

ANTIPASTI

CAPRESE CON BUFALA CAMPANA DOP *seventeen*

Heirloom baby tomatoes, mozzarella di bufala and anchovies fillets

IL GRAN CUOPPO NAPOLETANO *eleven/thirteen*

di terra: Traditional neapolitan golden mix of vegetables, rice balls, potato croquettes, doughballs, maccheroni frittata. di mare: Traditional neapolitan golden mix of vegetables, shrimp, calamari, seaweed doughball

BRUSCHETTE AL FORNO *ten*

Trio of bruschetta on our freshly wood-fire baked bread: bruschetta pomodoro e origano, bruschetta con scarola and bruschetta al lardo

BACI DI PIZZA CON VERDURE OR CON CARNE *eight*

Pizza rolls filled with eggplant, zucchini, red bell pepper and ricotta or with salami and ricotta

POLPETTE AL SUGO *nine*

Fried meatballs on a bed of San Marzano tomato sauce

PASSEGGIATA A NAPOLI

A SELECTION OF ITALIAN CURED MEATS, CHEESES AND DELICACIES

PASSEGGIATA DI SALUMI *seventeen*

Four artisanal Italian cured meats served with focaccia bread, pickled fennel and marinated Gaeta olives

PASSEGGIATA DI FORMAGGI *fifteen*

Four artisanal Italian cheeses served with focaccia bread, toasted walnuts with honey, pickled fennel and fig jam

SALUMI

accompanied by marinated Gaeta olives, oven-roasted red peppers, fig jam, pickled fennel, toasted walnuts with honey and focaccia bread

Mortadella with Pistachio 4

Finocchiona 7

Speck 5

Sopressata 6

Truffle Salami 7,5

Coppa 5,5

Parma DOP Riserva 5

FORMAGGI

accompanied by marinated Gaeta olives, oven-roasted red peppers, fig jam, pickled fennel, toasted walnut with honey and focaccia bread

Taleggio DOP 4

Asiago fresco 3,5

Pecorino toscano DOP 5,5

Ubriaco di Rabioso 5,5

Cacio di Bosco al Tartufo 6

Parmigiano Reggiano 24 Months 4,5

Gorgonzola dolce DOP 4

Provolone piccante 5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chances of foodborne illness, especially if you have certain medical conditions

INSALATE

INSALATA MISTA  VEGAN OPTION WITHOUT CHEESE *thirteen*

Mixed seasonal greens with sweet grape tomatoes, Gaeta olives, carrot, mint served with a lemon dressing and Parmigiano Reggiano 24 months shavings

CITRUS GRAVLAX *fourteen*

Homemade salmon gravlax with greens, fresh orange, pickled fennel, dill and cucumber

STRACCIATELLA *ten*

Mixed seasonal greens, sweet grape tomatoes, anchovies, sourdough croutons with creamy burrata dressing

INSALATA DI SPINACI *eleven*

Fresh spinach with crunchy bacon and oven-toasted walnut with Italian balsamic glaze

INSALATA DI POLLO *fifteen*

Free-range natural oven-roasted chicken with sweet grape tomatoes, almonds, cucumber and Parmigiano Reggiano 24 months served with hazelnut dressing

PRIMI

GNOCCHI ALLA SORRENTINA *seventeen*

Potato gnocchi with sweet grape tomatoes, San Marzano tomato sauce, fior di latte mozzarella and basil

MELANZANE ALLA PARMIGIANA *fourteen*

Eggplant parmigiana with San Marzano tomato sauce, fior di latte mozzarella and Parmigiano Reggiano 24 months, served with rosemary focaccia bread

LASAGNETTA NAPOLETANA *seventeen*

Homemade lasagna with Italian sausage, meatballs and ricotta cheese

PASTA E FASULE *twelve*

Pasta mista with Borlotti beans and aromatic lardo

FRITTATA DI MACCHERONI *eleven*

Pasta frittata with fior di latte mozzarella and basil

PASTA E PATATE *thirteen*

Pasta mista with potatoes and smoked provola di bufala campana DOP

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PIZZA

PIZZE DELLA TRADIZIONE NAPOLETANA

MARGHERITA STG *eighteen*

Best traditional pizza in the world | Pizza World Championship, Parma 2012 🏆

Mozzarella di bufala campana DOP, San Marzano tomato sauce and basil

🍷 **Pairing suggestion Barbera d'Alba**

MARINARA STG *ten*

San Marzano tomato sauce, garlic, dried oregano

🍷 **Pairing suggestion Sauvignon Blanc**

VERACE STG *nineteen*

Mozzarella di bufala campana DOP, pomodorini del piennolo del Vesuvio, garlic and basil

