

ANTIPASTI

MELANZANE

eggplant • marinara • basil

CAPRESELLA

crostini • mozzarella di bufala
heirloom tomatoes • evoo
balsamic glaze • basil

BRUSCHETTA NAPOLETANA

mozzarella • tomatoes • evoo
basil

ANTIPASTO NELLA

arancini • crocchette • zeppole
prosciutto di parma • capocollo
salami • provolone • black olives
serves two

CARPACIO DI MANZO

thinly sliced fillet • arucola
shaved parmigiano • cappers

ALICI MARINATE

fresh marinated white anchovies
arucola • red pepper flakes

BURRATA

bruschette • prosciutto di parma
mozzarella di bufala

SALSICCIE e FRIARIELLI

spicy sausage* • rapini
garlic oil

INSALATA *di* MARE

mussels • calamari • octopus • sepia
shrimp • celery • onion • black olives
lemon • evoo • garlic • parsley

CALAMARI FRITTI

fried with lemon

CALAMARI AFFOGATI

sautéed with black olives
tomato sauce • olive oil • white
wine • garlic • parsley

SAUTÉ MISTO

mussels • clams • evoo • white
wine • garlic

INSALATE

RUCOLA e PARMIGIANO

arucola • parmigiano • evoo
lemon

MISTA

mixed greens • cherry tomatoes
black olives • evoo • balsamic
vinegar

PROSCIUTTO e RUCOLA

prosciutto di parma • arucola
parmigiano • evoo

POMODORI

tomatoes • onions • black
olives • evoo • oregano

PERE e GORGONZOLA

arucola • gorgonzola
sliced pear • evoo • balsamic
vinegar • walnuts

SPINACI

spinach • bell peppers
onion • evoo • balsamic
vinegar

ADD CHICKEN • SHRIMP • PROSCIUTTO • AVOCADO

SECONDI PIATTI

POLLO *alla* SALTIMBOCCA

with prosciutto • mozzarella
spinach • white wine sauce

POLLO *alla* SORRENTINA

with mozzarella • marinara sauce
garlic • basil

SALMONE *della* CHEF

with parmigiano fondue • crispy
potatoes • spinach • lemon

CACCIUCCO ALLA NAPOLETANA

seafood medley • crostini
add lobster for

GRIGLIATA *di* PESCE

lobster • octopus • calamari
shrimp • grilled vegetables

COSTOLETTE *di* AGNELLO

grilled australian french-cut
lamb chops • pancetta
potatoes • peas

RISOTTI

QUATTRO FORMAGGI

gorgonzola • parmigiano
emmental • mozzarella • cream
sauce

CONTADINA

sausage • parmigiano • black truffle
mushrooms • cream sauce
walnuts

PESCATORA

calamari • shrimp • mussels • clams
cherry tomatoes

LOBSTER

6oz lobster tail • cognac cream
sauce

CALZONI

NAPOLI

sweet salami • mozzarella • ricotta
tomato sauce • black pepper
basil

FARCITO

prosciutto cotto • mozzarella
artichoke hearts • mushrooms
tomato sauce • olive oil

PULCINELLA

sausage • mozzarella • rapini

PIZZE

CAVANI

speck • sausage • spicy salami
mozzarella • tomato sauce
basil

NELLA D.O.P.

mozzarella di bufala • san
marzano tomatoes • basil

CAFONE

speck • sausage • mozzarella
onions

AMALFI

mozzarella di bufala • cherry
tomatoes • artichoke hearts
spinach • goat cheese

BIANCO NERO

black truffle paté • mozzarella di
bufala • grilled zucchini • porcini
mushrooms • white truffle oil

FIorentina

mozzarella • parmigiano • ricotta
spinach

TROISI

sausage • mozzarella • rapini

ORGANICA

mozzarella • parmigiano • cherry
tomatoes • portobello mushrooms
arucola

MARGHERITA

mozzarella • tomato sauce
basil

CAPRICCIOSA

prosciutto cotto • mozzarella
artichoke hearts • mushrooms • black
olives • tomato sauce • basil

ORTOLANA

mozzarella • eggplant • zucchini
bell peppers • mushrooms • tomato
sauce • basil

DIAVOLA

spicy salami • mozzarella • tomato
sauce • red pepper flakes •
basil

FUNGHI e SALSICCIA

sausage • mozzarella • mushrooms
tomato sauce • basil

SORRENTINA

mozzarella di bufala • cherry
tomatoes • basil

PESCATORE

tomato sauce • mozzarella • calamari
shrimp • mussels • clams • garlic
oregano

PROSCIUTTO e RUCOLA

prosciutto di parma • mozzarella
parmigiano • arucola

BOMBE (STUFFED)

VESUVIO

prosciutto cotto • spicy salami
mozzarella • parmigiano
mushrooms • tomato sauce • basil

CIOTTA CIOTTA

prosciutto crudo di parma
prosciutto cotto • sausage • spicy
salami • mozzarella • quattro
formaggio • tomato sauce • basil

METÀ E METÀ

MEZZA LUNA

half calzone napoli • half pizza
margherita

MOZZARELLA *di* BUFALA

Made from the milk of
water buffalo, mozzarella
di bufala is ideal for
Neapolitan pizza due
to its rich flavor and the
way it melts in blazing,
wood-burning ovens.

SUBSTITUTE ON
ANY PIZZA 2

PASTA

SPAGHETTI* *al* CARTOCCIO

calamari • mussels • baby clams
tomato sauce • red pepper flakes
parsley

SPAGHETTI* POSSILLIPO

spaghetti* • baby clams • cherry
tomato sauce • evoo • garlic
parsley

SARRACINO

pappardelle* • mussels • pecorino
black truffle • garlic oil • white
wine

SCIALATIELLI* *di* NELLA

6oz lobster tail • shrimp • vongole
mussels • cherry tomatoes from
napoli

RAVIOLI* *al* TARTUFO

black truffle • porcini mushrooms
cream sauce

PAPPARDELLE* *al* RAGÙ *di* AGNELLO

braised lamb ragù • cherry tomato
sauce

GNOCCHI* *di* MARE

shrimp • baby clams • evoo • white
wine • garlic • parsley

GNOCCHI* *alla* SORRENTINA

mozzarella • parmigiano • tomato
sauce • basil

CALAMARATA*

calamari • black olives • tomato
sauce • olive oil • garlic • red
pepper flakes

PACCHERI* *alla* BOSCAIOLA

sausage • parmigiano • mushrooms
black olives • cream sauce
parsley

RIGATONI* RAGÙ

parmigiano • bolognese sauce

RAVIOLI ALL ASTICE

home made lobster ravioli in cream sauce
baby clams

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
Not all ingredients are listed on menu, so please let us know if you have any food allergies.

* DENOTES INGREDIENTS HANDMADE BY **NELLA GRASSANO**, EXECUTIVE CHEF & PIZZAIOLA