

ANTIPASTI

ZUPPA DI MINESTRONE

seasonal vegetable, borlotti and cannellini bean, pizza crouton, basil pesto 9

OLIVE

citrus marinated cerignola olive 8

POLPETTE AL FORNO

wood fired meatball, san marzano dop, wood fired bread 14

ZUCCHINE ALLA SCAPECE

tempura fried zucchini, lemon aioli 12

CAPRESE DI BURRATA

blistered cherry tomato, basil pesto, burrata, wood fired bread 15

CARCIOFI ARROSTITI

charred artichoke heart, fried baby artichoke, toasted pine nut, parmigiano, lemon citronette 13

VERDURE DI STAGIONE

wood fired seasonal vegetable 12

PATE DI FEGATINI

housemade chicken liver pate, san marzano jam, wood fired bread 13

INSALATE

MISTA

mixed lettuce, shaved black radish, fennel, lemon citronette 12

CAVOLETTA DI BRUXELLES

shaved brussels sprout, lolla rossa, apple, toasted pistachio, caramelized shallot vinaigrette 14

CESARE

little gem, fried caper, parmigiano, pizza crouton, calabrian caesar vinaigrette 15

CHOP

kale, butter lettuce, frisee, cucumber, marinated chickpea, avocado, gaeta black olive, soppressata, provolone d'agerola, calabrian vinaigrette 16

CARULINA

baby butter lettuce, crispy prosciutto crudo, charred corn, parmigiano, oregano vinaigrette 16

add wood fired chicken 7
add salmon conserva 8

OUR DOUGH IS MADE BY HAND IN THE NEAPOLITAN TRADITION THEN FERMENTED AND PROOFED FOR TWO DAYS. WE USE ORGANIC STONE GROUND ITALIAN FLOUR AND SAN MARZANO TOMATOES THAT ARE GROWN EXCLUSIVELY FOR PIZZANA IN THE NAPLES COUNTRYSIDE. OUR MOZZARELLA, OR "FIOR DI LATTE," IS SHIPPED FRESH FROM ITALY SEVERAL TIMES A WEEK.

PIZZA

MARGHERITA

san marzano dop, fior di latte, basil, parmigiano 16

PESTO

basil pesto, fior di latte, cherry tomato, parmigiano 17

FUNGHI

italian crema, fontina, shiitake and oyster mushroom, caramelized onion 18

TARTUFO

norcia black truffle, fior di latte, fontina MP

ORTOLANA

san marzano dop, grilled zucchini, eggplant, red pepper pesto, basil 17

CORBARINA

cherry tomato, squash blossom, burrata, gremolata 18

AGLIO OLIO

fior di latte, roasted garlic, calabrian chile, bread crumb, basil 15

PEPPERONI

san marzano dop, fior di latte, pepperoni 18
add shaved cremini mushroom 1

AMATRICIANA

housemade amatriciana sauce, fior di latte, crispy prosciutto crudo, red onion, shaved parmigiano 20

MESSICANA

chorizo, cilantro lime sauce, pickled sweet chile, jalapeno, queso fresco 18

UOVO

fior di latte, cherry tomato, prosciutto crudo, bacon jam, arugula, egg 19

AGNELLO

san marzano dop, fior di latte, lamb sausage, oregano 19

BIANCA

fior di latte, panna, fennel sausage, shaved fennel, red onion 19

PIGNATIELLO

neapolitan sunday gravy, fior di latte, parmigiano crema, basil 22

HAWAIANA

san marzano dop, fior di latte, prosciutto cotto, spicy pickled pineapple 18

CARNIVORO

san marzano dop, fior di latte, spicy soppressata, fennel sausage, prosciutto cotto, parmigiano, basil 22

all pizza available with
gluten free crust

PIZZANA

IMPARIAMO 1 IN 1830, THE WORLD'S FIRST PIZZERIA OPENED ITS DOORS IN NAPLES. 2 IN 1889, THE MARGHERITA PIZZA WAS CREATED BY A NEAPOLITAN PIZZAIOLO TO HONOR QUEEN MARGHERITA OF SAVOY. THE PIZZA WAS GARNISHED WITH TOMATO, CHEESE AND BASIL TO REPRESENT THE RED, WHITE AND GREEN OF THE ITALIAN FLAG. 3 THE PHRASE "SEE NAPLES AND DIE" OR "VEDI NAPOLI E POI MUORI" MEANS THAT BEFORE YOU DIE YOU MUST EXPERIENCE THE BEAUTY AND MAGNIFICENCE OF NAPLES.

DOLCI

TERRINA DI NAPOLETANA

vanilla, strawberry and triple chocolate ice cream, fudge, chocolate cookie crumb 12

TORTA AL CIOCCOLATO

dark chocolate olive oil cake,
vanilla ice cream 12

RABBARO

rhubarb upside down cornmeal
cake, wildflower honey
cream, amaretti crumb 12

PANNA COTTA

salted caramel panna cotta,
caramelized pretzel 12

GELATO

vanilla ice cream,
fudge, sprinkles 8

all ice cream
made by sprinkles