

“MEZZA MEZZA” \$14 ½ (lunch only)

Little Napoli's One-Plate Lunch

Choice of Any ½ Pasta or ½ Pizza

served with the choice of a cup of soup or side salad

PIZZA ALLA “NAPOLETANA” Lunch/Dinner: \$14 ½ - \$18 ½

Hand-tossed 10 inch pizza with fresh tomato sauce and mozzarella

Napoletana: tomato sauce, fior di latte mozz', basil

Abbruzzese: goat cheese, pesto, tomato sauce, roasted tomato, pine nuts

Mushroom & Gorgonzola “Tartufati”: fior di latte mozz', mushrooms, white truffle oil (no red sauce)

Spicy Diavola: soppressata salami, tomato sauce, fior di latte mozz', provola, basil, chili oil

di Parma: prosciutto, tomato sauce, fior di latte mozz', arugula, parmigiano

Bella Bianca: smoked salmon, gorgonzola, capers, tomato, shallots (no red sauce)

San Vito: spicy sausage, peppers, onions, tomato sauce

SANDWICH SPECIALS (lunch only)

Lunch: \$14 ½

Served with choice of:

small salad, cup of tuscan bean soup or “napoli” seasoned fries

Panino Vegetariano: roasted peppers, grilled eggplant, provolone

Panino Polpetti: meatballs & provolone

Panino di Caprese: mozzarella “fresca”, Roma tomato & fresh basil

Panino Prosciutto di Parma: prosciutto, fresh mozz', tomato & basil

*Prices and Availability
Subject to Change
Printed: Summer 2014*

LA DOLCE VITA

Lunch/Dinner: \$8-\$9

Tiramisu

the classic Italian “pick me up”

Crème Brûlée

traditional baked custard recipe infused with orange peel

Chocolate Mousse

topped with whipped cream & chocolate shavings

Black & White Cannoli Siciliana

crisp cannoli shell with sweetened ricotta

Panna Cotta

refreshing cooked cream with seasonal berries and raspberry sauce

Tartufo di Piazza Navona

chocolate-hazelnut & vanilla gelato Tarfuto

Tartufo di Limoncello

lemon gelato, with raspberry & white chocolate coulee

Spumone alla Napoletana

chocolate, pistachio & cherry ice cream & chocolate sauce

Raspberry Sorbetto

dairy-free raspberry sorbet with seasonal berries and raspberry sauce

CHILDREN'S MENU (12 and under)

Menu items are smaller versions of our classic dishes for children

CUPPA' ZUPPA \$3.50

cup of “minestrone”

INSALATA \$4.00

caesar salad

PASTA CLASSICA \$8.00

spaghetti noodles with butter

capellini with marinara sauce

cheese ravioli with marinara (3)

SCOOP OF ICE CREAM \$3.00

vanilla ice cream

spumone ice cream

raspberry sorbetto

HALF-A-PIZZA \$7.00

cheese or pepperoni pizza

mixed green salad

spaghetti & meatball (1)

penne with bolognese

penne with pesto sauce



Dolores Street, corner of 7th (south of Ocean Avenue)

Look for the five Italian flags on Dolores Street

SINCE 1989

A tribute to Italian culture and cuisine, Little Napoli “Bistro Italiano” possesses Old World charm mixed with centuries old traditions in Italian cuisine – the menu features handed-down family recipes reminiscent of the Italian countryside by chef/owner Rich Pèpe.

Little Napoli has an award-winning wine list, stocked with the finest Italian wines and a fine selection of local wines.

Dog friendly patio
“mangiare con il tuo cane”
(dining with your dog)

Prenotazione (reservations): 831-626-6335

Aperto (hours): 11:00 am – 10:00 pm everyday

(closed Christmas and Thanksgiving)

WWW.LITTLENAPOLI.COM



Wine Shop & Tasting Room

(Located next door to the restaurant)

Come and enjoy fine wines and light-bite antipasti!

Also visit us at:



SPECIAL PASTA APPETIZER

TRUFFLED GNOCCHI

baked gnocchi, white truffle oil,
melted fontina cheese, parmigiano \$ 12

100-YEAR OLD FAMILY RECIPE

PEPE'S FAMOUS GARLIC BREAD

with marinara sauce \$ 5

MOZZARELLA "CAPRESE" BAR Lunch/Dinner: \$12 ½

"Burrata" Mozzarella (California): tomato, balsamic reduction, basil oil

Imported Bufala Mozzarella (Napoli): with roasted peppers, basil oil

ANTIPASTI Lunch/Dinner: \$5-\$12

Grilled Artichoke "Pezzini Farms": balsamic vinaigrette, chipotle aioli

Bruschetta Pomodoro "Napoletana"

