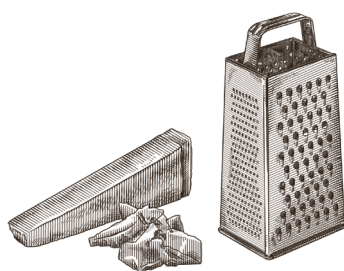


IL PIZZAIOLO

PIZZERIA VERACE NAPOLETANA

EST. 1996



ANTIPASTO

ARANCINI NAPOLETANI

14

*Neapolitan Rice Balls with
Fresh Mozzarella and Parmigiano*

ARANCINI SICILIANI

14

*Sicilian Saffron Rice Balls
with Meat Sauce and Peas*

SUPPLI ROMANA

14

*Roman Tomato Sauce Rice Balls
with Fresh Mozzarella and Parmigiano*

POLPETTE

16

Meatballs, Marinara, Pecorino Romano

HOT PEPPERS

16

Stuffed with Sausage, Marinara, Pecorino Romano

SCAROLA

16

Escarole, Cannellini beans, Sausage, Pecorino Romano

ZUPPA MARITATA

9

Wedding Soup

ANTIPASTO MISTO

24

*Prosciutto di Parma, Salumi, Caciocavallo,
Caciotta, Parmigiano, Giardiniera, Olives, Fagioli*

ANTIPASTO NAPOLI

22

*Assorted Seasonal Vegetables
Prepared Fresh Daily*

COZZE

16

*Fresh Prince Edward Island Mussels
either Marinara or Impepate Style*

GAMBERI

16

*Shrimp, Garlic, Tomatoes, Parsley,
Calabrian Chili*

TONNO TARTAR

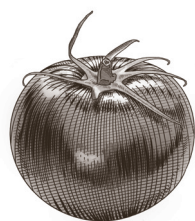
20

*Yellowfin Tuna, Caper, Shallot, Orange,
Avocado, Calabrian Chili*

POLPO

18

*Octopus, Potato, Olive, Fennel, Orange,
Calabrian Chili Aioli*



INSALATA

CAPRESE

18

*Fresh Mozzarella made Daily, Vine-ripened Tomatoes,
Fresh Basil, Sicilian Sea Salt, Extra Virgin Olive Oil*

LA MELA

16

*Honey Crisp Apples, Mixed Greens,
Radicchio, Endive, Hazelnuts, Gorgonzola,
Orange-Honey Vinaigrette*

CESARE

16

*Romaine, Olives, Parmigiano, White Anchovy
Add Grilled Chicken 6*

MISTICANZA

16

*Mixed Greens, Tomatoes, Roasted Peppers,
Cucumbers, Olives, Carrots, Red Wine
Vinaigrette, Parmigiano
Add Gorgonzola 2 Grilled Chicken 6*

FARRO

15

*Farro, Roasted Peppers, Cucumber, Tomatoes,
Onion, Arugula, Ricotta Salata, Vinaigrette*



PIZZA

MARGHERITA 22

*San Marzano Tomatoes,
Fresh Mozzarella, Pecorino Romano,
Basil, Extra Virgin Olive Oil*

MARGHERITA DOC 25

*San Marzano Tomatoes,
Mozzarella di Bufala, Parmigiano,
Basil, Extra Virgin Olive Oil*

NEW YORK 20

*San Marzano Tomatoes,
Aged Mozzarella, Parmigiano, Basil*

MARINARA 20

*San Marzano Tomatoes,
Garlic, Sicilian Oregano, Basil,
Extra Virgin Olive Oil*

COSACCA 20

*San Marzano Tomatoes,
Parmigiano, Basil,
Extra Virgin Olive Oil*

BIANCA 22

*Fresh Mozzarella, Ricotta,
Parmigiano, Extra Virgin Olive Oil*

TOPPINGS

• 3 per topping •

*Pepperoni
Sausage
Meatballs*

*Mushrooms
Tomatoes
Ricotta*

*Peppers
Hot Peppers
Onions*



DIAVOLA 24

*San Marzano Tomatoes, Fresh Mozzarella,
Spicy Salami, Calabrian Chili, Pecorino Romano,
Basil, Extra Virgin Olive Oil*

