

IL PIZZAIOLO

In Naples, the pizza maker is a revered craftsman.

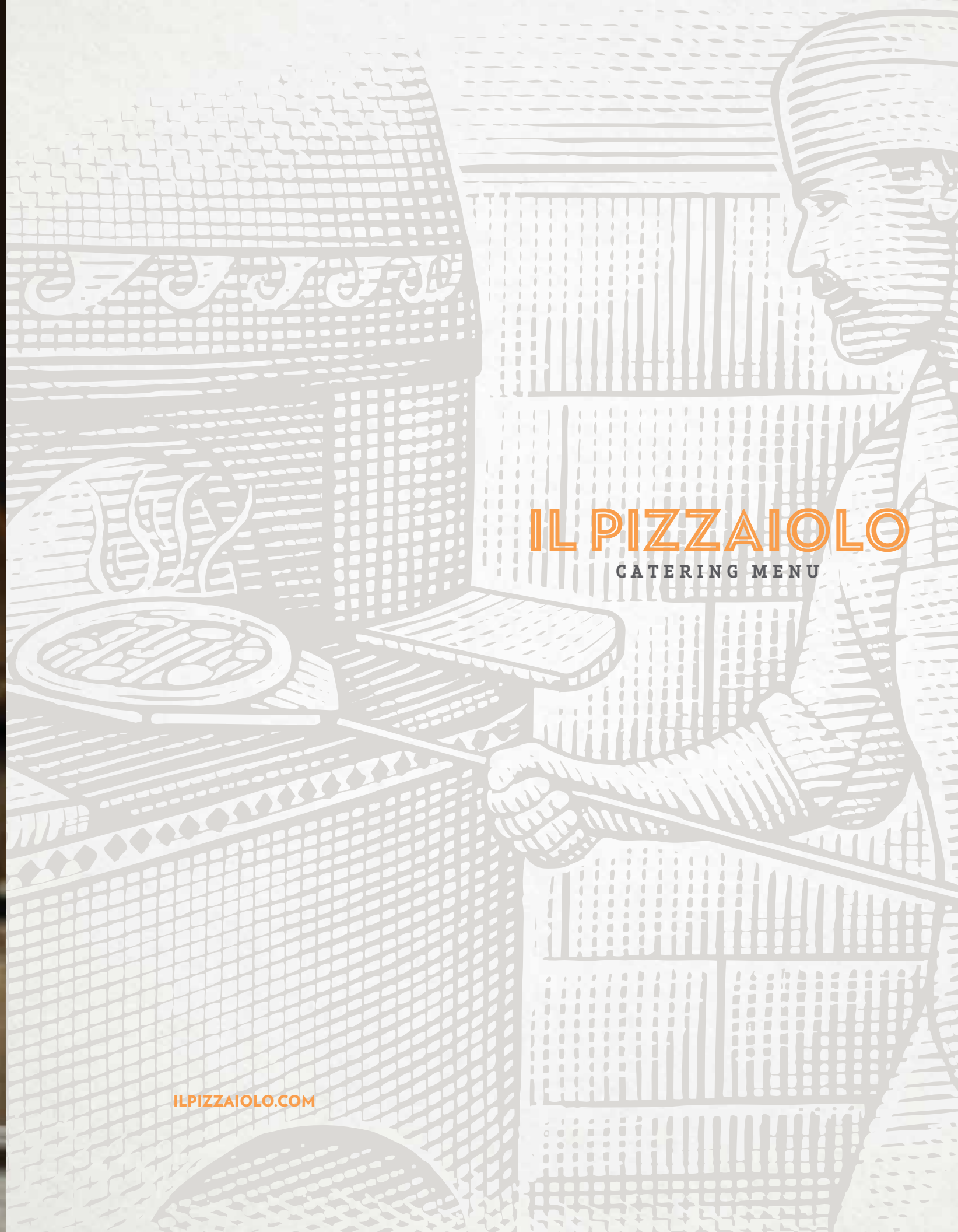
At Il Pizzaiolo, we honor that tradition every day. We honed our craft in Naples. Our forno napoletano wood-fired oven was built from hand-made bricks and volcanic sand from Mt. Vesuvius. Our Neapolitan pizza dough comes from a 300 year old formula of flour, water, Sicilian sea salt, and yeast that is fermented for long periods at room temperature.

All pasta fresca is made in house. The maccheroni is imported from the town of Gragnano, Italy and our pasta is always cooked to order, al dente. We make our fior di latte (fresh mozzarella) daily with cheese curds from Caputo Brothers Creamery. The San Marzano D.O.P. Tomatoes and Mozzarella di Bufala come direct from Italy.

