

Spuntini (Snacks, Italian-style)

Traditional fried Neapolitan croquettes

Crocche di Patate \$5

Potato & provola

Melanzane \$6

Eggplant “meatballs”

Arancini Gialli \$8

Risotto, pecorino, fontina, saffron

Arancini Rossi \$9

Risotto, pecorino, fontina, saffron, bolognese, tomato

Charcuterie Cheese Plate *3 salumi, 3 cheeses* \$18

With house-made focaccia, sticky nuts, pickles & mostarda

Robiola - creamy cow, sheep + goat cheese from Piedmont

Midnight Moon - goat gouda in Holland for Cypress Grove

Testun al Barolo - goat + sheep milk with Nebbiolo grape must

Prosciutto di Parma Rotondo Dolce DOP - cured pork loin

Bresaola - air dried beef tenderloin from 1732 Meats

Sweet Capocollo - whole muscle pork salame

Antipasti

Insalata Mista \$8

Local mixed greens, crispy onions, cucumbers, seasonal local vegetables with a balsamic white pepper vinaigrette

Tonno \$13

House-made tuna conserva, cannellini, red onion, frisee, egg with a fresh lemon black pepper vinaigrette

Butter Lettuce \$10

Local Butter lettuce, gorgonzola piccante, hazelnuts, house made pickles with a orange white balsamic vinaigrette

Polpette \$9

Meatballs made with local short rib & local pork

Salsiccia \$12

House-made sausage, made with local pork, wild Sicilian fennel, spices & red wine

Zuppa \$9

Changes daily & with the season

Pasta

Spaghetti Ca’Pummarola \$11

Simple Neapolitan red sauce infused with garlic, onion and basil

Rigatoni Bolognese \$14

Slow cooked local short rib, pork shoulder and San Marzano tomatoes

Pasta del Giorno

We stay with the season

Ripieno (Neapolitan-style calzone)

Ripieno Rosso \$17

Ricotta, provola, Neapolitan salami, San Marzano Tomatoes (DOP), pecorino Romano, Sicilian extra virgin olive oil

Ripieno Bianco \$18

Ricotta, provola, local bitter greens, capers, olives, pecorino Romano, Sicilian extra virgin olive oil

- DOP (Denominazione di Origine Protetta) These products are grown & packaged in the region stated under strict guidelines.

Pizze*

Marinara \$12

San Marzano tomatoes DOP, oregano, garlic & Sicilian extra virgin olive oil

Margherita \$14

San Marzano tomatoes DOP, fior di latte mozzarella, Sicilian extra virgin olive oil, pecorino Romano, basil

Margherita Con Bufala \$17

San Marzano tomatoes DOP, mozzarella di bufala, Sicilian extra virgin olive oil, pecorino Romano, basil

Genovese \$15

Piennolo tomatoes from Vesuvius DOP, local eggplant, ricotta salata, pesto, Sicilian extra virgin olive oil, pecorino Romano, basil

Prosciutto di Parma \$19

San Marzano tomatoes DOP, fior di latte mozzarella, Rotondo Dolce prosciutto DOP, local micro arugula, Sicilian extra virgin olive oil, basil

Romana \$16

Red piennolo tomatoes from Vesuvius DOP, fior di latte mozzarella, Gaeta olives, Sicilian capers, Sicilian extra virgin olive oil, basil

San Lorenzo \$17

Provola (smoked mozzarella), house-made sausage, mushroom ragu, pecorino Romano, Sicilian extra virgin olive oil, basil

Tartufella \$19

San Marzano tomatoes DOP, fior di latte mozzarella, local mushrooms, house-made sausage, truffle oil, pecorino Romano, basil

Diavola \$16

San Marzano tomatoes DOP, fior di latte mozzarella, spicy Neapolitan salami, extra virgin olive oil, pecorino Romano, basil

Quattro Stagioni \$18

Artichokes from Puglia, prosciutto cotto, Gaeta olives, fior di latte mozzarella, San Marzano tomatoes DOP, local mushrooms, Sicilian extra virgin olive oil, basil

Ortolana \$16

Assorted local & seasonal vegetables, fior di latte mozzarella, pecorino Romano, hot Calabrian chili oil, basil

Pugliese \$18

Artichokes from Puglia, fior di latte mozzarella, ricotta, sweet capocollo, Sicilian extra virgin olive oil, pecorino Romano

Calabrese \$17

Mozzarella di Bufala DOP, Piennolo tomatoes from Vesuvius DOP, N’duja salame, pecorino Romano, Sicilian extra virgin olive oil, basil

Rapini e Salsiccia \$17

Fior di latte mozzarella, broccoli rabe, house-made sausage, extra virgin olive oil, pecorino Romano, basil

Ciro \$19

Mozzarella di Bufala DOP, Lardo, gorgonzola piccante DOP, red onion, pecorino Romano, Sicilian extra virgin olive oil. A salute to our teacher.

Add:

capers - red onion - basil - side of red sauce - arugula \$1
gaeta olives - eggplant - mushrooms - spicy salami - rapini \$2
artichokes - sausage - prosciutto - n’duja- bufala mozzarella \$3

There is a “Pizza Evolution” happening in Naples, Italy. A handful of pizzaioli are taking this art to another level. The dough is paramount.

A highly hydrated dough with a long fermentation and careful handling results in a light, airy, tender crust.

Everything on a pizza should enhance and exalt the dough.

This is the pizza that is making its way to the tables of the Napoletani. This is what we are striving for.