CALABRESE 24

*San Marzano Tomatoes, Fresh Mozzarella,
'Nduja, Onions, Peppers, Pecorino Romano,
Basil, Extra Virgin Olive Oil*

CAPRICCIOSA 24

*San Marzano Tomatoes, Fresh Mozzarella,
Salami, Artichokes, Mushrooms, Pecorino Romano,
Basil, Extra Virgin Olive Oil*

QUATTRO FORMAGGI 24

*Fresh Mozzarella, Asiago, Fontina, Gorgonzola,
Parmigiano, Extra Virgin Olive Oil*

SALSICCIA E RAPINI 24

*Fresh Mozzarella, Sweet Fennel Sausage,
Rapini, Pecorino Romano,
Extra Virgin Olive Oil*

PROSCIUTTO E ARUGULA 24

*Fresh Mozzarella, Cherry Tomatoes,
Prosciutto di Parma, Baby Arugula,
Parmigiano, Extra Virgin Olive Oil*

COTTO E FUNGHI 24

*Fresh Mozzarella, Fontina,
Prosciutto Cotto, Mushrooms,
Parmigiano, Extra Virgin Olive Oil*

BURRATA 24

*Fresh Burrata, Cherry Tomatoes,
Prosciutto di Parma, Parmigiano, Basil,
Extra Virgin Olive Oil*

PROVOLA 24

*Smoked Buffalo Mozzarella, Potato, Pancetta,
Parmigiano, Extra Virgin Olive Oil*

CALZONE 24

*Ricotta, Fresh Mozzarella, Prosciutto Cotto,
Salami, Cherry Tomatoes, Parmigiano,
San Marzano Tomatoes, Basil, Extra Virgin Olive Oil*

PASTA

RIGATONI MARINARA	22
<i>Rigatoni, Marinara, Parmigiano, Basil</i> <i>Add Meatball or Sausage 4</i>	
RAVIOLI CAPRESE	28
<i>Ravioli filled with Fresh Ricotta,</i> <i>Fresh Mozzarella, Parmigiano, Marinara</i>	
GNOCCHI SORRENTINA	28
<i>Potato Gnocchi, Fresh Mozzarella,</i> <i>Marinara, Parmigiano</i>	
RIGATONI SICILIANA	28
<i>Eggplant, San Marzano Tomatoes,</i> <i>Basil, Fresh Mozzarella, Ricotta Salata</i>	
RIGATONI AMATRICIANA	28
<i>Guanciale, San Marzano Tomatoes,</i> <i>White Wine, Calabrian Chili, Pecorino Romano</i>	
TAGLIATELLE BOLOGNESE	28
<i>Meat ragu of Emilia-Romagna with Parmigiano</i>	
PENNE ROSA	26
<i>Butter, Marinara, Cream, Parmigiano</i>	

PAGLIA FIENO	28
<i>Spinach and Egg Tagliatelle, Mushrooms,</i> <i>Pancetta, Butter, Cream, Parmigiano</i>	
TORTELLONI	28
<i>Spinach and Egg Tortelloni Filled with</i> <i>Fresh Ricotta, Mascarpone, Spinach,</i> <i>Parmigiano Cream Sauce</i>	
CAVATELLI RAPINI	28
<i>Sweet Fennel Sausage, Rapini, Garlic,</i> <i>White Wine, Olive Oil, Pecorino Romano</i>	
SPAGHETTI NERANO	28
<i>Zucchini, Parmigiano, Garlic, Black Pepper,</i> <i>Extra Virgin Olive Oil</i>	
SPAGHETTI VONGOLE	32
<i>Manilla Clams, Garlic, Extra Virgin Olive Oil, White</i> <i>Wine, Calabrian Chili, Parsley</i>	
SPAGHETTI MARECHIARO	38
<i>Mussels, Clams, Shrimp, San Marzano Tomatoes,</i> <i>White Wine, Garlic, Olive Oil, Calabrian Chili, Parsley</i>	

• All pasta is cooked al dente to order. No Substitutions please



SPAGHETTI POMODORO	32
<i>Gentile Cherry Tomatoes "Pomodorini</i> <i>Del Piennolo Vesuvio", Garlic, Basil,</i> <i>Sicilian Sea Salt, Extra Virgin Olive Oil</i>	

