

ANTIPASTI

FOCACCIA

whipped ricotta, honey & extra virgin olive oil 10

BRUSCHETTA CON POMODORINI

grilled calabrese bread, roasted cherry tomatoes, Grana Padano, extra virgin olive oil 14

GIARDINIERA E FORMAGGIO

roasted red peppers, marinated olives, Savello di Roma formaggio 16

SALUMI DI CASA

house-cured prosciutto, capocollo & soppressata 22

BRESAOLA

cured beef tenderloin, arugula, parmigiano, lemon vinaigrette 22

ARANCINI carnaroli rice "fritti", tomato sauce, mozzarella 18

PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil EVOO 24

AMERICANA

tomato sauce, mozzarella, pepperoni, oregano 24

ARRABBIATA

tomato sauce, fresh mozzarella, spicy 'nduja sausage, soppressata piccante 28

[gluten free crust available]

INSALATA RUCOLA

arugula, fennel, radicchio, pears, parmigiano, lemon vinaigrette 15

INSALATA CESARE

baby gem romaine, creamy caesar dressing, pangrattato, capers, parmigiano 15

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 22

BIANCA

mozzarella, brie, caramelized onions, pears, house cured pancetta 28

FUNGHI

mozzarella, goat cheese, caramelized onions, cremini & porcini mushrooms 28

PEPERONATA

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

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

not all ingredients are listed, so please inform your server of any allergies. we will do our best to accommodate but at times we may be unable to. thank you for your understanding.

PRIMI | tutta la pasta fatta in casa |

SPAGHETTI AL POMODORO bronze-die extruded spaghetti, tomato sugo, basil EVOO 24

TAGLIATELLE BOLOGNESE egg noodle, pork & veal ragu bolognese, parmigiano 30

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

GNOCCHI OSSO BUCO potato gnocchi, osso buco ragu 30

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

RAVIOLI IN BIANCO hand made egg pasta, ricotta & parmigiano filling, lemon butter 32

LINGUINI FRUTTI DI MARE bronze-die extruded linguini, clams, shrimp, white wine saffron brodo, pangrattato, roasted cherry tomatoes & fennel 44

SECONDI

COTOLLETA DI VITELLO bone-in breaded & fried veal chop 48

milanese-style arugula, parmigiano, risotto alla zafferano

parmigiano style tomato sugo, mozzarella, spaghetti pomodoro

ARROSTO DI ANGELO

braised ontario lamb shoulder, lemon & saffron risotto, parsley & anchovy gremolata, white wine demi, rapini 52

BRANZINO AL FORNO

roasted branzino, lemon parsley gremolata, roasted cherry tomatoes, fennel & rapini 46

BISTECCA TAGLIATTA canadian prime - boneless ribeye

14oz - 75 | 24oz - 125

salmoriglio, patatine fritte, rapini

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

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

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

fondato **MCMLXII**