



# pizza e pazzi

AUTHENTIC NEAPOLITAN

## Antipasto

<b>Olive miste calde</b>	7
<i>warm assorted olives, herbs</i>	
<b>Mezzo- Mezzo</b>	22
<i>selection of Italian cheeses and cured meats</i>	
<b>Calamari fritti</b>	16
<i>calamari, semolina, garlic aioli</i>	
<b>Polpo alla griglia</b>	16
<i>grilled octopus served in a bed of vegetables</i>	
<b>Polpette della Nonna</b>	12
<i>traditional meat balls in tomato sauce</i>	
<b>Zuppa di cozze</b>	16
<i>mussels, light tomato sauce, garlic</i>	
<b>Bruschetta pomodoro</b>	12
<i>topped with diced tomatoes, shaved Parmigiano and evoo</i>	
<b>Funghi Portobello Ripieni</b>	14
<i>Stuffed Portobello Mushrooms with cream, garlic</i>	
<b>Carpaccio di manzo</b>	14
<i>beef tenderloin, arugula, shaved parmigiano, evoo</i>	

## Le Insalate

<b>Mista</b>	9
<i>mixed greens drizzled with evoo and homemade lemon dressing, then adorned with cherry tomatoes</i>	
<b>Caesar</b>	12
<i>romaine lettuce, parmigiano, guanciale, croutons, homemade caesar dressing</i>	
<b>Cavolo</b>	12
<i>green kale, olives, pecorino, black currants, pine nuts, homemade lemon dressing</i>	
<b>Insalata servita calda</b>	19
<i>warm tomato salad with burrata, homemade balsamic dressing</i>	
<b>Barbabietole</b>	12
<i>assorted beets, arugula, goat cheese,</i>	
<b>Arugola e pere</b>	12
<i>arugula and shaved parmigiano reggiano dressed with evoo, pears and balsamic cream dressing</i>	
<b>Burrata e parma</b>	19
<i>whole Italian burrata topped with 24 month old prosciutto di parma served on a bed of arugula</i>	
<b>Insalata Caprese</b>	15
<i>whole Italian mozzarella, Roma tomatoes, fresh basil, olive oil, Salt, and the balsamic reduction</i>	

## Le pizza napoletane

**Pizze rosse** Pizza with a San marzano tomato sauce base

<b>Margherita verace</b>	14
<i>evoo, fresh fior di latte, basil</i>	
<b>Capricciosa</b>	17
<i>evoo, fresh fior di latte, smoked ham, mushrooms, artichokes</i>	
<b>Napoletana</b>	15
<i>evoo, anchovies, black olives, capers</i>	
<b>Diavola</b>	15
<i>evoo, fresh fior di latte, spicy salami, chili</i>	
<b>'Nduja</b>	18
<i>evoo, fresh fior di latte, leek, 'nduja</i>	
<b>Piccante</b>	17
<i>evoo, fresh fior di latte, smoked ham, pancetta, hot peppers</i>	
<b>Di parma</b>	19
<i>evoo, fresh fior di latte, prosciutto di parma, arugula</i>	
<b>Salumi</b>	17
<i>evoo, fresh fior di latte, genoa salami, gorgonzola</i>	
<b>Al tonno</b>	16
<i>evoo, fresh fior di latte, tuna, capers, olives</i>	

**Pizze bianche** Pizza with only a mozzarella base

<b>Tartufata</b>	24
<i>evoo, fresh fior di latte, prosciutto di parma, sautéed mushrooms, white truffle oil</i>	
<b>Primavera</b>	19
<i>evoo, fresh fior di latte, prosciutto di parma, arugula, shaved parmigiano reggiano</i>	
<b>Salsiccia</b>	18
<i>evoo, fresh fior di latte, rapini, italian sausage, red peppers</i>	
<b>Genovese</b>	16
<i>evoo, fresh fior di latte, pesto genovese, sun dry tomato, goat cheese</i>	
<b>Pere</b>	16
<i>evoo, fresh fior di latte, pears, Gorgonzola, walnuts, honey</i>	
<b>Zucca</b>	17
<i>evoo, fresh fior di latte, spinach, butternut squash, pancetta</i>	
<b>Verdure</b>	17
<i>evoo, fresh fior di latte, red peppers, leek, corn, spinach</i>	
<b>Caprese</b>	17
<i>evoo, fresh fior di latte, fresh roma tomatoes, garlic, arugula</i>	



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## La pasta

<i>Rigatoni alla bolognese</i>	15	<i>Tagliatelle con gamberi</i>	21
<i>homemade rigatoni cooked in a traditional bolognese sauce stewed for hours with beef, vegetables, red wine and san marzano tomato sauce</i>		<i>homemade tagliatelle, tiger shrimps, cherry tomatoes and arugula in a white wine lemon sauce</i>	
<i>Tagliatelle alla boscaiola</i>	16	<i>Tagliatelle all'amatriciana</i>	17
<i>homemade tagliatelle in a creamy mushroom and prosciutto sauce with green peas</i>		<i>homemade tagliatelle pasta cooked in a guanciale, pecorino, chili and san marzano tomato sauce</i>	
<i>Pappardelle funghi e tartufo</i>	22	<i>Gnocchi alla sorrentina</i>	16
<i>homemade pappardelle with wild mushrooms drizzled with white truffle oil and topped with pine nuts</i>		<i>homemade gnocchi cooked in a san marzano tomato sauce, topped with fresh fior di latte and parmigiano reggiano then baked in the oven</i>	
<i>Pappardelle mare e monti</i>	22	<i>Gnocchi della casa</i>	17
<i>homemade pappardelle with porcini mushrooms and tiger shrimp in a rosé sauce</i>		<i>homemade gnocchi, Italian sausage, rapini, red peppers, Garlic, aglio olio sauce</i>	
<i>Tagliatelle alla pescatora</i>	22	<i>Ravioli ai funghi</i>	18
<i>homemade tagliatelle in a san marzano tomato sauce with mussels, clams, squid and shrimp</i>		<i>homemade ravioli, porcini mushrooms, cream</i>	
		<i>* Ask your server about our gluten-free pasta</i>	2

## Risotto

<i>Risotto ai funghi di bosco</i>	25	<i>Risotto allo scoglio</i>	26
<i>Wild mushrooms, arborio rice, parmigiano, truffle oil</i>		<i>Arborio rice, mussels, clams, squid and shrimp, light tomato sauce</i>	

## I dolci

<i>Tiramisù al caffè</i>	9	<i>Torta al cioccolato senza farina</i>	9
<i>espresso dipped savoiardi biscuits layered with mascarpone cream</i>		<i>Flourless chocolate cake, cream, sugar, eggs</i>	
<i>Panna cotta</i>	8	<i>Torta di ricotta</i>	9
<i>vanilla sweetened cream, fresh berries</i>		<i>traditional Italian baked cheese cake</i>	
<i>Tartufo nero</i>	10	<i>Gelato (one scoop)</i>	4
<i>Chocolate ice cream dessert, cherry</i>		<i>vanilla, chocolate ice cream</i>	

\* A gratuity of 18% is added for parties of six or more.  
Set-Menus Available for large group parties.  
On Mondays and Tuesdays special, Diavola + pint beer \$ 18



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