

PICCOLI PIATTI (Small Plates)

Polpettine 8.00

Veal meatballs, sweet & sour sauce

Parmigiana 6.00

Baked eggplant, mozzarella, tomato, parmesan cheese

Calamari 8.50

Crispy fried calamari with spicy tomato sauce

Arancini 7.50

Saffron risotto cakes filled with mozzarella & meat ragu

Caprese 6.50

Fresh mozzarella, tomato, basil, sea salt, capers, extra virgin olive oil

Gamberetti 8.00

Sautéed shrimp with poached baby artichokes

SALADS

Insalata Mista Appetizer 3.95 Entrée 4.95

Crisp mixed greens with extra virgin olive oil vinaigrette

Insalata Cesare Appetizer 3.95 Entrée 4.95

Romaine lettuce, tomatoes, croutons & parmesan cheese

Chicken Cesare Appetizer 5.95 Entrée 9.00

Shrimp Cesare Entrée 9.50

Insalata Napoli Appetizer 4.50 Entrée 8.00

Artichokes, fennel, celery, watercress, mushrooms, & parmesan cheese

Pollo Appetizer 6.50 Entrée 10.50

Grilled chicken, romaine, arugula, frisee, apples, celery, tomato, avocado, raisins, roasted pine nuts & citrus vinaigrette

SIDE DISHES 4.50

-Linguine Marinara

-Sautéed Garlic Spinach

-Pecorino Potatoes

-Grilled Vegetables

-Cauliflower w/ peperoncino, olives and toasted bread crumbs

DESSERTS – 4.50

Tiramisu

Biscuits soaked in espresso with sweet mascarpone and cocoa

Torta Caprese Al Cioccolato

Rich chocolate mousse cake

Crostata Fragole

Fresh fruit tart

Cannoli

Pastry cone filled with sweet ricotta and chocolate morsels

Torta Di Ricotta

Ricotta and mascarpone cheesecake

MetLife Building

200 Park Avenue, New York, NY 10166

45th Street between Lexington & Vanderbilt Avenues

Phone: 212.972.7000 Fax: 212.949.0606

Hours of Operation:

Monday – Thursday 11:00am-7:00pm, Friday 11:00am – 7:00pm

Delivery Services Available

Monday – Thursday 11:30am-7:45pm, Friday 11:30am – 6:45pm

Let Naples 45 Cater Your Next Special Event

Contact Naples Catering for More Information

212-972-7000

“TO GO” MENU

AUTHENTIC NEAPOLITAN PIZZA

Served from the wood-burning oven

Choose from our 10” individual size

or our “Mezzo Metro” (half meter) for 3 or 4 to share.

10” Individual Pie 8.95 Mezzo Metro 18.50

Margherita D.O.C.

San Marzano tomatoes, fresh mozzarella and basil

Pepperoni

Spicy Neapolitan sausage, tomatoes and mozzarella

Funghi

Mushrooms, tomatoes and mozzarella

Prosciutto

Prosciutto di Parma, arugula, fresh tomatoes and shaved parmesan

Barese

Sausage, fennel, onions, tomatoes and mozzarella

Quattro Formaggi

Pecorino, mozzarella, fontina & parmesan cheese

Quattro Stagioni

Artichokes, ham, mozzarella, eggplant, mushrooms and tomatoes

Vesuvio

Italian anchovies, olives, capers, tomatoes, mozzarella & hot red peppers

Piccante

Chicken sausage, tomato, hot peppers, provolone & mozzarella cheese

PAGNOTELLE - 8.50

Baked pizza bread sandwiches from the wood-burning oven

(Available until 4:30pm)

Parmigiana

Eggplant, mozzarella, and parmesan cheese

Pollo

Chicken breast, fontina, tomatoes and arugula

PMT

Prosciutto di Parma, mozzarella, and tomato

PASTA

Penne Caprese 9.00

Plum tomatoes, mozzarella, onion and basil

w/ chicken – add 2.50

w/ shrimp – add 3.50

Paccheri 9.50

Large macaroni tubes with classic Neapolitan meat sauce

(beef, pork, onion, garlic and tomato)

Lasagna Bolognese 10.00

meat sauce, béchamella, tomato sauce and parmesan cheese

Linguini 9.50

Chopped and whole white clams, garlic, fennel white wine and parsley

ENTRÉES

Pollo 10.50

Roasted crispy skin chicken with lemon, garlic and oregano

Chicken Milanese 12.50

Breaded chicken cutlet tomato, arugula and red onion salad

Salmone 12.50

Roasted salmon, lemon, parsley and spinach

Bistecca 17.00

New York Sirloin with roasted rosemary potatoes