🍷 **Pairing suggestion Insolia**

PIZZE CLASSICHE

MARGHERITA *twelve*

1st Campionato Nazionale della Pizza a Regola d'Arte | 2nd Campionato del Pizzaiuolo Napoli 2011 |
2nd Spicy Pizza World Championship 2011 🏆

San Marzano tomato sauce, fior di latte mozzarella and basil

🍷 **Pairing suggestion Pinot Grigio**

DIAVOLA *fifteen*

*Spicy Italian salami, fior di latte mozzarella, San Marzano tomato sauce, peperoncino,
Parmigiano Reggiano 24 months and basil*

🍷 **Pairing suggestion Cabernet Sauvignon**

REGINA *nineteen*

*Prosciutto di Parma DOP Riserva, mozzarella di bufala campana DOP, Parmigiano
Reggiano 24 months, fior di latte mozzarella, arugula and sweet grape tomatoes*

🍷 **Pairing suggestion Vermentino**

SASICC' E FRIARIELL' *sixteen*

Italian sausage, rapini and fior di latte mozzarella

🍷 **Pairing suggestion Fiano**

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VEGGIE  *twelve*

VEGAN OPTION WITH VEGAN CHEESE

Pomodorini del Piennolo, eggplant, red bell peppers, cremini mushroom, zucchini, fior di latte mozzarella and basil

 **Pairing suggestion Prosecco Zonin**

CAPRICCIOSA *fifteen*

Cremini mushrooms, ham, baby artichokes, fior di latte mozzarella, San Marzano tomato sauce, basil and Parmigiano Reggiano 24 months

 **Pairing suggestion Chianti**

CINQUE FORMAGGI *sixteen*

Asiago, smoked provola di bufala campana DOP, gorgonzola DOP, fior di latte mozzarella, Parmigiano Reggiano 24 months and basil

 **Pairing suggestion Sparkling Rosé**

TONNO E CIPOLLA *fifteen*

Caramelized red onion, tuna in olive oil and fior di latte mozzarella

 **Pairing suggestion Insolia**

NAPOLETANA *thirteen*

San Marzano tomato sauce, Gaeta olives, capers, garlic, anchovies fillets and oregano

 **Pairing suggestion Falanghina**

PIZZE GOURMET

PESTO *twenty-five*

Basil pesto, mozzarella di bufala campana DOP, semi dried tomatoes and pancetta

PISTACCHIO *twenty-one*

Mortadella, mozzarella di bufala campana DOP, pistachio cream and pistachio crumble

SCAROLA *twenty-one*

Smoked provola di bufala campana DOP and sautéed escarole with anchovies, Gaeta olives, toasted pinenuts, capers, garlic, raisin

PICCANTE *nineteen*

Nduja Calabrese DOP, red onion, peperoncini di Calabria and fior di latte mozzarella

TARTUFO **Market Price**

Quail eggs, burrata and black truffle shavings

COTTO E PATATE *seventeen*

Oven-roasted potatoes, ham and fior di latte mozzarella

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LARDO *twenty*

Oven-roasted red peppers, lardo, anchovies, Gaeta olives and fior di latte mozzarella

PARMIGIANA *eighteen*

Pizza World Championship - Trofeo Parmigiano, Parma 2013 🏆

Eggplant parmigiana, fior di latte mozzarella, Parmigiano Reggiano 24 months and basil

🍷 **Pairing suggestion Primitivo Sasseo**

SALAME E PEPERONI *seventeen*

Best traditional pizza in the world, International Pizza Expo, Las Vegas 2012 🏆

Spicy Italian salami, red bell peppers, San Marzano tomato sauce and fior di latte mozzarella

🍷 **Pairing suggestion Pinot Noir**

CALZONI E PIZZA FRITTA

CALZONE CLASSICO *thirteen*

San Marzano tomato sauce, fior di latte mozzarella, ham and basil

CALZONE NAPOLI *sixteen*

San Marzano tomato sauce, fior di latte mozzarella, salami, ricotta, Parmigiano Reggiano 24 months and basil

POSITANO *fifteen*

Fried pizza with ricotta, salami, smoked provola and San Marzano tomato sauce

SORRENTO *fourteen*

Fried pizza with sautéed escarole, anchovies, Gaeta olives, toasted pinenuts, capers, garlic, and raisin

O'PANUOZZO 12-4pm
PIZZA DOUGH SANDWICH

SPACCANAPOLI *twelve*

Free-range natural oven-roasted chicken, sweet grape tomatoes, basil pesto and fior di latte mozzarella

TOLEDO *fourteen*

Eggplants, pancetta and smoked provola di bufala campana DOP

VOMERO *twelve*

Porcini mushroom, porchetta and fior di latte mozzarella

CHIAIA *fourteen*

Italian sausage, rapini and smoked provola di bufala campana DOP

POSILIPPO *thirteen*

Prosciutto di Parma DOP Riserva, mozzarella di bufala campana DOP, arugula and sweet grape tomatoes

