

ASSAGINI | GREAT FOR SHARING |

GIARDINIERA & OLIVE MARINATA 7

INSALATA RUCOLA

ARUGULA, PARMIGIANO, PEARS, LEMON
VINAIGRETTE | 16

INSALATA MISTICANZA

MIXED GREENS, RADICCHIO, FENNEL, EXTRA
VIRGIN OLIVE OIL & FIG BALSAMIC | 14

GAMBERI ALLA GRIGLIA

GRILLED SHRIMP, SPICY CITRUS VINAIGRETTE,
CANNELLINI BEANS | 22

FRITTURA DI CALAMARI

SEMOLINA FLOUR, LEMON AIOLI | 18

ARANCINI

CARNAROLI RICE "FRITTI" , TOMATO SAUCE,
MOZZARELLA | 18

ANTIPASTI

PROSCIUTTO DI CASA E BURRATA

HOUSE CURED PROSCIUTTO & BURRATA | 21

SALUMI E FORMAGGI

FELICIANO'S SOPPRESSATA, FRUILANO CHEESE | 16

BRESAOLA

ORGANIC CURED BEEF TENDERLOIN, ARUGULA,
PARMIGIANO, EXTRA VIRGIN OLIVE OIL | 18

MISTO DI FORMAGGIO

ASSORTED CHEESES, HOUSE MADE PRESERVES,
TARALLI | 25

GRANDE PIATTO PER LA TAVOLA

SERVES 4 TO 6 GUESTS | 75

PIZZA | 12 INCHES - 6 SLICES |

MARGHERITA

TOMATO SAUCE, FRESH MOZZARELLA, BASILICO,
EVOO | 21

BIANCA

MOZZARELLA, BRIE, CARAMELIZED ONIONS, PEARS,
PANCETTA | 24

FUNGHI

MOZZARELLA & GOAT CHEESE, CARAMELIZED
ONIONS, PORTOBELLO, CREMINI & PORCINI
MUSHROOMS | 24

ARRABBIATA

TOMATO SAUCE, FRESH MOZZARELLA,
PEPERONCINO, SPICY 'NDUJA SAUSAGE &
SOPPRESSATA | 24

FORMAGGIO

MOZZARELLA, BRIE, GOAT CHEESE, PARMIGIANO,
ARUGULA | 24

CONTADINA

TOMATO SAUCE, MOZZARELLA, SAUSAGE, ROASTED
RED PEPPERS, PEPERONCINO, OREGANO | 24

BURRATA

BURRATA CHEESE, HOUSE CURED PROSCIUTTO,
ARUGULA & EVOO | 26

ITALIANA

MOZZARELLA, GOAT CHEESE, ROASTED RED
PEPPERS, ARUGULA | 24

RUSTICA

MOZZARELLA, ROASTED RED PEPPERS,
ARTICHOKES, ZUCCHINI SOTT'OLIO | 24

AMERICANA

TOMATO SAUCE, MOZZARELLA, PEPPERONI | 22

PASTA FRESCA

TUTTA LA PASTA FATTA IN CASA

PER UNA PERSONA | PER LA TAVOLA

MACCHERONI ALLA CHITARRA 26 | 62

TRADITIONAL ABRUZZESE HAND MADE EGG
SPAGHETTI, TOMATO SUGO, BASILICO

PICI ALLA BOLOGNESE 26 | 62

HAND ROLLED PASTA, VEAL & PORK BOLOGNESE

CAVATELLI ABRUZZESE 26 | 62

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

GNOCCHI OSSO BUCO 28 | 65

POTATO GNOCCHI, OSSO BUCO RAGU

RAVIOLI IN BIANCO 28 | 65

RICOTTA & PARMIGIANO, BUTTER, LEMON ZEST

MAFALDA CON FUNGHI 28 | 65

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

SPAGHETTI AGLIO E OLIO 24 | 56

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

TAGLIATELLE ALLE VONGOLE 28 | 65

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

ADD

POLPETTI E SALSICCE

HOUSE MADE MEATBALLS & SAUSAGE,
TOMATO SUGO | 18

SECONDI

VITELLO TOSCANA

12 OZ GRILLED VEAL CHOP, HERBS, LEMON ZEST,
EXTRA VIRGIN OLIVE OIL, RAPINI | 45

BISTECCA "TAGLIATTA"

18OZ DRY AGED BONELESS RIB EYE, SALMORIGLIO,
EXTRA VIRGIN OLIVE OIL, RAPINI | 65

ALL PRICES SUBJECT TO 13% HST.

OUR PHILOSOPHY

IS THAT WE WORK AS A TEAM.

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.