



IL PIZZAIOLO

CUCINA NAPOLETANA

PRANZO

ANTIPASTO

ARANCINI 15

Sicilian and Neapolitan Fried Rice Balls

STUFFED BANANA PEPPERS 15

Served in marinara, house made mozzarella, Roasted Garlic Crostini

MEATBALLS 15

Served in marinara, Pecorino Romano

FRIED CALAMARI 14

Fried and served with marinara

SEARED BEEF CARPACCIO 18

Seasoned and seared rare Beef Tenderloin, thinly sliced with Radicchio, Arugula, Lemon, Cracked Black Pepper, shaved Parmesan Cheese, and Extra Virgin Olive Oil

BURRATA 18

Fresh Creamy Burrata with Arugula and Radicchio Salad, Heirloom Tomatoes, Extra Virgin Olive Oil, and Sea Salt

ROASTED VEGETABLE NAPOLI 18

Assortment of: Carrots, Fried Zucchini, Mushrooms, Rapini, Cauliflower (Pine Nuts), Frenched Green Beans (substitutions may be made based on seasonal availability)
Great for Sharing

ITALIAN CHARCUTERIE 18

Italian Cured Meats and Aged Cheeses, Roasted Red Pepper, Olives, Fagioli *Great for Sharing*

ESCAROLE, BEANS, & SAUSAGE 14

Italian Sausage, Northern White Beans, Escarole, White Wine, Chicken Broth

ZUCCHINI FRITTI 15

Thinly sliced Zucchini Planks battered and fried, with Marinara, Lemon, and Pecorino

STEAMED MUSSELS 15

Fresh Prince Edward Island Mussels served with Marinara or Impepate Style

RICOTTA AL FORNO 14

Sweet Cream Ricotta baked with Roasted Garlic, Herbs, Marinara, and Fresh Pizza Bread

WEDDINGSOUP 8



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

For parties of 8 or more we include a 20% gratuity.

SALAD

CAPRESE SALAD 18

Buffalo Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil,

MISTICANZA SALAD SIDE 8 | ENTRÉE 13

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

CAESAR SALAD SIDE 8 | ENTRÉE 14

Romaine, Olives, Parmigiano, White Anchovy

SUMMER BERRY SALAD 16

Seasonal Fresh Berries, Mixed Spring Greens, Spicy Candied
Pistachios, and Feta Cheese, tossed in a Balsamic Vinaigrette

SALMON SALAD 18

Salmon, Mixed Spring Greens, Tomatoes, Red Onion, Feta Cheese
Balsamic Vinaigrette and Crispy Fried Capellini

HOUSE SALAD SIDE 6 | ENTRÉE 11

Chopped Iceberg and Romaine, Carrots, Kalamata Olives,
Cherry Tomatoes, Red Onion, House Made Italian Dressing

ADD CHICKEN 7 / ADD SHRIMP 10

ADD BRANZINO 10 / ADD SALMON 10

PANINIS/SANDWICHES

All sandwiches are served with house made chips

CHICKEN PARMIGIANO 15

Breaded Chicken Breast seasoned and fried to golden brown topped with marinara, house made mozzarella, fresh Basil on an Italian Roll

ITALIAN MUFFULETTA SANDWICH 16

Spicy Capicola, Prosciutto Cotto, Sweet Soppressata, and Genoa Salami with Arugula, Aged Provolone Cheese, and a Roasted Red Pepper Olive Tapenade

CAPRESE SANDWICH 17

Thinly sliced Heirloom Tomatoes, Buffalo Mozzarella, and Fresh Basil Pesto

Prices and items subject to change

PIZZA



MARINARA 15

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

MARGHERITA 16

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

PROSCIUTTO E ARUGULA 24

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

QUATTRO FORMAGGI 23

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

BIANCA 16

Fresh Mozzarella, Ricotta di Bufala, Parmigiano, Extra Virgin Olive Oil

DIAVOLA 24

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

CALZONE 23 *(fried or baked)*

Ricotta di Bufala, Fresh Mozzarella, Prosciutto Cotto, Salami, Fresh Tomatoes, Parmigiano, Tomato Sauce

