

ANTIPASTO



ARANCINI 12

Sicilian and Neapolitan Fried Rice Balls

ZUCCHINI FRITTI 10

Fried Zucchini

POLPETTE 12

Meatballs, Marinara, Pecorino Romano

PEPERONI RIPIENI 12

Stuffed Banana Peppers

ANTIPASTO MISTO 22

Prosciutto di Parma, Salami, Caciocavallo, Caciotta, Parmigiano, Roasted Peppers, Olives, Fajoli

INSALATA MISTICANZA *side B entrée* 12

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

INSALATA CESARE *side B 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

YONGOLE POSILLIPO 16

Fresh Manila Clams, Garlic, Oil, White Wine, San Marzano Tomatoes

CALAMARI FRITTI 12

Fried Calamari

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 Braciolo, Sweet Fennel Sausage and Meatballs with Peccheri Pasta

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 YONGOLE 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

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

CAPPELLETTI 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

POLLO SCARPARELLO 24

Chicken, Sweet Fennel Sausage, Peppers, Potatoes, White Wine, Vinegar

POLLO LIMONE 22

Chicken, Lemon, Capers, White Wine, Roasted Potatoes, Broccolini

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

BRANZINO 30

Sea Bass, Roasted Vegetables, Salmoriglio Sauce

VITELLO MILANESE 32

Breaded Veal Scaloppine Pan Fried with Mixed Greens, Tomato Salad and Parmigiano

VITELLO VALDOSTANO 32

Veal Scaloppine, Marsala, Prosciutto di Parma, Wild Mushrooms, Fontina

Most of our pastries from outside baking and vanilla beans, fresh whole eggs, fresh eggs, fine egg and imported Italian quality flowers so that the flavors are delivered to where you would find in every layer of our Naples.

DOLCI

DELIZIA AL LIMONE 8
Sponge Cake filled with fresh Lemon Pastry Cream, Limoncello and Whipped Cream

CANNOLI 7
Handmade Cannoli Shell filled with Sweetened Ricotta, Grand Pistachio, Chocolate Shavings and Maraschino Cherry

TIRAMISU 8
Sponge Cake soaked with Espresso, Lightly layered with Zabaione, moistener Mascarpone and extra powder

GELATO & SOBBETTO 9
Three Seasons - Assorted Flavors
TORTIA CAPRESE 8
Sliced flowers, Chocolate Cake from the Island of Capri, with Whipped Cream and Pistachios



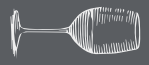
BIBITE & CAFFÈ

| AMERICAN SODA | | ITALIAN | | CAFFÈ | |
|---------------|---|---------------|---|------------|---|
| Coke-Cola | 3 | Lemon Tea | 3 | Espresso | 3 |
| Diet Coke | 2 | Green Tea | 3 | Capuccino | 4 |
| Sprite | 3 | Orange | 3 | American | 3 |
| Root Beer | 3 | Lemon | 3 | Doppio | 4 |
| Black Cherry | 3 | Blood Orange | 3 | Maschito | 4 |
| | | Ginger Ale | 3 | Café Latte | 4 |
| | | Cola | 3 | | |
| | | Winter 15 oz | 3 | | |
| | | Summer 15 oz | 3 | | |
| | | Winter 7.5 oz | 6 | | |
| | | Summer 7.5 oz | | | |

IL PIZZAIOLO

In Naples, the pizza maker is a revered craftsman. At Il Pizzaiolo, we honor that tradition every day. We hand-rolled our crust in Naples. Our fermentation and dried tomatoes 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 is baked in wood-fired ovens. The Neapolitan pizza is imported from the first master pizzaiolo in Naples, Italy, the San Marzano D.O.P. Tomatoes and Mezzanella di Bufala come direct from Italy. In 1976, we opened as Penno'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.

Paolo Penno



IL PIZZAIOLO

CUCINA NAPOLETANA