

SANDWICHES

Zingara \$14

Buffalo Mozzarella, Prosciutto di Parma, Tomatoes, Romaine, Oregano, and Mayonnaise on a Toasted Hoagie Roll

The Goodfella \$16

Mortadella, Coppa, Salami, Soppressata, Shredded Lettuce, Tomato, Provolone, Oregano, Mayonnaise, Hot Cherry Peppers, EVOO and Vinaigrette on a Hoagie Roll

Eggplant Parmesan \$14

Lightly Fried Eggplant, Buffalo Mozzarella, Basil and San Marzano Tomato Sauce on a Toasted Hoagie Roll

Meatball Parmesan \$14

Homemade Meatballs, Buffalo Mozzarella, Basil and San Marzano Tomato Sauce on a Toasted Hoagie Roll

SPECIAL OF THE WEEK

Ask our Team Member for our weekly Special!

Proud Supporters of



CRAFT YOUR OWN PIZZA

Our pizzas and calzones are carefully crafted to represent the true flavors of Naples. We cannot make any additions or substitutions. We will happily remove a topping if desired and will do our best to accommodate any food allergies

Margherita (Vegetarian) \$22

DOP buffalo mozzarella, Pecorino Romano, Basil

Bianca (Vegetarian) \$22

DOP buffalo mozzarella, buffalo ricotta, Pecorino Romano, black pepper, basil

ADDITIONAL TOPPINGS (ADD UP TO 3)

Veggies

Roasted Mushrooms, Roasted Red Peppers, Hot Italian Peppers, Roasted Artichokes, Basil Pesto, Castelvetro Green Olives, Gaeta Black Olives (\$3) Vesuvian Cherry Tomatoes, Peppadew Peppers (\$4)

Meat & Cheese

Pepperoni Cups, Artisanal Salami, Hot Soppressata, Nduja, Meatball, Pancetta (\$4) Prosciutto, Sausage (\$5) Extra Mozzarella, Ricotta, Taleggio (\$4) Smoked Buffalo Mozzarella (\$5)

ARTISANAL RED PIZZAS

SAN MARZANO TOMATO SAUCE AND EXTRA VIRGIN OLIVE OIL

Marinara (No Cheese) \$19

Vesuvian Cherry Tomatoes, Anchovies, Oregano, Gaeta Black Olives, Fresh Garlic, Basil

Bastardo (Mildly Spicy) \$24

Fresh Mozzarella, Pepperoni Cups, Nduja (Spicy Spreadable Pork Salumi in Ragu Sauce), Pecorino Romano, Basil

Pako \$24

Fresh Mozzarella, Roasted Red Peppers, Italian Sausage, Roasted Mushrooms, Caramelized Onions, Pecorino Romano, Basil

Amore Mio \$24

Fresh Mozzarella, Roasted Artichokes, Artisanal Salami, Roasted Mushrooms, Gaeta Black Olives, Pecorino Romano, Basil

Porreca Piccante (Spicy) \$24

Fresh Mozzarella, Hot Soppressata, Nduja (Spicy Spreadable Pork Salumi in Ragu Sauce), Vesuvian Cherry Tomatoes, Hot Italian Peppers, Pecorino Romano, Basil

Maradona \$24

Fresh Mozzarella, Peppadew Peppers, Italian Sausage, Roasted Mushrooms, Pecorino Romano, Basil

ARTISANAL WHITE PIZZAS

SORRENTO EXTRA VIRGIN OLIVE OIL

Mamma \$24

Smoked Mozzarella, Vesuvian Cherry Tomatoes, Black Pepper Topped outside of the oven with Fresh Arugula, Prosciutto di Parma DOP and Shaved Pecorino Romano

Oro Bianco \$25

Fresh Mozzarella, Buffalo Ricotta, Taleggio Cheese, Pancetta, Pecorino Romano, Black Truffle Oil, Black Pepper, Basil

Spacca Napoli \$24

Fresh Mozzarella, Taleggio Cheese, Roasted Mushrooms, Caramelized Onions, Pecorino Romano, Truffle Sea Salt, Black Truffle Oil, Basil