MONTANARA 18

Fried pizza finished in a wood fired oven, San Marzano DOP Tomatoes, Fresh Mozzarella, Parmigiano, Basil

PANNA 24

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

SALSICCIA 24

San Marzano Tomatoes, Fresh Mozzarella, Sweet Fennel Sausage, Pecorino Romano, Basil and Extra Virgin Olive Oil

MUSHROOM PIZZA 24

Wild Mushrooms, Pancetta, Gorgonzola, Caramelized Onions, and Truffle Oil

ADD CHICKEN 7 / ADD SHRIMP 10



ENTRÉES

CHICKEN LIMONE 20

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

CHICKEN MILANESE 20

Breaded Chicken Scallopini, Pan Fried with Mixed Greens, Sliced Tomatoes, Parmigiano

CHICKEN PARMIGIANO 20

Breaded Chicken Scallopini, Pan Fried, Marinara, Fresh Mozzarella, Spaghetti

BRANZINO 20

Sea Bass, Roasted Vegetables, Salmoriglio Sauce

SALMON 23

Pan Seared Salmon Filet, Roasted Vegetables, Salmoriglio Sauce

Pasta

SPAGHETTI POMODORO 16

San Marzano DOP Tomatoes, Garlic, Extra Virgin Olive Oil

RAVIOLI CAPRESE 19

Ricotta & Fresh Mozzarella Filled House Made Ravioli, Marinara, Parmigiano

GNOCCHI SORRENTINA 19

House Made Potato Gnocchi, Fresh Mozzarella, Marinara, Parmigiano

TAGLIATELLE BOLOGNESE 18

Traditional Meat Ragu, Emilia-Romagna, Parmigiano

PENNE ROSA 18

Butter, Marinara, Cream, Parmigiano

PAGLIA E FIENO 20

Spinach, Egg Tagliatelle, Peas, Prosciutto di Parma, Butter, Cream, Parmigiano

LINGUINE VONGOLE 23

Clams, Garlic, Extra Virgin Olive Oil, White Wine, Parsley

SHRIMP PESTO 24

Sauteed Shrimp with Sweet Cherry Tomatoes, Fresh Basil Pesto, and Garganelli Pasta

SPAGHETTI AGLIO OLIO 16

Extra Virgin Olive Oil, Garlic, Calabrian Chili Peppers, Fresh Italian Parsley

CAVATELLI RAPINI 19

Sweet Fennel Sausage, Rapini, Garlic, White Wine, Extra Virgin Olive Oil, Pecorino Romano

RIGATONI MARINARA 19

Marinara with Meatballs or Sweet Fennel Sausage

GARGANELLI SHRIMP DIAVOLO 24

Sauteed Shrimp, Hot Banana Peppers, Calabrian Chilis, Marinara, Cream, Butter, and Parmesan with Garganelli Pasta

PAPPARDELLE ALLA FUNGHI 25

Pappardelle Pasta tossed with Assorted Mushrooms, White Wine, Pancetta, Cream, and Parmesan Reggiano Cheese, topped with Fresh Cracked Black Pepper

DOLCI

ITALIAN LEMON CREAM CAKE 9

Vanilla Cake filled with Creamy Mascarpone, accented with Lemon, Finished with Vanilla Crumb and Dusted with Sugar

CANNOLI 8

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

GELATO & SORBETTO 9

Three Scoops - Assorted Flavors

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

TRADITIONAL PANNA COTTA 10

Traditional Vanilla Bean Panna Cotta, topped with Seasonal Summer Berries

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== BIBITE & CAFFÉ ==

AMERICAN SODA		ITALIAN		CAFFÉ	
Coca-Cola	3.5	Lemon	3	Espresso	3
Diet Coke	2.5	Blood Orange	3	Doppio	4
Sprite	3.5	Orange	3	Cappuccino	4
Root Beer	3.5	Water 355 ml	3.5	Americano	3
Black Cherry	3.5	<i>Natural or Sparkling</i>		Macchiato	4
Ginger Ale	3.5	Water 750 ml	7	Caffe Latte	4
		<i>Natural or Sparkling</i>		Regular Coffee	3
				Decaf Coffee	3
				Hot Tea	3
HONEST TEA	3.5				
LEMONADE	3.75				

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