

NAPOLITA

PIZZERIA + WINE BAR

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
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

DINNER

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 pecorino 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
INSALATE FRISSEE CON PANCETTA <i>Frisee lettuce, raddichio, cherry heirloom tomato, egg, lemon honey dressing</i>	17.95

CHEF BOARDS

Chef's choice of four Italian artisan meats and / or cheeses with jam, nuts, olives, house-made crostini

FORMAGGI	14.95	FORMAGGI E SALUMI	28.95	SALUMI	16.95
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CONTORNI 7

spinaci saltati <i>Sauteed spinach, garlic, roasted tomato, e.v.o.o.</i>	arrostito patata <i>Roasted potatoes, parsley, garlic, e.v.o.o.</i>	cavolini <i>Brussels sprouts, garlic, e.v.o.o.</i>	polenta <i>Warm polenta, fresh parmigiano, truffle oil</i>	zucca arrostita <i>Roasted butternut squash, parsley, goat cheese</i>
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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
RISOTTO AI FUNGHI <i>Portabella & cremini mushrooms, white wine, parmigiano, truffle oil</i>	17.95
SPAGHETTI AGLIO E OLIO <i>Garlic, white wine, fresno chili, golden & cherry tomatoes, butter, Italian parsley, parmigiano</i>	17.95
CAPELLINI ALL'ARRABBIATA DI MARE <i>Angel hair, shrimp, calamari, garlic, fresno chili, roma tomatoes, butter, white wine, basil, e.v.o.o.</i>	21.95

SECONDI

POLLO ALLA PARMIGIANA <i>Breaded all natural, free-range chicken with marinara, fresh mozzarella, basil + linguine marinara side</i>	26.95
TROTA IRIDEA <i>Seared trout filet, sauteed spinach, roasted tomato, cremini mushroom, salmoriglio sauce</i>	28.95
BISTECCA DI MANZO <i>Seared skirt steak, arugula, heirloom tomato, goat cheese, fresno chilis, pancetta vinaigrette, balsamic reduction</i>	31.95
PICCATA DI POLLO <i>Sautéed chicken breast, garlic, lemon, white wine, parsley, butter, parmigiano, capers + choice of side</i>	26.95
VEAL MILANESE <i>Breaded veal cutlets with lemon, caper aioli, rucola pomodoro salad</i>	27.95

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	BURRATINA <i>Burrata, arugula, heirloom tomato, prosciutto</i>	21.95
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
QUATTRO STAGIONI v <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95	BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</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



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!**