



## ANTIPASTI

<b>TRUFFLED GNOCCHI</b> baked gnocchi, tartufata, fonduta di fontina <b>vg</b>	22 / 30
<b>SAUSAGE &amp; PEPPERS</b> house-made smoked sausage, peppers & onions agrodolce, crispy polenta, fontina	23
<b>SAUTÈE 'DAMIANI'</b> clams, mussels, lemon, caper, saffron-cream, crostini <b>vg</b>	18¼
<b>CALAMARI FRITTI</b> aioli della casa	21

## CALDI

<b>arancini</b> (4) crispy saffron-risotto, marinara sauce <b>vg</b>	14
<b>garlic bread</b> family recipe <b>vg</b>	9
<b>meatball lollipops</b> (4) marinara sauce	14
<b>scattini farms artichoke</b> grilled heirloom artichoke with balsamic vinaigrette and aioli della casa <b>vg</b>	18

## FREDDI

<b>burrata</b> roasted red peppers, basil, balsamic glaze, crostini <b>vg</b>	18
<b>pèpe board</b> all the best snacks in our pantry on one glorious cheese plate	22
<b>beef carpaccio</b> seared eye round, thinly sliced, capers, dijon aioli, arugula, parmigiano, crostini	25

## INSALATA + ZUPPA

<b>amalfi</b> romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing	25
<b>heirloom wedge 'riccardo'</b> salinas iceberg, tomato, pancetta, gorgonzola-tarragon dressing	19
<b>di stefano</b> crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette <b>vg</b>	18
<b>pear + gorgonzola</b> mixed local lettuces, candied walnuts, red onion, champagne vinaigrette	18
<b>caesar</b> romaine, chicories, house croutons, parmigiano, breadcrumb, anchovy	16
<b>white bean &amp; vegetable soup</b> <b>vg</b>	14

## PIZZA NAPOLETANA

HOUSEMADE GLUTEN FREE CRUST + \$2

<b>white truffle pie</b> mushrooms, cambozola, mozz', truffle oil, caramelized onions (no tomato) <b>vg</b>	26
<b>fangool</b> pepperoni, hot honey, ranch, mozz', tomato sauce <b>h/s</b>	26
<b>diavola</b> soppressata, pèpe bumba, mozz', provola, tomato sauce <b>h/s</b>	25
<b>san vito</b> housemade italian sausage, peppers, onions, mozz', tomato sauce	25
<b>abruzzese</b> goat cheese, mozz', basil pesto, roasted tomato, pine nuts, tomato sauce <b>vg</b>	24
<b>margherita 'dal 1889'</b> tomato sauce, mozz', basil <b>vg</b>	22

*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.*

## PRIMI

GLUTEN FREE PENNE AVAILABLE

<b>PINK VODKA 'JACKIE-O'</b> rigatoni, creamy vodka-tomato blush, pancetta, sweet peas	32
<b>AL FORNO 'SINATRA'</b> baked rigatoni, house italian sausage, mushrooms, goat cheese, mozz', pangrattato	32
<b>RAGÙ BOLOGNESE 'OBAMA'</b> beef, pork, sausage, wild boar, tomato, pappardelle	32

<b>spaghetti &amp; meatballs 'grandma celia'</b> ragù napoletano	32
<b>sgt. pèpe's '1944' lasagna</b> family recipe brought back by Pèpe's father from World War II	34
<b>pesto 'genovese'</b> creamy basil pesto, asparagus, potatoes, tagliatelle <b>vg</b>	29
<b>cannelloni tricolore</b> chicken-veggie cannelloni, 3 sauces: marinara, alfredo, basil pesto	34

## RAVIOLI FATTI IN CASA

<b>cheese ravioli 'della hoboken'</b> our classic ricotta ravioli with marinara and parmigiano <b>vg</b>	30
<b>veal 'osso buco' ravioli</b> braised veal, mushrooms, porcini cream	33
<b>crab ravioli</b> creamy champagne lobster reduction	36

## SECONDI

<b>CIOPPINO</b> the legendary tomato-seafood stew of Italian fishermen of Monterey Bay <b>add spaghetti +5</b>	39
<b>LAMB 'OSSO BUCO'</b> 4-hour braised grass-fed lamb shank, mashed potatoes, gremolata	43
<b>STEAK FRITES</b> 16 oz. harris ranch rib-eye, maître d' butter, truffle-parmigiano fries	54
house style: <b>medium rare+</b> , cooked to 137° for optimal texture and flavor. this exacting preparation does not allow for exceptions.	

## DAL MARE

<b>risotto 'calabrese'</b> prawns, bay scallops, 'nduja, pèpe bumba risotto, lobster reduction <b>h/s</b>	36
<b>sole piccata</b> potatoes, broccoli, lemon-caper butter sauce	36
<b>pacific northwest salmon</b> sardinian fregola 'agrodolce', asparagus, lobster cream sauce	38¼
<b>halibut</b> sardinian fregola 'agrodolce', asparagus, lemon-caper butter sauce	38¼

## DALLA TERRA

<b>hobo stew</b> beef short-rib, potato, carrot, celery, gnocchi, black pepper broth	38
Rooted in the cooking of Italian day workers near Hoboken, NJ during the great depression.	
<b>eggplant parmigiana</b> <b>vg</b> · <b>chicken parmigiana</b>	31 / 36¼
with pappardelle alfredo	
<b>McSuvio burger</b> 8 oz. custom-ground patty, onion confit, cambozola, aioli, 'way-good' fries	25

## CONTORNI **vg**

<b>broccoli rabe + garlic</b> 9	<b>grilled asparagus + breadcrumbs</b> 9	
<b>'way-good' seasoned fries</b> 9	<b>truffle-parmigiano fries</b> 16	<b>sautéed mushrooms</b> 9

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