

PANE

housemade focaccia

- ★ **focaccia** whipped ricotta, local honey, evoo 14
- bruschetta pomodoro** tomatoes, stracciatella, parmigiano, evoo, basil 20

ASSAGGINI

great for sharing

- ★ **insalata rucola** arugula, fennel, parmigiano, pears, lemon vinaigrette 16
- insalata misticanza** mixed greens, fennel, radicchio, evoo, fig balsamic 13
- insalata cesare** romaine lettuce, parmigiano, pangrattato, fried capers, kalamata olives 16
- gamberi** grilled shrimp, spicy citrus vinaigrette, cannellini beans, pickled red onions 22
- calamari fritti** semolina flour, lemon aioli 18
- ★ **polpetti e salsicce** house made meatballs & sausage, tomato sugo 18
- arancini** carnaroli rice "fritti", tomato sauce, mozzarella 16
- bresaola** cured beef tenderloin, arugula, parmigiano, arugula, evoo 20
- ★ **tagliere di salumi e formaggio** house cured prosciutto, salami abruzzese, capocollo, italian cheese, taralli & olives 28

tempo al tempo all in good time

PIZZA

12 inches (6 slices) - gluten-free crust available

- ★ **margherita** tomato sauce, fresh mozzarella, basilico, evoo 22
- americana** tomato sauce, mozzarella, pepperoni 22
- rustica** mozzarella, roasted garlic, artichokes, roasted red peppers, kalamata olives, zucchini sott'olio 25
- arrabbiata** tomato sauce, fresh mozzarella, spicy 'nduja sausage, soppressata 25
- ★ **bianca** mozzarella, brie, caramelized onions, pears, pancetta 25
- contadina** tomato sauce, mozzarella, sausage, roasted red peppers, peperoncino, oregano 25
- funghi** mozzarella, goat cheese, caramelized onions, portobello, cremini & porcini mushrooms 26
- ★ **rapini & fagioli** rapini, cannellini beans, mozzarella, parmigiano, sausage 26

al tavolo, non, s'invecchia mai at the table, one never gets old

PASTA FRESCA

tutta la pasta fatta in casa, per la tavola portions available

★ 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, house made sausage, peperoncino, aglio e olio	28
★ gnocchi osso buco	potato gnocchi, osso buco ragu	28
spaghetti aglio e olio	bronze die extruded spaghetti, garlic, peperoncino, evoo, pangrattato	24
ravioli in bianco	spinach egg pasta, ricotta & parmigiano filling, butter, lemon zest	30
mafalda con funghi	bronze die extruded semolina pasta, cremini & porcini mushroom, onions, goat cheese cream sauce	28

quel che non ammazza, ingrassa what won't kill you, will feed you

SECONDI

osso buco milanese	braised veal shank, lemon parsley gremolata, risotto milanese	45
★ bistecca "tagliata" per due	20 oz dry-aged boneless rib eye, salmoriglio, rapini, choice of spaghetti aglio e olio or patatine fritte	95

chi mangia bene, vive bene he who eats well, lives well

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.

tempo al tempo all in good time

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

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

all prices subject to 13% hst.

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