Prosciutto di Parma & Melon

Calamari Fritti: seasoned fried calamari with chipotle aioli

Sausage & Peppers: spicy sausage, peppers, crispy polenta

Arancini Risotto Lollipops (4): with marinara sauce

Meatball Lollipops (4): in our marinara sauce

Fried Artichoke Lollipops (4): with chipotle aioli

Steamed Manilla Clams: in our creamy garlic-lemon-scampi sauce

Pan Roasted Mussels: with spicy arrabiatta sauce

Roasted Gilroy Garlic Bulb: with local goat cheese

Assorted Cheeses & Salumi Plate

SALADS Lunch/Dinner: \$7-\$12

Caesar: house-made dressing and anchovy

Mista: roma tomato, cucumber, onions & basil vinaigrette

Amalfi Salad: romaine, prawns, shrimp, gorgonzola & caesar dressing

Arugula: feta cheese, tomato, wine marinated onions & capers

Gorgonzola: mixed greens, olives & candied walnuts

"Riccardo": heirloom iceberg wedge, tomato, pancetta, blue cheese

di Stefano: crispy goat cheese, roasted beets, fig-balsamic, greens

SOUPS Lunch/Dinner: \$8 - 8½

White Bean and Vegetable Soup Roasted Red Bell Pepper Soup

Crab Bisque Mediterraneo

CARPACCIO Lunch/Dinner: \$10 - \$11

with arugula salad, balsamic dressing, shaved parmigiana

Smoked Salmon

Charred Beef Filet Mignon

ALLA PARMIGIANA Lunch /Dinner: \$15 - \$25

All Parmigiana dishes served with pappardelle with alfredo sauce

Eggplant Parmigiana

Chicken Parmigiana

CHEF PÈPE PASTA CLASSICS Lunch/Dinner: \$14½ - \$25

Classic Pèpe family recipes topped with parmigiana cheese

Ravioli della "Hoboken": jumbo cheese ravioli with arrabiatta sauce

Al Forno "Sinatra": baked rigatoni, sausage, mushrooms & mozzarella

Penne alla Vodka "Jackie O": spicy pink vodka sauce, pancetta & peas

Gnocchi alla Gorgonzola: potato gnocchi in gorgonzola-sage sauce

Veal "Osso Buco" Ravioli: porcini mushroom-cream reduction sauce

Spaghetti alle Vongole: manila clams, garlic butter-white wine sauce

Smoked Salmone Andrea: in gorgonzola-sage sauce over tagliatelle

Pesto Genovese: asparagus, potatoes and pine nuts over tagliatelle

Lasagna "Raffaella": new Jersey-style classic meat & cheese lasagna

Bolognese di Bari: with beef, pork & sausage over pappardelle

Grandma Celia-style Spaghetti & Meatballs

SEASONAL SPECIALTIES Lunch/Dinner: \$16 - \$29

Lamb Chops "Sierra Foothills"
all-natural seared lamb chops with couscous-veggie "caponatina"

Veal Scallopine alla Marsala
"provimi" veal & mushrooms in a shallot-butter marsala wine sauce

New Zealand Lamb Shank "Osso Buco"
served with saffron-veggie risotto "Milanese"

Baked Cannelloni "Tricolore"
chicken, veggie & ricotta cannelloni with marinara, alfredo & pesto sauce

Spaghetti alle Vongole
"on the waterfront-style" Manila clams in a garlic butter-wine sauce

Il Pescatore "Cioppino Rosso"
prawns, scallops, mussels, clams, calamari & crab in a spicy pescatore sauce over capellini

"Hobo Stew" with Fresh Gnocchi
braised peppery short ribs, potatoes, carrots, onions and veggies

TO BEEF... (MARKET PRICE)

aged minimum 35 days plus additional 3 days marinated with herbs,
spices and garlic under extra-virgin olive oil,
with parmesan mashed potatoes and nightly veggie

CERTIFIED ANGUS 16 oz. rib-eye

CERIFIED ANGUS 8 oz. filet mignon

...OR NOT TO BEEF (MARKET PRICE)

oven roasted fish, sweet potato mash,
lemon-caper-butter sauce and chef's nightly veggie

Pacific Northwest Salmon

Alaskan Halibut

VEGETABLES & POTATOES Lunch/Dinner: \$6-\$7

Spicy Broccoli Rabe in Garlic & Oil Grilled Asparagus

Oven-Roasted Mushrooms Seasoned Fries or Sweet Potato Fries

Parmesan-Mashed Potatoes or Sweet Potato Mash