RAGU NAPOLETANO	35
<i>Traditional Slow Cooked Sunday Ragu</i> <i>of San Marzano Tomatoes, Onions,</i> <i>Red Wine, Beef Braciola, Sweet Fennel</i> <i>Sausage and Meatballs with Paccheri</i>	

ZITI GENOVESE	30
<i>Slow Cooked Neapolitan</i> <i>Ragu of Onions, Beef, Wine,</i> <i>Herbs, Parmigiano</i>	

SECONDO

POLLO LIMONE	30
<i>Chicken, Lemon, Capers, White Wine,</i> <i>Roasted Potatoes, Broccolini</i>	
POLLO SCARPARELLO	30
<i>Chicken, Sweet Fennel Sausage, Peppers,</i> <i>Potatoes, White Wine, Vinegar</i>	
POLLO PARMIGIANO	30
<i>Breaded Chicken Breast, Marinara,</i> <i>Fresh Mozzarella, Parmigiano, Ziti Marinara</i>	
LASAGNE CARNEVALE	28
<i>Neapolitan Lasagne with Meatballs, Sausage,</i> <i>Ricotta, Fresh Mozzarella, Marinara, Parmigiano</i>	

VEAL CHOP MILANESE	60
<i>Veal chop (16oz) breaded and pan-fried,</i> <i>Tomato Salad, Parmigiano</i>	
VEAL MARSALA	36
<i>Veal Scaloppine, Marsala, Prosciutto di Parma,</i> <i>Wild Mushrooms, Fontina</i>	
VEAL PIZZAIOLA	36
<i>Veal Scaloppine, White Wine, Tomato Sauce,</i> <i>Red and Yellow Peppers, Hot Peppers</i>	
BRANZINO	34
<i>Mediterranean Sea Bass, Fregola Sarda, Tomato,</i> <i>Fennel, Orange Agrodolce</i>	

PARMIGIANA MELANZANE	28
<i>Baked Eggplant, Fresh Mozzarella,</i> <i>Marinara, Parmigiano, Basil</i>	



CONTORNI

PENNE MARINARA	12
FETTUCCHINE ALFREDO	14

ROASTED POTATOES	10
BROCCOLINI	10



We craft our pastries from scratch using real vanilla beans, fresh whole fruits, fresh cage-free eggs and imported Italian specialty flours so that the desserts are identical to what you would find in pastry shops all over Naples.

DOLCI

CANNOLI 9

Hand-made Cannoli Shell filled with Sweetened Ricotta, Ground Pistachio, Chocolate Shavings and Maraschino Cherry

DELIZIA AL LIMONE 9

Sponge Cake filled with fresh Lemon Pastry Cream, Limoncello and Whipped Cream

TIRAMISU 9

Sponge Cake soaked with Espresso, Liquor, layered with Zabaglione, Imported Mascarpone and Cocoa Powder

TORTA CAPRESE 9

Salted flourless Chocolate Cake from the Island of Capri, with Whipped Cream and Pistachios

GELATO & SORBETTO 9

Three Scoops - Assorted Flavors

BIBITE



CAFFÉ

AMERICAN SODA

<i>Coca-Cola</i>	4
<i>Diet Coke</i>	3
<i>Sprite</i>	4
<i>Root Beer</i>	4
<i>Black Cherry</i>	4

ITALIAN GALVANINA

<i>Lemon Tea</i>	4
<i>Peach Tea</i>	4
<i>Green Tea</i>	4
<i>Orange</i>	4
<i>Lemon</i>	4
<i>Blood Orange</i>	4
<i>Tangerine Prickly Pear</i>	4

ACQUA

<i>Lurisia 500 ml</i>	5
<i>Natural or Sparkling water</i>	
<i>Lurisia 1 liter</i>	10
<i>Natural or Sparkling water</i>	

CAFFÉ

<i>Espresso</i>	3
<i>Cappuccino</i>	5
<i>Americano</i>	4
<i>Doppio</i>	5
<i>Macchiato</i>	5
<i>Caffe Latte</i>	5



NAPLES.

(NAPOLI.)

Population, 343,000.

Published under the Superintendance of the Society for the Diffusion of Useful Knowledge.

1840. French Notes.

Scale of 0

Scale of 1000

Scale of 10000

Temperature scale of 40° 20° 0° 20° 40°

Is a mile or 660 yards
500 fathoms or 7200 yards