DOLCI

TIRAMISÙ *nine*

with Mascarpone, Savoiardi, espresso coffee and cocoa powder

TORTA CAPRESE *eight*

Peruvian dark chocolate and almond flourless cake accompanied by vanilla ice-cream

BABÀ NAPOLETANO *eight*

Neapolitan baba with black raspberries on a bed of crema pasticciera

NUTELLA PIZZA *ten*

Cocoa pizza dough topped with Nutella and pizza crust stuffed with sweet ricotta cheese

PIZZA WITH FRESH FRUITS *eleven*

Cocoa pizza dough topped with custard cream, tangerine, banana, apple and pear.

APERITIVO (FRITTI/SIDES)

Monday-Friday 4-6pm

CHEESY LEMON PEPPER FRIES *five*

Hand cut and baked in wood-fired oven with black pepper, Parmigiano Reggiano 24 months and lemon zest

CUOPPINO NAPOLETANO *six*

Traditional neapolitan golden mix of vegetables, rice balls and doughballs, fried in peanut oil

CAPRINI *four*

Caprese skewers with heirloom baby tomatoes, fior di latte mozzarella and basil

MONTANARA *five*

Fried pizza with San Marzano tomato sauce, Pecorino toscano DOP and basil

WEEKLY SPECIALS

ANTIPASTI

STRACCETTI ALLA NAPOLETANA

Fried pizza dough with sweet grape tomatoes, arugula, Parmigiano Reggiano 24 months and prosciutto di Parma San Nicola DOP

PRIMI

PASTA E PATATE

Pasta mista soup with potatoes and smoked provola di bufala campana DOP

PIZZA

TRONCHETTO

Prosciutto di Parma San Nicola DOP, sweet grape tomatoes, arugula, smoked provola, fior di latte mozzarella and Parmigiano Reggiano 24 months

BIRRE ALLA SPINA E IN BOTTIGLIA

DRAFT BEER

Peroni

Funky Buddha Hog Gun IPA

BOTTLED BEER

Peroni

Funky Buddha Floridian Hefeweizen

Monk in the Trunk Organic Amber ALE

Duvel Belgian Golden ALE

Left Hand Milk Stout Nitro

Narraganset Lager

COCKTAILS

VENETIAN SPRITZ

Aperol, prosecco, soda water with olive and orange garnish

WHITE SPRITZ

dry white wine, soda water, lemon syrup and citrus herbs

BICICLETTA

Aperol, white wine, soda water and lemon garnish

NERO CHINATO SPRITZ

black raspberries, fresh lemon juice, Aperol, champagne, soda water

BLOOD ORANGE

sparkling rosé, aperol, reduced blood orange juice

BELLINI

champagne and fresh peach puree

WINE LIST

SPARKLING

PROSECCO *Zonin Cuvee 1821 Veneto Nv* (90 Points Vinous) 8/35

ROSÉ *Sparkling Rosé Zonin Veneto Nv* 187ml 8

CHAMPAGNE *Paul Dethune Brut Nv* 95

WHITE WINES

PINOT GRIGIO SUPERIORE *Ca'bolani Friuli 2015* 10/36

SAUVIGNON BLANC *Ca'bolani Friuli 2015* 11/40

FIANO *Masseria Altemura Puglia 2015 Organic* 9/35

VERMENTINO *Rocca Di Montemassi Toscana 2015* (Gold Medal Mundus Vini) 12/45

INSOLIA *Feudo Principi Di Butera Sicilia 2015 Organic* 45

FALANGHINA

CHARDONNAY

RED WINES

CHIANTI CLASSICO *Castello D'albola Toscana 2013* (90 Points James Suckling) 11/45

PRIMITIVO SASSEO *Masseria Altemura Puglia 2014 Organic* 9/38

NERO D'AVOLA *Feudo Principi Di Butera Sicilia 2014 Organic* 11/45

CABERNET SAUVIGNON *Feudo Principi Di Butera Sicilia 2014 Organic* 13/48

BARBERA D'ALBA *Cordero Di Montezemolo Piemonte 2015* 17/70

MALBEC *Piattelli Mendoza Argentina 2015* 13/48

PINOT NOIR *Pull Eighty Oregon 2014* 13/50

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SUPERTUSCAN MONTEMASSI *Rocca Di Montemassi Toscana 2013*
(89 Points Wine Spectator - 🍷 🍷 🍷 Gambero Rosso) 78

VALPOLICELLA RIPASSO *Zonin (Baby Amarone) Veneto 2013* 65

BAROLO *Poggio Le Coste Piemonte 2012* 95

DOLCE

MOSCATO D'ASTI *Castello Del Poggio Igt Pavia 2015* 7/28