

# NAPOLITA

PIZZERIA + WINE BAR

## PRIMI

## DINNER

## INSALATA

ARANCINI DI ROSSO ALLA NAPOLETANA <i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	12.95
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
CALAMARI FRITTI <i>Fried calamari served with marinara or caper aioli</i>	17.95
POLPETTE ALLA MARINARA <i>Beef meatballs, marinara, ricotta, parmesan, basil</i>	10.95
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

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>	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</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

ADD TO ANY SALAD

*all-natural chicken breast or pancetta + \$4*

## CONTORNI 7.50

spinaci saltati  
*Sauteed spinach, garlic, roasted tomato, e.v.o.o.*

patata arrostita  
*Roasted potatoes, parsley, e.v.o.o.*

cavolini  
*Brussels sprouts, garlic, e.v.o.o.*

polenta  
*Warm polenta, fresh parmigiano, truffle oil*

zucca arrostita  
*Roasted butternut squash, parsley, goat cheese*

## 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
RISOTTO AI FUNGHI <i>Portabella &amp; cremini mushrooms, white wine, parmigiano, truffle oil</i>	17.95
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

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 rainbow trout fillet, sautéed spinach, roasted tomato, cremini mushrooms, 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

MARINARA D.O.P. <small>v</small> <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	14.95
MARGHERITA <small>v</small> <i>Fresh mozzarella, basil, e.v.o.o.</i>	16.95
BUFALINA D.O.P. <small>v</small> <i>Mozzarella di bufala, basil, e.v.o.o.</i>	18.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95
FUNGHI ROSSA <small>v</small> <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	17.95
QUATTRO STAGIONI <small>v</small> <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95
BURRATINA ROSSA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	22.95

## BIANCA

RICOTTA <small>v</small> <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	17.95
FUNGHI BIANCA <small>v</small> <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, truffle oil</i>	17.95
SALUMI BIANCA <i>Spicy soppressata, parmigiano reggiano, roasted tomato, basil, garlic, chili e.v.o.o.</i>	18.95
SALSICCIA BIANCA <i>Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.</i>	18.95
CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	18.95
PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	19.95
BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
VERDURE ARROSTO <small>v</small> <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	18.95
BURRATINA BIANCA <i>Burrata, arugula, heirloom tomato, prosciutto</i>	22.95

v vegetarian | gluten-free crust +3



## NAPOLITA LOCATIONS!

### CHICAGO

11 N MICHIGAN AVE  
CHICAGO, IL 60602

### WILMETTE

1126 CENTRAL AVE  
WILMETTE, IL 60091

### NORTHBROOK

1349 SHERMER ROAD  
NORTHBROOK, IL 60062

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

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!**

a 3% 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.