROSSA		BIANCA	
MARINARA D.O.P. v <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	13.95	VERDURE GRIGLIATE v <i>Fresh mozzarella, fontal, zucchini, eggplant, caramelized onion, bell peppers, basil, parmigiano reggiano, e.v.o.o.</i>	18.95
MARGHERITA v <i>Fresh mozzarella, basil, e.v.o.o.</i>	15.95	RICOTTA v <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	17.95
BUFALINA D.O.P. v <i>Mozzarella di bufala, basil, e.v.o.o.</i>	17.95	FUNGHI BIANCA v <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, truffle oil</i>	17.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	17.95	SALUMI BIANCA <i>Spicy soppressata, parmigiano reggiano, roasted tomato, basil, garlic, chili e.v.o.o.</i>	17.95
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	17.95	SALSICCIA BIANCA <i>Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.</i>	17.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95	CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	17.95
FUNGHI ROSSA v <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	17.95	PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	18.95
BURRATINA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	20.95	BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
QUATTRO STAGIONI v <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95	VERDURE ARROSTO v <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	18.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95	POMODORO SPINACI <i>Ricotta, parmesan, spinach, roasted tomato, garlic, e.v.o.o.</i>	16.95



**A 2.5% charge is added to all checks to help fund programs such as health insurance, 401(k) and other fringe benefits provided to our employees.**

**We thank you for supporting a healthier & happier restaurant staff.**

**THIS CHARGE IS NOT MANDATORY AND IF YOU WOULD LIKE IT REMOVED, PLEASE LET US KNOW.**

Please be advised if you have a strong gluten intolerance that Napolita is not a gluten free facility and therefore cross-contamination may occur.

v vegetarian | gluten-free crust +3

Our pizza is handcrafted in the tradition of its birthplace: Napoli, Italia, from which we derive our name. Whether it be our Stefano Ferrara wood burning oven, imported straight from Napoli, or our Italian-made Pietro Berto dough mixer seen in its most famous pizzerias, our goal is to provide the most authentic Neapolitan pizza you can find on this side of the Atlantic. VPN-certified, we strictly adhere to the regulations set forth not only by the Associazione Verace Pizza Napoletana, but by long-standing tradition. Our flour is milled on the outskirts of Napoli, and our mozzarella di bufala is flown in weekly from Campania. Enjoy our pizza, and as they say in Napoli, **Buon Appetito!**