



NAPOLITA

PIZZERIA + WINE BAR

PRIMI

DINNER

INSALATA

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
CALAMARI FRITTE <i>Fried calamari served with marinara or caper aioli</i>	17.95

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 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

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>	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

SECONDI

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
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

POLLO ALLA PARMIGIANA <i>Breaded all natural, free-range chicken with marinara, fresh mozzarella, basil + linguine marinara side</i>	24.95
PESCE SPADA <i>Seared swordfish filet, sauteed spinach, roasted tomato, cremini mushroom, salmoriglio sauce</i>	29.95
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>	24.95
BRACIOLE <i>Rolled beef flank steak stuffed with bread crumb, parmesan, parsley, simmered in marinara. Served over polenta.</i>	28.95
PARMIGIANA DI MELANZANE <i>Fried eggplant, mozzarella, parmesan, marinara, roasted grape tomato, arugula, pine nuts, parsley + linguine marinara side</i>	21.95

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	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



In lieu of raising menu prices, a 2.5% surcharge has been added to your bill to cover rising costs of goods & services and increased fuel surcharges. If you would like this fee removed, just let us know. We appreciate your support as always!

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. VPB-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!