

Bar Napoli

DINNER | CIN CIN!

ANTIPASTI

- Garlic Bread** | Marinara Sauce / 6½
- Meatball Lollipops (4)** | Marinara Sauce / 12
- Saffron-Risotto Arancini (4)** | Marinara Sauce / 13
- Bruschetta Con Piselli (4)** | Pea Pesto, Asparagus, Pea Tendrils / 12
- Sausage & Peppers** | House Spicy Sausage, Peppers, Onions, Crispy Polenta, Fontina / 21
- Truffled Gnocchi** | Fontina, Olio di Tartufo Bianco, Parmigiano / 19½
- Pezzini Farms Artichoke** | Balsamic Vinaigrette, House Aioli / 17½
- Calamari Fritti** | House Aioli / 16½

INSALATA E ZUPPA

- Caesar** | Romaine, Anchovy, House Croutons / 14½
- Di Stefano** | Mixed Greens, Roasted Beets, Crispy Goat Cheese, Fig-Balsamic / 17
- Tuscan White Bean Soup** / Vegetarian, Vegan Upon Request 12½

PIZZA

- Margherita ‘dal 1889’** | Tomato, Mozz’, Basil / 22
- Abbruzzese** | Tomato, Mozz’, Pesto, Goat Cheese, Roasted Tomato, Pine Nuts / 23½
- Diavola** | Tomato, Mozz’, Spicy Soppresata, Provola, Pèpe Bumba / 23½

PASTA FATTA IN CASA

- Crab Ravioli** | Creamy Champagne Lobster Reduction / 33½
- Ragu Bolognese “Obama”** | Pappardelle, Beef, Pork, Sausage, Wild Boar, Tomato / 29½
- Carbonara Romana** | Spaghetti, Farm Egg, Pancetta, Peas, Parmigiano, Pecorino / 28½
- “1944” Lasagna** | Meatballs, Soppresata, Sausage, Ricotta, Mozzarella, Marinara / 33

SPECIALITÀ DELLA CASA

- Eggplant Parmigiana** | Served with Pappardelle Alfredo / 31
- Steak Frites** | Harris Ranch 16 oz. Rib Eye, Chianti Reduction, Truffle Fries / 46
- Pacific Northwest Salmon** | Sardinian Couscous, Lemon Caper Burro Bianco, Asparagus / 34½
- McSuvio Burger, 8 oz.** | CB Brioche, Onions Confit, Cambozola, House Aioli, Way-Good Fries / 19
- Chicken Piccata** | Buttermilk Marinated Chicken Breast Filets, Lemon Caper Sauce, Tagliatelle / 33½
- Risotto “Calabrese”** | Prawns, Scallops, Calabrian Chili, House ‘Nduja, Lobster Reduction / 36

Guest checks can only be split a maximum of two ways.