



The Neapolitan Pizza Company





THE MARGHERITA

7.50



HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA

5.75

APPETIZER

(ANTIPASTO)

HOUSEMADE MEATBALLS WITH FRESH MOZZARELLA

angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil.
served with wood-fire toasted Neapolitan bread.

BEST SELLER 5.75

PROSCIUTTO & MOZZARELLA PLATE

prosciutto di San Daniele, fresh mozzarella, basil, extra virgin olive oil.
served with wood-fire toasted Neapolitan bread.

6.75

HOUSE MEAT BOARD

black truffle salami (tartufo), prosciutto di San Daniele, spicy Italian salami (calabrese),
Neapolitan salami, rosemary ham (cotto). served with two mustards, kalamata olives
and wood-fire toasted Neapolitan bread.

BEST SELLER 9.50

HOUSE CHEESE BOARD

black truffle cheese (sottocenere al tartufo), fresh mozzarella, goat cheese, gorgonzola,
parmigiano-reggiano. served with pears, dates, king walnuts, honey and wood-fire
toasted Neapolitan bread.

9.00

HOUSE MEAT & CHEESE PLATE (SERVES 2)

black truffle cheese (sottocenere al tartufo), goat cheese, parmigiano-reggiano,
black truffle salami (tartufo), prosciutto di San Daniele, spicy Italian salami (calabrese).
served with two mustards, kalamata olives, king walnuts, pears, dates, honey
and wood-fire toasted Neapolitan bread.

15.00

WOOD-FIRE BAKED TRUFFLE CHEESE BREAD

*Sottocenere (which means "under ashes") is a Black Truffle Cheese from Venice, Italy,
that is made in a unique traditional way of infusing natural truffles into the cheese, and
covering the cheese for months in wood ashes to protect the aroma of the fresh truffles.*

truffle cream, black truffle cheese (sottocenere al tartufo), fresh mozzarella, mushrooms,
parmesan, basil, extra virgin olive oil, baked inside our signature Neapolitan dough

7.50

FRESH ARTISAN BURRATA (BURRATA ARTIGIANALE FRESCA)

Burrata is a cheese made of mozzarella and cream. The outer shell is solid mozzarella, with a filling of fresh pieces
of mozzarella soaked in cream. It owes its name, "battered" in Italian, to its creamy center that gently fills the palate.
Each fresh burrata cheese is hand-formed and made from fresh milk gathered daily from local farmers.

All of our burrata plates are served fresh, with balsamic reduction and wood-fire toasted Neapolitan bread.

BURRATA WITH ROASTED BELL PEPPERS & ARUGULA

burrata, roasted bell peppers, arugula, housemade roasted tomato dressing,
extra virgin olive oil, balsamic reduction

6.00

BURRATA WITH BEETS & GRAPE TOMATOES

burrata, red beets, grape tomatoes, housemade balsamic vinaigrette dressing,
extra virgin olive oil, balsamic reduction

6.50

BURRATA WITH MELON & PROSCIUTTO

burrata, melon, prosciutto di San Daniele (aged 18 months), extra virgin olive oil

BEST SELLER 8.50

CLASSIC NEAPOLITAN PIZZA

(PIZZA CLASSICA NAPOLETANA)

Our signature Neapolitan dough – light, thin, soft and chewy, with a high crust. Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt, and yeast. Enjoy it the true Italian way, with a fork and knife.

THE MARGHERITA	BEST SELLER	7.50
Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil		
RED MARINARA VEGAN		6.50
Italian tomato sauce, oregano, garlic, extra virgin olive oil (no cheese)		
WHITE (BIANCA)		7.00
fresh mozzarella, parmesan, basil, oregano, extra virgin olive oil (no tomato sauce)		
HOUSE PESTO (PESTO DELLA CASA)		7.50
housemade pesto, fresh mozzarella, pine nuts, parmesan (no tomato sauce)		

TOPPINGS

Neapolitan Pizza is best with up to 2 or 3 toppings. Toppings are \$1.00.

Housemade gluten-free Neapolitan crust, \$1.50 extra.

