



ANTIPASTI

TRUFFLED GNOCCHI

baked gnocchi, tartufata,
fonduta di fontina vg 19½ / 27½

SCATTINI FARMS ARTICHOKE

grilled heirloom artichoke,
balsamic vinaigrette, aioli della casa vg 17¾

PÈPE BOARD

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

HOUSEMADE SMOKED SAUSAGE

peppers & onions agrodolce,
crispy polenta, fontina 20

garlic bread family recipe vg 9

meatball lollipops (4) marinara sauce 11½

saffron risotto arancini (4) marinara sauce vg 12½

burrata roasted red peppers, basil, balsamic, crostini vg 16½

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

sauté 'damiani' clams, mussels, lemon-caper-saffron cream sauce, crostini 16

fried artichoke crocchette (4) aioli della casa vg 12½

calamari fritti aioli della casa 17½

SOUP & SALAD

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing 21

caesar romaine, chicories, house croutons, parmigiano, breadcrumb, anchovy 14½

di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette vg 15¾

strawberry + gorgonzola arugula, candied walnuts, red onion, croutons, strawberry shrub vinaigrette vg 15¾

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

diavola soppressata, pèpe bumba, mozz', provola, tomato sauce h/s 24

san vito house italian sausage, peppers, onions, mozz', tomato sauce 24

white truffle pie mushroom, cambozola, mozz', truffle oil, caramelized onions (no tomato) vg 25

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

fangool pepperoni, hot honey, ranch, mozz', tomato sauce h/s 25

PANINI

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

- roasted red pepper 'caprese'** fresh mozz', arugula, herb aioli *vg* 19
- McSuvio burger** 8 oz. beef patty, confit onions, cambozola, chipotle aioli 21
- grandma celia's meatball sub** sliced meatballs, provolone, marinara sauce 21
- fried chicken** smoked mozz', pèpe bumba aioli, pickle, lettuce, tomato 21
- prosciutto & fontina** parmesan shavings, arugula, truffle aioli 21

PASTA CLASSICA ♦ GLUTEN FREE PENNE AVAILABLE

- cavatelli with pea pesto** ricotta cavatelli, walnuts, mint, basil, pea tendrils *vg* 28½
- pasta vesuviana** volcano shaped pasta, spicy 'nduja-tomato passata sauce, young pecorino *h/s* 28
- al forno 'sinatra'** baked rigatoni, house italian sausage, mushrooms, goat cheese, mozz', pangrattato 29
- pesto 'genovese'** a Little Napoli classic...creamy basil pesto, asparagus, tagliatelle *vg* 27½
- ragù bolognese 'obama'** beef, pork, sausage, wild boar, fresh pappardelle 30
- spaghetti & meatballs 'grandma celia'** ragù napoletano 29
- pink vodka sauce 'jackie-o'** pancetta, peas, rigatoni 28

PASTA RIPIENA

- crab ravioli** creamy champagne lobster reduction 32
- veal 'osso buco' ravioli** braised veal, mushrooms, porcini cream 32
- ravioli with brown butter & sage** our classic ricotta ravioli, parmigiano reggiano *vg* 26½
- sgt. pèpe's '1944' lasagna** family recipe brought back by Pepe's father from World War II 30
- cannelloni tricolore** chicken-veggie cannelloni topped with three sauces: marinara, alfredo, and pesto 31

SPECIALITÀ DELLA CASA

cioppino rosso

tomato & wine based seafood stew with garlic bread 37½ • add spaghetti 5

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, parmesan mashed potatoes 36

pacific northwest salmon sardinian fregola, asparagus, lobster cream sauce 32

today's fresh fish ask your server *m.p.*

eggplant parmigiana *vg* 28

chicken parmigiana 32¾

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.