

LUNCH

NAPLES 45

PICCOLI PIATTI

{antipasti}

Share an assortment of small plates at your table.

Choice of:
2 items for 15.
3 items for 17.

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

Gamberetti Shrimp, artichokes, lemon 9.50

Polpettine Meatballs, sweet & sour sauce 9.50

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

ZUPPE {soups}

Lentil Sausage 9.

Pasta Fagioli 9.

INSALATA

{entrée salads}

Antipasti Chop-Chop Chopped salumi, lettuce, tomatoes, cucumbers, olives, capers, provolone, peppers, red wine vinaigrette, crispy pasta 18.

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

Pollo Chopped grilled chicken, romaine, apple, fennel, avocado, frisée, 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.

PAGNOTTELLE

{pizza oven sandwiches} 16.50

Uno Eggplant, tomato, mozzarella

Due Chicken, fontina, tomato, arugula

Tre Prosciutto di Parma, mozzarella

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.

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

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

Lobster Risotto Saffron, pecorino cheese 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 organic 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

Epcot®
Via Napoli
Lake Buena Vista, FL