



# NAPOLITA

PIZZERIA + WINE BAR

## PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA <i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	10.95
BRUSCHETTA <i>Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.</i>	8.95
BURRATA FRESCA <i>Arugula, crostini, sea salt, e.v.o.o.</i>	16.95
ZUCCHINE FRITTE <i>Fried zucchini, parmigiano, parsley, fonduta</i>	9.95
CUORI DI CARCIOFO <i>Artichoke hearts, sauteed spinach, roasted tomato, olive oil, garlic, shaved parmesan, parsley</i>	15.95
CHEF BOARDS <i>Chef's choice of four Italian artisan meats and / or cheeses with jam, nuts, olives, house-made crostini</i>	
FORMAGGI	14.95
FORMAGGI E SALUMI	28.95
SALUMI	16.95

## DINNER

TRITATA ITALIANA <i>Romaine, prosciutto, soppressata, peperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	14.95
CAESAR <i>Romaine, grana padano, caesar dressing, crostini</i> <i>All-natural chicken breast or pancetta (+4)</i>	7.95 / 12.95
BARBABIETOLA <i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	12.95
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
INSALATA DI PRIMAVERA <i>Mixed greens, radish, fresh mozzarella, peas, zucchini, blood orange vinaigrette</i>	14.95

## 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>	polpette marinara <i>Beef meatballs, marinara, ricotta, parmesan, basil</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>	18.95
PENNE ALLA VODKA <i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	16.95
CARBONARA <i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	17.95
TORTELLACCI E PROSCIUTTO <i>Ricotta filled pasta, butter, white wine, prosciutto, fennel pollen</i>	20.95
RISOTTO AI FUNGHI <i>Portabella &amp; cremini mushrooms, white wine, parmigiano, truffle oil</i>	16.95
SPAGHETTI AGLIO E OLIO <i>Garlic, white wine, fresno chili, golden &amp; 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>	22.95
TROTA IRIDEA <i>Rainbow trout, sautéed spinach, roasted tomato, cremini mushrooms, salmoriglio sauce</i>	25.95
BISTECCA DI MANZO <i>Seared skirt steak, arugula, heirloom tomato, goat cheese, fresno chilis, pancetta vinaigrette, balsamic reduction</i>	28.95
PICCATA DI POLLO <i>Sautéed chicken breast, garlic, lemon, white wine, parsley, butter, parmigiano, capers + choice of side</i>	22.95
BACCALA ALLA NAPOLETANA <i>Herb crusted cod filet with marinara, capers, olives, polenta, microgreens</i>	25.95
VEAL MILANESE <i>Breaded veal cutlets with lemon, Tonnato sauce, rucola pomodoro salad</i>	23.95

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

# NEAPOLITAN PIZZA

ROSSA		BIANCA	
MARINARA <small>D.O.P.</small> <span>▼</span> <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	12.95	VERDURE GRIGLIATE <span>▼</span> <i>Fresh mozzarella, fontal, zucchini, eggplant, caramelized onion, bell peppers, basil, parmigiano reggiano, e.v.o.o.</i>	18.95
MARGHERITA <span>▼</span> <i>Fresh mozzarella, basil, e.v.o.o.</i>	14.95	FUNGHI BIANCA <span>▼</span> <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, truffle oil</i>	17.95
BUFALINA <small>D.O.P.</small> <span>▼</span> <i>Mozzarella di bufala, basil, 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
SALAME PICCANTE <i>Spicy soppressata, 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
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	17.95	CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	17.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95	PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	18.95
FUNGHI ROSSA <span>▼</span> <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	17.95	BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	21.95
BURRATINA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	21.95	VERDURE ARROSTO <span>▼</span> <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	17.95
QUATTRO STAGIONI <span>▼</span> <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95	POMODORO SPINACI <i>Ricotta, parmesan, spinach, roasted tomato, garlic, e.v.o.o.</i>	16.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95		



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

▼ 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!