SPECIALTY PIZZA

(PIZZA SPECIALE)

DOUBLE PEPPERONI (DOPPIO PEPPERONI)	BEST SELLER	9.50
Italian tomato sauce, fresh mozzarella, gourmet pepperoni, spicy Italian salami (calabrese), parmesan, basil, extra virgin olive oil		
THE DEVIL'S PIZZA (PIZZA DIAVOLA)		10.50
Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami (calabrese), Fresno chilies, parmesan, basil, extra virgin olive oil (very spicy)		
THE MEATS (LE CARNI)		10.50
Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, gourmet pepperoni, rosemary ham (cotto), parmesan, basil, oregano, extra virgin olive oil		
THE FOUR CHEESE PIZZA (QUATTRO (4) FORMAGGI)		9.00
fresh mozzarella, ricotta cheese, gorgonzola, parmesan, garlic, basil, oregano, extra virgin olive oil (no tomato sauce)		
THE PRISONER'S PIZZA (PIZZA DEL CARCERATO)	BEST SELLER	8.50
<i>The legend from Naples, Italy, tells about drugs being smuggled to prisoners inside the crust of Neapolitan pizzas in Naples' prison. In the spirit of Neapolitan history, we hide fresh ricotta cheese in half of the crust.</i>		
Italian tomato sauce, fresh mozzarella, ricotta cheese (hidden in the crust – prisoner style), parmesan, basil, extra virgin olive oil		

<p>PARMESAN PIZZA (PIZZA AL PARMIGIANO)</p> <p>Italian tomato sauce, double (doppio) parmesan, grape tomatoes, parmigiano-reggiano, basil, extra virgin olive oil (no mozzarella)</p>	8.50
<p>THE HAWAIIAN (PIZZA TROPICALE)</p> <p>Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham (cotto), caramelized onions, parmesan, basil, oregano, extra virgin olive oil</p>	10.50
<p>SHRIMP SCAMPI PIZZA</p> <p>fresh mozzarella, rock shrimp scampi, roasted bell peppers, red onions, parmesan, garlic, basil, oregano, extra virgin olive oil, topped after bake with baby arugula tossed with housemade Italian vinaigrette dressing and capers (no tomato sauce)</p>	11.50
<p>EGG N' BACON PIZZA</p> <p>fresh mozzarella, applewood smoked bacon, Italian sausage, rosemary roasted fingerling potatoes, parmesan, basil, oregano, extra virgin olive oil, topped with a freshly cracked free-range egg (no tomato sauce)</p>	11.00
<p>PIZZA MARGHERITA & PROSCIUTTO</p> <p>Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil, topped with prosciutto di San Daniele and baby arugula after bake</p>	11.50
<p>TRUFFLE & PROSCIUTTO PIZZA</p> <p>truffle cream, fresh mozzarella, mushrooms, parmesan, basil, extra virgin olive oil, topped with prosciutto di San Daniele after bake (no tomato sauce)</p>	13.50
<p>THE CHICKEN & PESTO PIZZA</p> <p>housemade pesto, fresh mozzarella, free-range chicken, ricotta cheese, sundried tomatoes, roasted garlic, parmesan, basil (no tomato sauce)</p>	11.50
<p>PIZZA FROM THE GARDEN (PIZZA ORTOLANA)</p> <p>Italian tomato sauce, fresh mozzarella, sautéed baby spinach, roasted bell peppers, kalamata olives, parmesan, oregano, extra virgin olive oil, topped with basil and grape tomatoes after bake</p>	11.00
<p>TRUFFLE & VEGETABLE PIZZA (PIZZA VEGETARIANA AL TARTUFO)</p> <p>truffle cream, fresh mozzarella, ricotta cheese, mushrooms, kalamata olives, parmesan, basil, extra virgin olive oil, topped with baby arugula and grape tomatoes after bake (no tomato sauce)</p>	13.50
<p>PIZZA BIANCA & PROSCIUTTO</p> <p>fresh mozzarella, parmesan, garlic, basil, oregano, extra virgin olive oil, topped with prosciutto di San Daniele and baby arugula after bake (no tomato sauce)</p>	11.00
<p>THE FISHERMAN'S PIZZA</p> <p>Italian tomato sauce, red onions, grape tomatoes, capers, garlic, basil, oregano, extra virgin olive oil, topped with Italian filets of anchovies after bake (no cheese)</p>	10.50
<p>THE GLUTEN-FREE MARGHERITA (LA MARGHERITA SENZA GLUTINE) GLUTEN-FREE</p> <p>Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil, served on our housemade gluten-free Neapolitan crust</p>	9.00
<p>THE ALL VEGAN MARGHERITA (LA MARGHERITA TUTTA VEGANA) VEGAN</p> <p>Italian tomato sauce, vegan cheese, basil, extra virgin olive oil</p>	7.50

SALAD (INSALATA)

All of our salads are served fresh with balsamic reduction and wood-fire toasted Neapolitan bread.

