



ANTIPASTI

TRUFFLED GNOCCHI

baked gnocchi, tartufata,
fonduta di fontina *vg* 20 / 28

SCATTINI FARMS ARTICHOKE

grilled heirloom artichoke,
balsamic vinaigrette, aioli della casa *vg* 18

PÈPE BOARD

all the best snacks in our pantry on
one glorious cheese plate 22

HOUSEMADE SMOKED SAUSAGE

peppers & onions agrodolce,
crispy polenta, fontina 22½

garlic bread family recipe *vg* 9

meatball lollipops (4) marinara sauce 13

fried artichoke crocchette (4) aioli della casa *vg* 13

burrata roasted red peppers, basil, balsamic, crostini *vg* 18

bruschetta pèpe bumba (4) whipped goat cheese, calabrian chili tapenade *vg h/s* 15

sauté 'damiani' clams, mussels, lemon-caper-saffron cream sauce, crostini 18

saffron risotto arancini (4) marinara sauce *vg* 13

calamari fritti aioli della casa 18½

SOUP & SALAD

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 23

caesar romaine, chicories, house croutons, parmigiano, breadcrumb, anchovy 15½

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette *vg* 17¾

strawberry + gorgonzola arugula, candied walnuts, red onion, croutons, strawberry shrub vinaigrette *vg* 17¾

roasted red pepper soup *vg* 15

white bean & vegetable soup *vg* 14

PIZZA

VPN CERTIFIED PIZZAIOLI CHRISTIAN & GIAN ANTONIO PÈPE ♦ GLUTEN FREE CRUST AVAILABLE

margherita 'dal 1889' tomato sauce, mozz', basil *vg* 22

white truffle pie mushrooms, cambozola, mozz', truffle oil, caramelized onions (no tomato) *vg* 26

abruzzese goat cheese, mozz', basil pesto, roasted tomato, pine nuts, tomato sauce *vg* 23½

san vito housemade italian sausage, peppers, onions, mozz', tomato sauce 25

diavola soppressata, pèpe bumba, mozz', provola, tomato sauce *h/s* 25

fangool pepperoni, hot honey, ranch, mozz', tomato sauce *h/s* 26

PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

- pesto 'genovese'** a Little Napoli classic...creamy basil pesto, asparagus, tagliatelle *vg* 30
- al forno 'sinatra'** baked rigatoni, house italian sausage, mushrooms, goat cheese, mozz', pangrattato 31
- pasta vesuviana** volcano shaped pasta, spicy 'nduja-tomato passata sauce, young pecorino *h/s* 30
- cavatelli with pea pesto** ricotta cavatelli, walnuts, mint, basil, pea tendrils *vg* 28½
- ragù bolognese 'obama'** beef, pork, sausage, wild boar, tomato, pappardelle 31
- spaghetti & meatballs 'grandma celia'** ragù napoletano 32
- pink vodka sauce 'jackie-o'** pancetta, peas, rigatoni 31

PASTA RIPIENA

- veal 'osso buco' ravioli**
braised veal, mushrooms, porcini cream 32¾
- crab ravioli** creamy champagne lobster reduction 34½
- ravioli with brown butter & sage** our classic ricotta ravioli, parmigiano reggiano *vg* 30
- sgt. pèpe's '1944' lasagna** family recipe brought back by Pepe's father from World War II 34
- cannelloni tricolore** chicken-veggie cannelloni topped with 3 sauces: marinara, alfredo, and basil pesto 34

SPECIALITÀ DELLA CASA

- cioppino rosso**
made famous by the Italian fishermen of Monterey Bay
tomato & wine based seafood stew with garlic bread 38 • add spaghetti 5
- steak frites** 16 oz. harris ranch rib-eye, maître d' butter, truffle-parmesan fries 54
- risotto 'calabrese'** prawns, bay scallops, 'nduja (soft, spicy salumi), bumba risotto, lobster reduction *h/s* 36
- lamb 'osso buco'** 4-hour braised new zealand lamb shank, mashed potatoes, gremolata 42
- pacific northwest salmon** sardinian fregola, asparagus, lobster cream sauce 38
- today's fresh fish** ask your server *m.p.*
- eggplant parmigiana** *vg* 31 **chicken parmigiana** 36
with pappardelle alfredo

CONTORNI *vg*

- broccoli rabe + garlic** 9 **grilled asparagus + breadcrumbs** 9
- french fries or sweet potato fries** 9 **truffle-parmesan fries** 16 **sautéed mushrooms** 9

Little Napoli is a cash-free business. We appreciate your understanding.
Items marked **vg** are vegetarian, but our kitchen is not. Please let us know of any severe dietary restrictions.
Items marked **h/s** may be spicy, though typically not more than a medium heat level.