



NAPOLITA

PIZZERIA + WINE BAR

PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA
Fried risotto stuffed with beef, parmigiano, bel paese, peas

10.95

BRUSCHETTA
Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.

8.95

PIZZA FRITTA
Fried dough, marinara, burrata, oregano, garlic, arugula, parmesan, e.v.o.o.

18.95

BURRATA FRESCA
Arugula, crostini, sea salt, e.v.o.o.

16.95

ZUCCHINE FRITTE
Fried zucchini, parmigiano, parsley, fonduta

9.95

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

DINNER

TRITATA ITALIANA 14.95
Romaine, prosciutto, soppressata, peperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette

CAESAR 6.95 / 10.95
*Romaine, grana padano, caesar dressing, crostini
All-natural chicken breast or pancetta (+3)*

BARBABIETOLA 12.95
Red + gold beets, goat cheese, walnuts, arugula, balsamic

CAVOLO TOSCANO 12.95
Tuscan kale, red onion, pine nuts, parmigiano, roasted tomato, lemon taleggio dressing | All-natural chicken breast or pancetta (+3)

PANZANELLA 12.95
Romaine, rustic bread, red onion, mixed olives, roma tomato, peperoncini, red wine vinaigrette, basil, grana padano, e.v.o.o.

POMODORO CIMELIO 15.95
Heirloom tomato, cucumber, buffalo mozzarella, peperoncini, red onion, basil, red wine vinaigrette

CONTORNI 7

SPINACI SALTATI
Sauteed spinach, garlic, roasted tomato, e.v.o.o.

ARROSTITO PATATA
Roasted potatoes, parsley, garlic, e.v.o.o.

CAVOLINI
Brussels sprouts, garlic, e.v.o.o.

RUCOLA + POMODORO
Arugula + cherry tomato salad, lemon vinaigrette

POLENTA
Warm polenta, fresh parmigiano, truffle oil

ZUCCA ARROSTITA
Roasted butternut squash, parsley, goat cheese

PASTE + RISOTTO

GNOCCHI ALLA BOLOGNESE 18.95
Braised pork, pancetta, cremini mushrooms, parmigiano

PENNE ALLA VODKA 16.95
San Marzano tomato, vodka, cream, basil, parmigiano

CARBONARA 17.95
Linguine, caramelized onion, pancetta, cream, parmigiano

LINGUINE ALLE VONGOLE 19.95
Linguine, cherrystone clams, white wine, garlic, chili flake

RISOTTO AI FUNGHI 16.95
Portabella & cremini mushrooms, white wine, parmigiano, truffle oil

SPAGHETTI AGLIO E OLIO 16.95
Garlic, white wine, fresno chili, golden & cherry tomatoes, Italian parsley, parmigiano

CAPELLINI ALL'ARRABBIATA DI MARE 20.95
Angel hair, shrimp, calamari, garlic, fresno chili, roma tomato, white wine, basil, e.v.o.o.

SECONDI

POLLO ALLA PARMIGIANA 22.95
Breaded all natural, free-range chicken with marinara, fresh mozzarella, basil + linguine marinara side

VITELLO AL MARSALA 22.95
Pan-fried veal scallopine, sautéed cremini + portobello mushrooms, marsala sauce + choice of side

TROTA IRIDEA 28.95
Rainbow trout, sautéed spinach, roasted tomato, cremini mushrooms, salmoriglio sauce

BISTECCA DI MANZO 25.95
Seared skirt steak, arugula, heirloom tomato, goat cheese, fresno chilis, pancetta vinaigrette, balsamic reduction

PICCATA DI POLLO 22.95
Sautéed chicken breast, garlic, lemon, white wine, parsley, butter, parmigiano, capers + choice of side

NEAPOLITAN PIZZA

ROSSA

BIANCA

MARINARA D.O.P. v <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	12.95	QUATTRO FORMAGGI v <i>Fresh mozzarella, bel paese, fontal, taleggio, basil</i>	15.95
MARGHERITA v <i>Fresh mozzarella, basil, e.v.o.o.</i>	14.95	VERDURE GRIGLIATE v <i>Fresh mozzarella, fontal, zucchini, eggplant, caramelized onion, bell peppers, basil, parmigiano reggiano, e.v.o.o.</i>	18.95
BUFALINA D.O.P. v <i>Mozzarella di bufala, basil, e.v.o.o.</i>	17.95	RICOTTA v <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	16.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	17.95	FUNGHI BIANCA v <i>Fresh mozzarella, cremini + portobello mushrooms, bel paese, farm egg, fresh cracked pepper, truffle oil</i>	17.95
ACCIUGA <i>Marinated anchovies, fresh mozzarella, capers, mixed Sicilian olives, fresh oregano, basil, e.v.o.o.</i>	15.95	SALUMI BIANCA <i>Spicy soppressata, bel paese, 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
NDUJA <i>Fresh mozzarella, Calabrian salumi spread, garlic, parmigiano reggiano, farm egg, oregano, e.v.o.o.</i>	19.95	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, bel paese, prosciutto, arugula</i>	18.95
FUNGHI ROSSA v <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	17.95	NOCI v <i>Taleggio, fontal, caramelized onion, walnut pesto, dates, arugula, balsamic glaze, candied walnuts</i>	16.95
AFFUMICATA <i>Smoked provolone, speck, capicollo, caramelized onion, fresno chili, basil, e.v.o.o.</i>	19.95	SPECK E SPINACI <i>Fresh mozzarella, fontal, speck, spinach, roasted tomato, parmigiano reggiano, e.v.o.o.</i>	18.95
QUATTRO STAGIONI v <i>Fresh mozzarella, bel paese, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, e.v.o.o.</i>	19.95	VERDURE ARROSTO v <i>Fontal, goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	17.95



PLEASE BE ADVISED IF YOU HAVE A STRONG GLUTEN INTOLERANCE THAT NAPOLITA IS NOT A GLUTEN FREE FACILITY AND THEREFORE CROSS-CONTAMINATION MAY OCCUR.

v vegetarian | GLUTEN-FREE CRUST +3

OUR PIZZA IS HANDCRAFTED IN THE TRADITION OF ITS BIRTHPLACE: NAPOLI, ITALY, 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!