<p>MIDICI HOUSE SALAD</p> <p>seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, tossed with our housemade balsamic vinaigrette dressing, garnished with our housemade roasted tomato dressing</p>	7.00
<p>THE CAESAR</p> <p>romaine lettuce, parmigiano-reggiano, croutons, tossed with our housemade Caesar dressing add protein: free-range chicken \$1.00 hardboiled free-range egg \$1.00 Italian filets of anchovies \$1.00</p>	7.50
<p>WALNUT & GORGONZOLA</p> <p>baby arugula, seasonal greens, grape tomatoes, king walnuts, gorgonzola, parmigiano-reggiano, tossed with our housemade walnut & gorgonzola dressing</p>	8.50
<p>THE ITALIAN SALAD</p> <p>seasonal greens, romaine lettuce, Neapolitan salami, grape tomatoes, cucumber, red onions, bell peppers, kalamata olives, parmesan, crushed croutons, tossed with our housemade Italian vinaigrette dressing</p>	9.00
<p>PURPLE KALE & RICOTTA (CAVOLO VIOLA E RICOTTA)</p> <p>purple kale, baby spinach, ricotta cheese, dates, parmigiano-reggiano, lemon zest, tossed with our housemade mustard vinaigrette dressing</p>	7.50
<p>THE GOURMET CHOPPED SALAD</p> <p><i>The celebration of Italian flair, served untossed for a beautiful assortment of ingredients and flavors.</i></p> <p>seasonal greens, grape tomatoes, kalamata olives, bell peppers, hardboiled free-range egg, applewood smoked bacon, rosemary ham (cotto), parmigiano-reggiano, feta cheese, tossed with our housemade Italian vinaigrette dressing</p>	10.50
<p>ROCK SHRIMP & AVOCADO</p> <p>romaine lettuce, baby arugula, rock shrimp, avocado, bell peppers, kalamata olives, garbanzo beans, capers, tossed with our housemade Italian vinaigrette dressing</p>	8.50
<p>GREEK (GRECA)</p> <p>baby spinach, seasonal greens, grape tomatoes, feta cheese, kalamata olives, red onions, cucumber, tossed with our housemade Italian vinaigrette dressing</p>	8.50
<p>THE SWEET LIFE SALAD (LA DOLCE VITA) VEGAN</p> <p><i>This sweet and tangy combination captures the rising summer sun over the bay of Naples, Italy.</i></p> <p>baby arugula, seasonal greens, melon, strawberries, blackberries, raspberries, blueberries, shaved and shredded coconut, tossed with our housemade lemon vinaigrette dressing</p>	8.50
<p>CAPRESE SALAD</p> <p>baby arugula, fresh mozzarella, grape tomatoes, basil, tossed with our housemade Italian vinaigrette dressing, garnished with our housemade roasted tomato dressing and our housemade pesto</p>	7.50

DESSERT (DOLCE)

SIGNATURE NUTELLA® CALZONE WITH FRESH BERRIES

BEST SELLER 5.95

our signature Neapolitan dough, baked fresh with Nutella®, strawberries, blackberries, raspberries, blueberries, hidden inside, topped with a hint of balsamic reduction and shredded coconut add ricotta cheese \$1.00

SIGNATURE NUTELLA® CALZONE WITH CHERRIES & RICOTTA

5.95

our signature Neapolitan dough, baked fresh with Nutella®, amarena cherries and ricotta cheese, hidden inside, topped with a hint of balsamic reduction and shredded coconut

BURRATA WITH PEAR & HONEY

4.95

burrata cheese, pear, honey, king walnuts, candied orange peel, topped with a hint of balsamic reduction

THE DROWNING GELATO (AFFOGATO)

4.45

gourmet Italian vanilla bean gelato handcrafted by Italian Master Gelatiers, drowning in espresso

ITALIAN GELATO & SORBETTO

Ask our concierge for today's selection of flavors handcrafted by Italian Master Gelatiers.

