

# ANTIPASTO



**ARANCINI** 12  
Sicilian and Neapolitan Fried Rice Balls

**PANZAROTTI** 10  
Neapolitan Fried Potato Croquettes

**POLPETTE** 12  
Meatballs, Marinara, Pecorino Romano

**ANTIPASTO MISTO** 22  
Prosciutto di Parma, Salami, Caciocavallo, Caciotta, Parmigiano, Roasted Peppers, Olives, Fagioli

**ZUPPA DEL GIORNO** 8  
Soup of the Day

**INSALATA MISTICANZA** *side 8 entrée 12*  
Mixed Greens, Tomatoes, Roasted Peppers, Olives, Carrots, Red Wine Vinaigrette with Parmigiano or Gorgonzola

**INSALATA CESARE** *side 8 entrée 12*  
Romaine, Gaeta Olives, Parmigiano, White Anchovy

**INSALATA CAPRESE** 18  
Mozzarella di Bufala, Tomatoes, Basil, Extra Virgin Olive Oil

**INSALATA TRITATA** 18  
Chopped Salad with Romaine, Radicchio, Tomatoes, Provolone, Salami, Olives, Peppers, Peperoncini, Ceci, Vinaigrette

**COZZE** 12  
Fresh Prince Edward Island Mussels either Marinara or Impepate Style

**VONGOLE POSILLIPO** 16  
Fresh Manila Clams, Garlic, Oil, White Wine, San Marzano Tomatoes

## LE VERDURE

**ANTIPASTO NAPOLI** 16  
Assorted Seasonal Vegetables Prepared Fresh Daily

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

# PIZZA



**MARGHERITA** 18  
San Marzano D.O.P. Tomatoes, Fresh Mozzarella, Pecorino Romano, Basil, Extra Virgin Olive Oil

**MARGHERITA DOC** 20  
San Marzano D.O.P. Tomatoes, Mozzarella di Bufala, Parmigiano, Basil, Extra Virgin Olive Oil

**MARINARA** 16  
San Marzano D.O.P. Tomatoes, Fresh Garlic, Sicilian Oregano, Basil, Extra Virgin Olive Oil

**QUATTRO FORMAGGI** 18  
Fresh Mozzarella, Asiago, Fontina, Gorgonzola, Extra Virgin Olive Oil

**PROSCIUTTO E ARUGULA** 22  
Fresh Mozzarella, Fresh Cherry Tomatoes, Prosciutto di Parma, Arugula, Parmigiano, Extra Virgin Olive Oil

**PANNA** 22  
Fresh Mozzarella, Cream, Parmigiano, Prosciutto Cotto, Wild Mushrooms, Extra Virgin Olive Oil

**STRACCIATELLA** 22  
Stracciatella di Burrata, Fresh Cherry Tomatoes, Sicilian Sea Salt, Basil, Extra Virgin Olive Oil, Prosciutto di Parma

**BIANCA** 18  
Fresh Mozzarella, Ricotta di bufala, Parmigiano, Extra Virgin Olive Oil

**DIAVOLA** 20  
San Marzano D.O.P. Tomatoes, Fresh Mozzarella, Spicy Salami Napoletano, Calabrian Chili, Pecorino Romano, Basil, Extra Virgin Olive Oil

**SALSICCIA E RAPINI** 20  
Fresh Mozzarella, Sweet Fennel Sausage, Rapini, Pecorino Romano, Extra Virgin Olive Oil

**SALSICCIA** 20  
San Marzano D.O.P. Tomatoes, Fresh Mozzarella, Sweet Fennel Sausage, Pecorino Romano Basil, Extra Virgin Olive Oil

**FUNGHI** 20  
San Marzano D.O.P. Tomatoes, Fresh Mozzarella, Wild Mushrooms, Pecorino Romano, Basil, Extra Virgin Olive Oil

**CALZONE** 20  
Ricotta di Bufala, Fresh Mozzarella, Prosciutto Cotto, Salami, Fresh Tomatoes, Parmigiano, Tomato Sauce, either Fried or Baked

**MONTANARA** 16  
Fried Pizza finished in Wood-fired oven, San Marzano D.O.P. Tomatoes, Fresh Mozzarella, Parmigiano, Basil



## IL RAGU

**RAGU NAPOLETANO** 28  
Traditional Slow Cooked Ragù Napoletano of San Marzano Tomatoes, Onions, Red Wine, Beef Braciola, Sweet Fennel Sausage and Meatballs with Paccheri Pasta

