

Antipasti / Insalate

Caprese	6.99
Fresh Mozzarella, Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil.	<i>Add Focaccia 3.99</i>
Insalata	4.99
Mixed Greens, Italian Vinaigrette, Cracked Pepper, Shaved Parmigiano Reggiano.	
Insalata Grande	7.99
Insalata with Fresh Tomatoes, Artichoke Hearts, Roasted Mushrooms, Olives, Pine Nuts	
Rucola	4.99
Baby Arugola, Lemon Juice, Extra Virgin Olive Oil, Sea Salt, Fresh Ground Pepper	
Misto	10.99
A Sampling of Italian Style Meats, Vegetables and a Bite of Cheese. Served with Focaccia.	

Pizza

All our pizzas adhere to the strictest standards set forth by the Vera Pizza Napoletana (VPN) organization. The VPN promotes the art of pizza making as it has been done in Napoli for over 200 years. Pizzas are individual size (about 12").

How Pizza is Eaten in Napoli

Traditionally pizza in Napoli is served unsliced and then eaten with a knife and fork, torn by the hands or cut into slices and folded over to eat. While we serve our pizzas in the traditional Italian manner, we will be happy to slice any pizza upon request.

Marinara (No Cheese)	6.99		
Crushed Tomatoes, Garlic, Oregano, Extra Virgin Olive Oil.			
Margherita	8.99		
Crushed Tomatoes, Mozzarella, Basil, Parmigiano Reggiano, Extra Virgin Olive Oil.			
Margherita Con... (Margherita With...)			
Salame	2.00	Pine Nuts	.50
Finnochiona (Peppered Salame)	2.00	Arugola	1.00
Prosciutto Crudo (Cured Ham)	3.00	Funghi (Roasted Mushrooms)	1.00
Prosciutto Cotto (Cooked Ham)	2.00	Carciofi (Artichoke Hearts)	1.00
Salsiccia (Wood Oven Sausage)	2.00	Cipolle (Roasted Onions)	1.00
Pancetta (Cured Italian Bacon)	2.00	Roasted Bell Peppers	1.00
Acciughe (Italian Anchovies)	2.00	Garlic	.50
Olive	1.00		

Capricciosa	11.99
Crushed Tomatoes, Prosciutto Cotto, Artichoke Hearts, Roasted Mushrooms, Olives, Mozzarella, Basil, Extra Virgin Olive Oil.	
Diavola	10.99
Crushed Tomatoes, Finnochiona (Peppered Salame), Roasted Red Bell Peppers, Crushed Red Peppers, Garlic, Mozzarella, Extra Virgin Olive Oil.	
Del Cafone	11.99
Wood Oven Roasted Fennel Sausage, Roasted Peppers, Roasted Onions, Mozzarella, Basil, Extra Virgin Olive Oil.	
Bianca	11.99
Prosciutto Crudo, Arugola, Parmigiano Reggiano, Mozzarella, Extra Virgin Olive Oil.	
Quattro Stagioni	10.99
Margherita Divided Into Four Sections. Each Section Topped Separately With Wood Oven Roasted Sausage, Salame, Roasted Mushrooms, Calamata Olives.	
Ripieno	11.99
Calzone with Crushed Tomatoes, Salame, Wood Oven Mushrooms, Ricotta, Mozzarella.	
Pizza Lasagna	11.99
Crushed Tomatoes, Wood Oven Roasted Fennel Sausage, Roasted Mushrooms, Ricotta Cheese, Mozzarella, Parmigiano Reggiano, Basil, Extra Virgin Olive Oil.	
Settebello	12.99
Crushed Tomatoes, Pancetta, Wood Oven Roasted Fennel Sausage, Roasted Mushrooms, Toasted Pine Nuts, Mozzarella, Basil, Extra Virgin Olive Oil.	

Where Some of Our Products Come From

Flour - Napoli, Italy Prosciutto Crudo - Parma, Italy
 Prosciutto Cotto - Biassono, Italy Parmesan Cheese - Modena, Italy
 Tomato - San Marzano (Napoli), Italy Salame - Fra' Mani Berkeley, CA
 Finnochiona - Salumi, Seattle, WA Pancetta - Salumi, Seattle, WA
 Olive Oil - Spoleto, Italy

A Note About Take-Out

Pizza in the United States has become synonymous with take out and delivery. In Italy pizza is enjoyed directly out of the oven in a pizzeria, not from a box. We strongly recommend (especially if you have never experienced our pizza) that our pizza be eaten in our pizzeria immediately after coming out of the oven.