

# *Focaccia* | FATTO IN CASA |

focaccia - whipped ricotta - local honey - extra virgin olive oil | 14

focaccia - burrata - house cured prosciutto - arugula - extra virgin olive oil | 27

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## *Assagini*

### **INSALATA RUCOLA** | 15

arugula, fennel, parmigiano, pears,  
lemon vinaigrette

### **INSALATA MISTICANZA** | 13

mixed greens, fennel, radicchio, extra virgin  
olive oil, fig balsamic

### **GAMBERI** | 22

grilled shrimp, spicy citrus  
vinaigrette, cannellini beans

### **CALAMARI FRITTI** | 18

semolina flour, lemon aioli

### **ARANCINI** | 16

carnaroli rice "fritti",  
tomato sauce, mozzarella

## *Antipasti*

### **TAGLIARE DI FORMAGGIO** | 18

parmigiano, piave, savello di roma, honey,

### **BRESAOLA** | 20

cured beef tenderloin, arugula, parmigiano

### **PROSCIUTTO DI CASA E BURRATA** | 22

### **FELICIANO'S SALUMI E MANCHEGO** | 18

## **GRANDE PIATTO PER LA TAVOLA** | 75

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## *Pizza* | 12 inches |

### **MARGHERITA** | 22

tomato sauce, mozzarella, basilico, extra virgin  
olive oil

### **ARRABBIATA** | 25

tomato sauce, fresh mozzarella, peperoncino,  
spicy "nduja" sausage, soppressata

### **BIANCO** | 25

mozzarella, brie, caramelized onions, pears,  
pancetta

### **CONTADINA** | 25

tomato sauce, mozzarella, sausage, roasted red  
peppers, peperoncino, oregano

### **FUNGHI** | 25

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

### **AMERICANA** | 22

tomato sauce, mozzarella, pepperoni

| gluten free crust available |

# *Pasta Fresca*

| fatto in casa |

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## **MACCHERONI ALLA CHITARRA | 26**

traditional Abruzzese hand made egg spaghetti,  
tomato sugo, basilico

## **PICI ALLA BOLOGNESE | 28**

hand rolled pasta, veal & pork bolognese

## **CAVATELLI ABRUZZESE | 26**

semolina pasta, rapini, house made sausage,  
peperoncino, aglio e olio

## **RAVIOLI IN BIANCO | 28**

ricotta & parmigiano filling, butter, lemon zest

## **MAFALDA CON FUNGHI | 28**

bronze die extruded semolina pasta, cremini  
mushrooms, onions, goat cheese cream sauce

## **GNOCCHI OSSO BUCO | 28**

potato gnocchi, osso buco ragu

## **POLPETTI E SALSICCE | 20**

house made meatballs & sausage, tomato sugo

| Per La Tavola Portions Available - Please Ask Your Server |

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# *Secondi*

## **OSSO BUCO MILANESE | 45**

braised veal shank, lemon parsley gremolata, risotto milanese

## **BISTECCA "TAGLIATTA" | 75**

20 oz dry aged boneless rib eye, salmoriglio, rapini  
served with  
Spaghetti Aglio e Olio or Risotto Milanese

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## *Our Philosophy*

WE WORK AS A TEAM.

WE ALL HAVE TO WORK TOGETHER TO HAVE A SUCCESSFUL SERVICE. EVERY NAPOLI TEAM MEMBER CONTRIBUTES TO YOUR EXPERIENCE & 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 & UNDERSTANDING.

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