In 1996, we opened as Pennsylvania's first Neapolitan pizzeria.

Today, we continue to elevate the fine art of pizza making. We hope you agree that "simplicity is the ultimate sophistication."
Buon appetito.

Paul A. Molinaro



IL PIZZAIOLO
CATERING MENU

ILPIZZAIOLO.COM



ANTIPASTO

ANTIPASTO NAPOLI \$75

Assorted Neapolitan Vegetables

ANTIPASTO MISTO \$90

Italian Cured Meats, Cheeses and Vegetables

INSALATA CAPRESE \$70

Mozzarella di Bufala, Tomatoes, Basil, Extra Virgin Olive Oil

INSALATA MISTICANZA \$25

Mixed Greens, Tomatoes, Roasted Peppers, Olives, Carrots, Red Wine Vinaigrette with Parmigiano-Reggiano or Gorgonzola

Add Grilled Chicken \$25

INSALATA CESARE \$25

Romaine, Kalamata Olives, Parmigiano, White Anchovy

Add Grilled Chicken \$25

POLPETTE \$50

Meatballs, Marinara, Pecorino Romano

ARANCINI \$50

Sicilian and Neapolitan Fried Rice Balls

PANZAROTTI \$45

Neapolitan Fried Potato Croquettes

DOLCI

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.

CANNOLI \$50 (8 per order)

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

TIRAMISU \$50 (6 per order)

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

DELIZIA AL LIMONE \$40 (6 per order)

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

All items serve approximately 8 people

Some items require 24 advance notice

Delivery availability may vary. Please confirm with your host.

\$150 minimum order for delivery + 10% delivery fee



Pasta

ZITI POMODORO \$70

San Marzano Tomatoes, Garlic, Extra Virgin Olive Oil, Basil

PENNE MARINARA \$60

Marinara Sauce, Pecorino Romano

PENNE ROSA \$70

Butter, Marinara, Cream, Parmigiano-Reggiano

PENNE ROMANA \$90

Butter, Cream, Parmigiano-Reggiano, Peas, Prosciutto di Parma

PENNE BOLOGNESE \$85

Bolognese Meat Sauce, Parmigiano-Reggiano

RIGATONI SICILIANA \$80

Eggplant, Marinara, Mozzarella di Bufala, Pecorino Romano

RAVIOLI CAPRESE \$90

Ricotta di Bufala, Fresh Mozzarella, Parmigiano-Reggiano, Marinara

CAVATELLI RAPINI \$90

Sausage, Rapini, Garlic, White Wine, Pecorino Romano, Olive Oil

SECONDO

POLLO LIMONE \$60

Chicken Breast, Lemon, White Wine, Parsley, Butter

POLLO MILANESE \$85

Breaded Chicken Cutlet, Mixed Greens, Tomatoes, Lemon

POLLO MARSALA \$90

Chicken Breast, Marsala, Prosciutto di Parma, Wild Mushrooms, Fontina

POLLO SCARPARIELLO \$95

Chicken Breast, Sausage, Peppers, Potatoes, Vinegar, Wine

POLLO PARMIGIANO \$85

Chicken Breast, Marinara Sauce, Fresh Mozzarella, Parmigiano

LASAGNE CARNEVALE \$90

Neapolitan Lasagna with Meatballs, Sausage, Ricotta, Marinara

LASAGNE BOLOGNESE \$90

Spinach and Egg Pasta with Bolognese sauce, Parmigiano-Reggiano, Bechemel

PARMIGIANA DI MELANZANE \$90

Eggplant, Fresh Mozzarella, Marinara, Parmigiano, Basil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

IL RAGU

Family Style Dinner (Serves 6-8)

RAGU NAPOLETANO \$120

Traditional Neapolitan Sunday dinner. Pasta with Ragu, Meatballs, Sausage and Beef Braciolo

SIDES

POLPETTE \$50

Meatballs, Marinara, Pecorino Romano

SALSICCIA \$50

Sweet Fennel Sausage, Marinara, Pecorino Romano

ROASTED POTATOES \$25

Roasted Potatoes with Olive oil, Rosemary and Sea Salt

RAPINI \$25

Rapini, Garlic and Olive Oil

BROCCOLINI \$25

Broccoli, Garlic and Olive Oil

SAUCE & SOUP

MARINARA (quart) \$9

ROSA (quart) \$12

BOLOGNESE (quart) \$16

WEDDING SOUP (quart) \$12

PRIVATE EVENTS

We offer a private dining room for party's of up to 40 people. Available at our Warrendale location only.

Mt. Lebanon

ilpizzaiolo.com

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Warrendale

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