

# DINNER

NAPLES 45

## PICCOLI PIATTI

{antipasti}

Share an assortment of small plates at your table.

Choice of:

2 items for 16.

3 items for 18.

5 items for 26.

**Mista** Mixed greens, olive oil, vinaigrette 9.

**Cesare** Romaine lettuce, Parmesan, Caesar dressing 9.

**Caprese** Fresh mozzarella, tomatoes, basil, sea salt, capers, extra virgin olive oil 9.75

**Calamari** Fried, spicy tomato sauce 9.75

**Polpettine** Meatballs, sweet & sour sauce 9.50

**Cotecchino** Sausage & lentils 9.

**Arancini** Risotto balls filled with mozzarella and meat ragù 8.50

**Parmigiana** Baked eggplant, mozzarella, tomato, Parmesan 9.

**Polenta** Sautéed wild mushroom, poached egg 9.50

**Gamberetti** Shrimp, artichokes, lemon & basil 9.50

**Salumi** Prosciutto, bresaola, finocchiona, n'duja, capers & pickled vegetables 14.

## ZUPPE {soups}

**Lentil** Sausage 9.

**Pasta Fagioli** 9.

## INSALATA

{entrée salads}

**Cesare** Oven-roasted chicken, romaine lettuce, Parmesan, Caesar dressing 19.

**Pollo** Chopped grilled chicken, romaine, apple, fennel, avocado, frisée, pine nuts, citrus vinaigrette, crispy pasta 19.

**Napoli** Artichoke, fennel, celery, mushrooms, Parmesan 17.50

**Toscana** Roasted sliced filet of beef, arugula, roasted potatoes, sweet onions salad, lemon olive oil dressing 22.

## PASTA

**Paccheri** Large macaroni tubes, classic Neapolitan meat sauce 19.50

**Scialatielli** Long flat noodles, porcini mushrooms, pancetta, parsley 19.

**Penne** Quill-shaped pasta, plum tomatoes, mozzarella, basil 16.50

**Linguine** White clams, fennel, garlic, extra virgin olive oil 18.

**Spaghetti di Gragnano** Broccoli rabe, oven-roasted tomatoes, pecorino 17.

**Lasagna Bolognese** Meat sauce, tomatoes, Besciamella, Parmesan 19.

**Strozzapreti** Twisted pasta, roasted cauliflower, anchovies, green olives, golden sultanas, toasted breadcrumb 19.

**Lobster Risotto** Chanterelle mushrooms 24.

## PESCE {fish}

**“Aqua Pazza”** Sea bass poached with clams, tomatoes, capers, garlic, oregano 26.

**Salmone** Roasted, zucchini, tomatoes 24.

**Cod** Artichoke caponata 27.

### Pesce alla Griglia

Grilled branzino, lemon, parsley, extra virgin olive oil 24.

## CARNE {meat}

**Pollo** Roasted chicken, lemon, garlic, peperoncino 21.

**Milanese** Breaded chicken cutlet, tomato, arugula, red onion salad 26.

**Bistecca** Sirloin steak “Pizzaiola Style”, tomatoes, oregano 32.

## CONTORNI

{sides} 5.50

**Spinach** Garlic, lemon

**Potatoes** Rosemary, pecorino

**Cauliflower** Peperoncino, olives, breadcrumbs

**Grilled Vegetables**

## AUTHENTIC NEAPOLITAN PIZZA



*Caputo flour imported from Southern Italy, San Marzano tomatoes, handmade Fior de Latte mozzarella, water from a local spring just like the springs in Italy's Campania region make our pizza as authentic and delicious as that found on the streets of Naples.*

**10” individual or “Mezzo Metro” to share.**

**CLASSIC** {with tomato sauce}

**Margherita D.O.C.** San Marzano tomatoes, fresh mozzarella, basil 16.95/35.50

**Vesuvio** Italian anchovies, olives, capers, tomatoes, hot peppers, mozzarella 16.95/35.50

**Pepperoni** Spicy pepperoni, tomatoes, mozzarella 17.95/37.95

**Funghi** Mushrooms, tomatoes, mozzarella 16.95/35.50

**Barese** Fennel sausage, onions, tomatoes, mozzarella 16.95/35.50

**Quattro Stagioni** Artichokes, ham, eggplant, mushrooms, tomatoes 18.50/37.95

**BIANCA** {white pizza}

**Prosciutto** Parma prosciutto, arugula, mozzarella, cherry tomato, Parmesan 17.95/37.95

**Quattro Formaggi** Mozzarella, fontina, provolone, Parmesan 17.95/37.95

**Piccante** Chicken sausage, diced tomatoes, hot peppers, provolone, mozzarella 17.95/37.95

## SPECIAL

**Polpettine** Meatballs, tomatoes, fresh mozzarella, basil 17.95/37.95

**Brunch** Mozzarella, potato, pancetta, Parmesan, egg 17.95/37.95

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RISTORANTE E PIZZERIA

Downtown Disney  
Naples  
Anaheim, CA

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