2 scoops

2.95

4 scoops

4.95

6 scoops

6.95

GOURMET ITALIAN COFFEE BAR (CAFFÈ)

Espresso	2.95	Caffè Latte	3.75	Caffè Mocha	3.75
Macchiato	3.45	Vanilla Latte	3.75	Hot Chocolate	2.95
Americano	2.95	Cappuccino	3.75	Iced Coffee (Caffè Freddo)	3.25

GOURMET TEA COLLECTION (TÈ)

Organic Breakfast	2.95	Marrakesh Mint	2.95	Organic Spring Jasmine	2.95
Organic Earl Grey	2.95	Orange Dulce/Blossom	2.95	Wild Berry Hibiscus	2.95
Kyoto Rice (Genmaicha)	2.95	Bombay Chai	2.95	Chamomile	2.95
Green Tea Tropical	2.95	Ginger Twist	2.95	Organic African Nectar	2.95

SOFT DRINKS

Natia (Mineral Water imported from Italy)	2.95	All Natural Orange Juice	2.75
Ferrarelle (Sparkling Water imported from Italy)	3.45	Apple Juice	2.45
Soda	2.20	Cranberry Juice	2.45
Italian Soda (imported from Italy)	2.75	Iced Tea (Organic Pure Black)	2.75

BEER & WINE (BIRRA & VINO)

Ask for our extensive beer & wine list, and pairing suggestions.

THE ORIGINAL.

PIZZA WITH A CAPITAL N.

You haven't had pizza until you've had Neapolitan Pizza.
Neapolitan Pizza is the Original. The way Italians invented it 300 years ago.

Neapolitan Pizza tells the story of Naples.

During her summer vacation in Naples with the King, Queen Margherita was presented a pizza by a local pizzaiolo with tomato, fresh mozzarella, olive oil, and a touch of basil to represent the 3 colors of the new born Italian flag. She liked it so much that it was named in her honor. The classic Margherita was born.

"La Marinara", Italian for "the fisherman's wife". Wives who used to prepare pizza for their husbands as they returned from fishing in the bay of Naples. Tomato, garlic, oregano and olive oil were the ingredients of choice to make the pizza stay fresh. The classic Marinara was born.

Over the centuries, Neapolitan Pizza has become an institution. Since 1998, its ingredients and method of preparation are protected by the Italian legislation.

The dough is only 4 fine ingredients:
Non-GMO double zero Neapolitan flour, water, sea salt and yeast.
The sauce is super natural. Only one pure ingredient:
Non-GMO crushed Italian peeled tomatoes.
No oils, no sugars.

The cheeses are the finest Italian cheeses made from high quality milk, and the mozzarella is also known as "white gold", for its premium quality and taste.

The crust releases the flavor of well-baked bread.
The sauce delivers the characteristic aroma of a fresh and fragrant mediterranean plate.
90 seconds in our wood-fired ovens at close to 1000 degrees bake it to perfection.
Neapolitan Pizza is magic.

Neapolitan Pizza exalts the flavors, and celebrates the senses.
Each bite distributes an array of flavors, an arrangement of textures.
Neapolitan Pizza is fine pizza. Pizza with a capital N.

Pure ingredients. Rare freshness. Classical simplicity. Historical heritage.
Neapolitan Pizza is the meal of choice for health-conscious foodies and epicureans alike.

Neapolitan Pizza is the better pizza.



THE MARGHERITA & PROSCIUTTO

11.50



FRESH WHOLE MOZZARELLA



BURRATA CHEESE WITH MELON & PROSCIUTTO

8.50



OUR OVENS



THE PURPLE KALE & RICOTTA (CAVOLO VIOLA E RICOTTA)

7.50



SIGNATURE NUTELLA® CALZONE WITH FRESH BERRIES

5.95

DREAMERS & MAKERS

**WE DREAM OF FOOD COMING ONLY FROM NATURE.
MOST OF OUR PRODUCTS ARE NON-GMO.**

**WE DREAM OF HIGH QUALITY FOOD ACCESSIBLE TO ALL.
WE PUT OUR MONEY WHERE OUR FOOD IS
AND INVEST IN THE QUALITY OF OUR PRODUCTS,
RATHER THAN IN MARKETING THEM.**

**WE DREAM OF MEMORABLE MEALS WITH FRIENDS
WE CREATED A PLACE THAT IS EXTRAORDINARY.**

**WE DREAM OF SERVICE THAT IS KIND, MINDFUL
AND IN THE MOMENT.
WE TREAT EVERYONE AS OUR FRIEND.**

**WE DREAM OF A FRIENDLIER WORLD.
WE MAKE THAT CHANGE.**



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