

PANE

HOUSE-MADE FOCACCIA whipped ricotta, honey & EVOO or spicy muffuletta | sm. 7 - lg. 14

INSALATA

RUCOLA arugula, fennel, radicchio, pears, parmigiano, fig balsamic | 16

CESARE romaine, creamy caesar dressing, pangrattato, capers, parmigiano | 16

ANTIPASTI | GREAT FOR SHARING |

BURRATA CON ZUCCHINI FRITTI burrata, fried zucchini, mint gremolata, peperoncino | 22

SALUMI DI CASA house-cured prosciutto, capocollo & soppressata | 22

BRESAOLA cured beef tenderloin, arugula, parmigiano, lemon vinaigrette | 22

GIARDINIERA E FORMAGGIO roasted red peppers, marinated olives, formaggio italiano | 16

ARANCINI carnaroli rice 'fritti', tomato sauce, mozzarella | 18

FRITTO MISTO calamari, shrimp, semolina flour, zucchini, peperoncino, lemon aioli | 22

GAMBERI grilled shrimp, spicy citrus vinaigrette, cannellini beans, pickled red onions | 22

POLPETTI E SALSICCE house-made meatballs & sausage, tomato sugo | 20

PIZZA

12 INCHES [6 SLICES]

MARGHERITA tomato sauce, fresh mozzarella, basilico, evoo | 23

AMERICANA tomato sauce, mozzarella, pepperoni, oregano | 23

ARRABBIATA tomato sauce, fresh mozzarella, spicy 'nduja sausage, soppressata | 28

BIANCA mozzarella, brie, caramelized onions, pears, pancetta | 28

FUNGHI mozzarella, goat cheese, caramelized onions, portobello, cremini & porcini mushrooms | 28

PEPERONATA mozzarella, ricotta, roasted red peppers & cherry tomatoes, parmigiano | 28

BURRATA E PROSCIUTTO mozzarella, burrata, house-cured prosciutto, arugula, | 30

[gluten free crust available]

PASTA FRESCA [TUTTA LA PASTA FATTA IN CASA]

SPAGHETTI AL POMODORO bronze-die extruded spaghetti, tomato sugo, basilico | 25

TAGLIATELLE BOLOGNESE egg noodle, pork & veal ragu bolognese | 28

CAVATELLI ABRUZZESE semolina pasta, rapini, sausage, peperoncino, aglio e olio, parmigiano | 30

GNOCCHI OSSO BUCO potato gnocchi, osso buco ragu | 30

RAVIOLI IN BIANCO spinach egg pasta, ricotta & parmigiano filling, butter, lemon zest | 30

MAFALDA CON FUNGHI bronze die-extruded semolina pasta, cremini & porcini mushroom, shallots, goat cheese cream sauce | 30

RIGATONI ALLA ZOZZONA guanciale, sausage, peperoncino, tomato sugo, egg yolk, pecorino | 30

LINGUINI FRUTTI DI MARE bronze-die extruded linguini, clams, shrimp, white wine saffron brodo, pangrattato, roasted cherry tomatoes & fennel | 36

SECONDI

COTOLLETA DI VITELLO bone-in breaded & fried veal chop, rapini | 42
milanese-style: arugula, parmigiano or **parmigiano-style:** tomato sugo, mozzarella

POLLO CON FUNGHI roasted chicken supreme, mushroom & shallot white wine sauce, baked polenta & rapini | 38

OSSO BUCO MILANESE braised veal shank, risotto milanese, lemon parsley gremolata | 45

BRANZINO AL FORNO roasted branzino, parsley gremolata, roasted cherry tomatoes, fennel & rapini | 42

BISTECCA 'TAGLIATTA' PER DUE
20oz dry-aged Ontario boneless rib eye, salmoriglio, rapini, spaghetti aglio olio | 105
add gamberi + 22

FONDATA 1962

our philosophy we all have to work together to have a successful service. every napoli team member contributes to your experience and your gratuities are distributed amongst them.

our policy the customer is not always right. napoli is not always right. through our differences, we create harmony and understanding.

all of our food is prepared to order. your patience during peak times and for larger tables is appreciated.

we kindly ask that you lower or turn off the volume on all electronic devices/cell phones. your consideration and discretion is appreciated.

all prices subject to 13% HST [harmonized sales tax]