

## **FOCACCIA** | FATTO IN CASA |

FOCACCIA - WHIPPED RICOTTA, LOCAL HONEY & EXTRA VIRGIN OLIVE OIL | 14

FOCACCIA - OLIVE MARINATA & GIARDINIERA | 12

FOCACCIA ROSSO - TOMATOES, OREGANO & EXTRA VIRGIN OLIVE OIL | 12

## **INSALATA**

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**RUCOLA** | 15

ARUGULA, PARMIGIANO, PEARS, LEMON VINAIGRETTE

**MISTICANZA** | 13

MIXED GREENS, FENNEL, RADICCHIO, EXTRA VIRGIN OLIVE OIL & FIG BALSAMIC

## **ANTIPASTI FREDDO**

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**PROSCIUTTO DI CASA E BURRATA** | 22

**FELICIANO'S SALUMI E FORMAGGI** | 16

**CAPOCOLLO DI CASA E MANCHEGO** | 18

**BRESAOLA** | 20

CURED BEEF TENDERLOIN, ARUGULA, PARMIGIANO, EVOO

**GRANDE PIATTO PER LA TAVOLA** | 75

## **ANTIPASTI CALDI**

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**GAMBERI ALLA GRIGLIA** | 22

GRILLED SHRIMP, SPICY CITRUS VINAIGRETTE, CANNELLINI BEANS

**ARANCINI DI RISO** | 18

CARNAROLI RICE "FRITTI", TOMATO SAUCE, MOZZARELLA

**CALAMARI FRITTI** | 18

SEMOLINA FLOUR, LEMON AIOLI

## **PIZZA** | 12 INCHES |

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**MARGHERITA** | 21

TOMATO SAUCE, MOZZARELLA, BASILICO, EXTRA VIRGIN OLIVE OIL

**BIANCA** | 25

MOZZARELLA, BRIE, CARAMELIZED ONIONS, PEARS, PANCETTA

**FUNGHI** | 25

MOZZARELLA & GOAT CHEESE, CARAMELIZED ONIONS, PORTOBELLO, CREMINI & PORCINI MUSHROOMS

**ARRABBIATA** | 25

TOMATO SAUCE, FRESH MOZZARELLA, PEPPERONCINO, SPICY 'NDUJA' SAUSAGE & SOPPRESSATA

**FORMAGGIO** | 25

MOZZARELLA, BRIE, GOAT CHEESE, PARMIGIANO, ROASTED GARLIC, ARUGULA

**CONTADINA** | 25

TOMATO SAUCE, MOZZARELLA, SAUSAGE, ROASTED RED PEPPERS, PEPPERONCINO, OREGANO

**BURRATA** | 27

BURRATA CHEESE, HOUSE CURED PROSCIUTTO, ARUGULA & EVOO

**ITALIANA** | 25

MOZZARELLA, GOAT CHEESE, ROASTED RED PEPPERS, ARUGULA

**RUSTICA** | 25

MOZZARELLA, ROASTED RED PEPPERS, ARTICHOKE, ZUCCHINI SOTT'OLIO, ROASTED GARLIC

**AMERICANA** | 22

TOMATO SAUCE, MOZZARELLA, PEPPERONI

| GLUTEN FREE CRUST AVAILABLE |

## PASTA FRESCA | FATTO IN CASA |

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PER UNA PERSONA | PER LA TAVOLA

### MACCHERONI ALLA CHITARRA 26 | 65

TRADITIONAL ABRUZZESE HAND MADE EGG SPAGHETTI, TOMATO SUGO, BASILICO

### PICI ALLA BOLOGNESE 28 | 70

HAND ROLLED PASTA, VEAL & PORK BOLOGNESE

### CAVATELLI ABRUZZESE 26 | 65

SEMOLINA PASTA, RAPINI, HOUSE MADE SAUSAGE, PEPPERONCINO, AGLIO E OLIO

### GNOCCHI OSSOBUCO 28 | 70

POTATO GNOCCHI, OSSOBUCO RAGU

### RAVIOLI IN BIANCO 28 | 70

RICOTTA & PARMIGIANO, BUTTER, LEMON ZEST

### MAFALDA CON FUNGHI 28 | 70

BRONZE DIE EXTRUDED SEMOLINA PASTA, CREMINI MUSHROOMS, GOAT CHEESE CREAM SAUCE

### SPAGHETTI AGLIO E OLIO 24 | 62

BRONZE DIE EXTRUDED SPAGHETTI, AGLIO E OLIO, PEPPERONCINO, ANCHOVIES, PANGRATTATO

### TAGLIATELLE ALLE VONGOLE 30 | 75

EGG NOODLE, CLAMS, FENNEL, SAFFRON, BUTTER, WHITE WINE, CHERRY TOMATOES, PANGRATTATO

ADD

### POLPETTI E SALSICCE | 20

HOUSE MADE MEATBALLS & SAUSAGE, TOMATO SUGO

## SECONDI

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### VITELLO | 45

14 OZ GRILLED VEAL CHOP, HERBS, LEMON ZEST, EXTRA VIRGIN OLIVE OIL \*

### BRANZINO | 45

ROASTED BRANZINO FILLETS, ROASTED CHERRY TOMATOES & FENNEL, GREMOLATA EVOO \*

### OSSO BUCO MILANESE | 45

BRAISED VEAL SHANK, RISOTTO MILANESE

### BISTECCA "TAGLIATTA" | 70

18OZ DRY AGED BONELESS RIB EYE, SALMORIGLIO, EXTRA VIRGIN OLIVE OIL \*

\* SERVED WITH ROASTED FINGERLING POTATOES & RAPINI

### OUR PHILOSOPHY

WE WORK AS A TEAM.

WE ALL HAVE TO WORK TOGETHER TO HAVE A SUCCESSFUL SERVICE. EVERY NAPOLI TEAM MEMBER CONTRIBUTES TO OUR 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.