**SPAGHETTI POMODORO** 21  
San Marzano D.O.P. Tomatoes, Garlic, Extra Virgin Olive Oil, Basil

**RAVIOLI CAPRESE** 24  
Ricotta Di Bufala, Fresh Mozzarella, Parmigiano, Marinara

**GNOCCHI SORRENTINA** 24  
Potato Gnocchi, Mozzarella di Bufala, Marinara, Parmigiano

**TAGLIATELLE BOLOGNESE** 21  
Traditional Meat Ragù of Emilia-Romagna with Parmigiano

**RIGATONI DISGRAZIATA** 21  
Eggplant, San Marzano Tomatoes, Basil, Toasted Bread Crumbs, Ricotta Salata

**LINGUINE VONGOLE** 26  
Manila Clams, Garlic, Extra Virgin Olive Oil, White Wine, Parsley

**CAVATELLI RAPINI** 22  
Sweet Fennel Sausage, Rapini, Garlic, White Wine, Extra Virgin Olive Oil, Pecorino Romano

# Pasta

**SPAGHETTI AMATRICIANA** 21  
Guanciale, San Marzano Tomatoes, White Wine, Pecorino Romano, Calabrian Chili

**TORTELLONI** 24  
Filled with Fresh Ricotta, Mascarpone, Swiss Chard in Parmigiano Cream Sauce

**CARPELLETTI** 24  
Filled with Mortadella, Prosciutto di Parma, Pork, Parmigiano in Tomatoes, Butter, Sage

**PENNE ROSA** 19  
Butter, Marinara, Cream, Parmigiano

**PAGLIA E FIENO** 22  
Spinach and Egg Tagliatelle, Peas, Prosciutto di Parma, Butter, Cream, Parmigiano

**RIGATONI MARINARA** 21  
Marinara with Meatballs or Sweet Fennel Sausage

*No substitutions, please.*

## SECONDO

**PARMIGIANA MELANZANE** 22  
Baked Eggplant, Fresh Mozzarella, Marinara, Parmigiano, Basil

**LASAGNE CARNEVALE** 22  
Neapolitan Lasagne with Meatballs, Sweet Fennel Sausage, Fresh Ricotta, Fresh Mozzarella, Marinara, Parmigiano

**POLLO SCARPARIELLO** 24  
Chicken, Sweet Fennel Sausage, Peppers, Potatoes, White Wine, Vinegar

**POLLO LIMONE** 22  
Chicken, Lemon, Capers, White Wine, Roasted Potatoes, Broccolini

**BRANZINO** 30  
Sea Bass, Roasted Vegetables, Salmoriglio Sauce

## DOLCI

*Most of our pastries from outside baking and vanilla beans, fresh whole fruits, fresh eggs, fine egg, and imported Italian specialty flours so that the doughs are delivered to deliver you would find in every layer of our Naples.*

### DELIZIA AL LIMONE 8

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

### CANNOLI 7

Handmade cream shells filled with Sweetened Ricotta, Grand Pistachio, Chocolate Shavings and Maraschino Cherry

### TIRAMISU 8

Sponge Cake soaked with Espresso, Lightly layered with Zabaglione, imported Mascarpone and Swiss Cheese

### GELATO & SOBBETTO 9

Three Seasons - Assorted Flavors

### TORTIA CAPRESE 8

Sliced flowers, Chocolate Cake from the Island of Capri, with Whipped Cream and Pistachios



## BIBITE & CAFFÈ

### AMERICAN SODA

Coke®-Cola	3
Diet Coke	2
Sprite	3
Root Beer	3
Black Cherry	3

### ITALIAN

Lemon Tea	3
Green Tea	3
Orange	3
Lemon	3
Blood Orange	3
Ginger Ale	3
Cola	3

Winter 15 oz	3
Summer 15 oz	3
Water 750 ml	6
Summer 15 oz	3
Winter 15 oz	3

### CAFFÈ

Espresso	3
Capuccino	4
American	3
Doppio	4
Macchiato	4
Café Latte	4

## IL PIZZAIOLO

In Naples, the pizza maker is a revered craftsman.

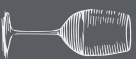
At Il Pizzaiolo, we honor that tradition every day. We hand-prepare our dough in Naples. Our forno opulentino wood-fired ovens built from hand-made bricks and volcanic sand from Mt. Vesuvius. Our Neapolitan pizza dough comes from a 300-year-old formula of flour, water, Sicilian sea salt, and yeast that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

All pizza fresca is made in house. The mozzarella is imported from the first mozzarella dairies in Italy, and the San Marzano D.O.P. tomatoes and Mezzanella di Buffalo come direct from Italy.

In 1976, we opened as Pizzeria's first Neapolitan pizzeria.

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

*Giuseppe Molinaro*



# IL PIZZAIOLO

CUCINA NAPOLETANA

