

SMALL PLATES

Woodfired Meatballs / 6⁵⁰

served with crusty bread

ADD MOZZARELLA +1 | ADD RICOTTA +1

🌿 White Bean Hummus / 6⁵⁰

served with flatbread

Goat Cheese and Marinara Dip / 6⁵⁰

served with flatbread

🌿 Olive Tapenade / 5⁵⁰

crusty bread

Burrata Bar

served with crusty bread or flatbread

MELON AND PROSCIUTTO / 9⁹⁵

ROASTED RED PEPPER AND ARUGULA SALAD / 7⁹⁵

TOMATO CAPRESE *drizzled balsamic reduction* / 7⁹⁵

BEETS, PISTACIO / 7⁹⁵

Meat Board / 9⁹⁵

served w/ tapenade & whole grain mustard

PROSCIUTTO	COPPA
SOPPRESTA	CALABRESE

Cheese Board / 9⁹⁵

served w/ honey, nuts, fruit

TALEGGIO	GORGONZOLA DOLCE LATTE
PARMESAN (THICK SHAVE)	FONTINA

SIGNATURE PIZZAS

Quattro Formaggio / 11⁰⁰

Parmesan, Pecorino, Mozzarella, Taleggio

Prawn / 13⁰⁰

Olive oil poached gulf white prawns, San Marzano tomatoes, fresh mozzarella, garlic, red pepper flakes, post oven chives, and lemon aioli drizzle

Lupo / 13⁰⁰

San Marzano tomatoes, roasted red peppers, pecorino, parmesan, post oven prosciutto, wild arugula and creme fraiche drizzle

Bella Napoli *Beautiful Naples* / 12⁰⁰

Broccoli Raab, roasted red peppers, roasted onions, house sausage, garlic, Fresh Mozzarella

New City / 13⁰⁰

The name Napoli originates from the Greek word Neapolis or "New City"

San Marzano Tomato Sauce, Pecorino, Parmesan, Oregano, Garlic, Burrata, Balsamic Reduction

Dolce e diavola *(sweet + spicy)* / 11⁰⁰

San Marzano Tomato Sauce, fresh mozzarella, calabrese salami, peppadew, post oven shaved parmesan, and honey drizzle

Build Your Own

CHOOSE YOUR BASE

8⁷⁵

MARGARITA

San Marzano Tomato Sauce, Garlic, Basil, Fresh Mozzarella, Olive Oil

BIANCA

Olive Oil, Pecorino, Garlic, Parmesan, Fresh Mozzarella

PESTO

House Pesto, Fresh Mozzarella

CREMA

Cream, Pecorino, Parmesan, Mozzarella

TOPPINGS / 1⁰⁰

Fresh Mozzarella

Ricotta

Feta

Fontina

Gorgonzola

Goat Cheese

Taleggio / \$3

Soppressata

Calabrese

Pancetta

Prosciutto di Parma / \$3

Coppa / \$3

Bacon

Pulled Pork

Pepperoni

Sausage (House made)

Meatball (House made)

Anchovies

Gulf Shrimp / \$3

Woodfired Chicken

Farm Fresh Egg

Peppadew

Mushroom Mix

Kalamata Olives

Roasted Onions

Shaved Red Onion

Sun Dried Tomatoes

Broccoli Raab

Roasted Pineapple

Green Bell Pepper

Roasted Corn

Cherry Tomatoes

Roasted Red Peppers

Jalapeno

Artichoke Hearts

DESSERTS

Gelato (1, 2, or 3 scoops) 2 / 3²⁵ / 4⁵⁰

2-4 Flavors, Topped with Pizzelle cookie

Cannoli / 4⁵⁰

Nutella Pizza / 7²⁵

Topped with Fresh Berries

DRINKS

Sparkling Water *Pellegrino* / 3⁰⁰

Still Water *Aqua Panna* / 3⁰⁰

House made Italian Soda / 3⁵⁰

Two flavors

Fountain Drink / 2⁵⁰

Tea *Sweet, Unsweet* / 2⁵⁰

Coffee / 2⁵⁰



VEGAN

SIGNATURE SALADS

Signature Salads are served with crusty bread or flatbread.

Classic Caesar Salad / 8⁷⁵

Hearts of Romaine, Parmigiano Reggiano, Hand-Torn Croutons, and Caesar Dressing

Garden Salad / 9⁵⁰

Mixed Greens, Cucumber, Shredded Carrots, Cherry Tomatoes, Snap Peas, Watermelon Radish and Green Goddess Dressing

Mediterranean Salad / 9⁵⁰

Romaine, Artichokes, Cherry Tomatoes, Kalamata Olives, Feta, Mediterranean Dressing

Wild Arugula Salad / 9⁵⁰

Strawberries, Sliced Almonds, Parmesan, and Citrus Vinaigrette

House Chopped Salad / 10⁵⁰

Chopped salad with Hearts of Romaine, White Beans, Pickled Red Onion, Roasted Red Peppers, Cherry Tomatoes, Fresh Mozzarella, Soppressata and Roasted Tomato-Basil Vinaigrette

Build Your Own

6⁷⁵

ROMAINE SPRING MIX ARUGULA

Dressings

Caesar, Balsamic Vinaigrette, Meyer Lemon, Green Goddess, Mediterranean, Roasted Tomato Vinaigrette, Ranch, Mustard Vinaigrette

TOPPINGS / 1⁰⁰

Fresh Mozzarella

Gorgonzola

Ricotta

Shaved Parm

Feta

Goat Cheese

Soppressata

Bacon

Shrimp

Woodfired Chicken

Hard Bowl Egg

Roasted Red Peppers

Pickled Red Onions

Cucumbers

Carrots

Snap Peas

Radishes

Corn

Sun Dried Tomato

Olives

White Beans

Bell Pepper

Red Onion

Cherry Tomato

Artichoke

Strawberry

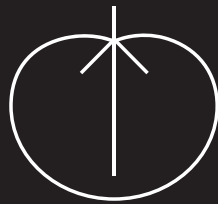
Dried Cranberry

Sunflower Seeds

Croutons

Walnuts

Almonds



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