Filetto \$24

DOP Buffalo Mozzarella, Oven Roasted Pomodorini Del “Piennolo” (Imported vesuvian cherry tomatoes from Naples), Hot Soppressata, Pecorino Romano, Housemade basil pesto

Chiattona Benni \$24

Fresh Mozzarella, Vesuvian Cherry Tomatoes, Pancetta Pepperoni Cups, Artisanal Salami, Hot Soppressata, Pecorino Romano, Basil

CALZONES

Reginella (Fried) \$22

Half-Moon Calzone Stuffed with Fresh Mozzarella, Ricotta, Vesuvian Cherry Tomatoes, Artisanal Salami, Black Pepper, Pecorino Romano, Basil

Scugnizzo (Baked) \$22

Half-Moon Calzone Stuffed with Fresh Mozzarella, Ricotta, Vesuvian Cherry Tomatoes, Artisanal Salami, Black Pepper and Pecorino Romano Topped with Mozzarella, Mushrooms, San Marzano Tomato Sauce, Pecorino Romano, EVOO, Basil

Due to extremely high cooking temperatures and authentic, high-quality ingredients such as San Marzano tomatoes and buffalo mozzarella DOP, our Neapolitan pizzas have a center that is often considered “wet”.

In Naples, pizza is almost exclusively eaten with a knife and fork, but we encourage you to eat it however you prefer.

Cut it, fold it , or eat it flat - dig in and enjoy!

STARTERS

SALADS

Varuni Salad \$14
Wild Arugula, Local Spring Mix,
Candied Pecans, Grape Tomatoes,
Prosciutto di Parma, Luca's
Homemade Balsamic Vinaigrette

Caesar Salad \$14
Romaine, Marinated Anchovies,
Shaved Pecorino Romano,
Neapolitan Croutons, and Luca's
Homemade Caesar Dressing

Arugula Salad \$13
Wild Arugula, Shaved Pecorino
Romano, Lemon Infused Olive Oil
from Sorrento, and a Squeeze from a
Fresh Lemon

Caprese Salad \$16
Fresh Buffalo Mozzarella, Seasonal
Tomatoes, Fresh Basil, Balsamic
Reduction, and EVOO

Creamy Burrata with Tomatoes and Basil \$14
Fresh Mozzarella with a Creamy Center
4 oz Platter Served with Tomatoes and
Basil

Creamy Burrata with Prosciutto \$16
Fresh Mozzarella with a Creamy Center
4 oz Platter Served with Sliced
Prosciutto di Parma

SWEETS

DESSERTS

Cannoli - \$5
Tiramisù - \$9
Pistacchio Cheesecake - \$9
Nutella Calzone - \$12

STREET FOOD

Mozzarella Sticks \$12
5 Lightly Fried Fresh Mozzarella Sticks,
Served with Ragu Sauce

Arancini \$12
4 Lightly Fried Rice Balls with Fresh
Mozzarella, Seasoned Beef and Peas,
Served with Ragu Sauce

Eggplant Parmesan Plate \$14
Our Famous Eggplant with a Side of
Toasted Ciabatta Bread

May Take Additional Time, Item is Made to Order

Meatballs \$14
3 of mama's Famous Meatballs and a
Side of Toasted Ciabatta Bread

SOFT DRINKS

Choose from our selection of
Coca-Cola, San Pellegrino, and
San Benedetto Beverages - \$4

DRINKS

WINE

(GLASS/BOTTLE)

RED WINE

MONTEPULCIANO D'ABRUZZO, JASCI - \$12/48
PINOT NOIR, MONTE DEGLI ANGELI - \$9/36
NERO D'AVOLA, CANTINE COLOSI - \$14/56
DEMARIE, LANGHE NEBBIOLO - \$15/62
CHIANTI, SALCHETO COLLI - \$15/62
SANGIOVESE/ SASYR - \$12/48
FANTI BRUNELLO DI MONTALCINO (BOTTLE ONLY) - \$120

COCKTAILS

From The Garden - \$13
Vodka and Lime Juice Muddled with Fresh Basil and Mint

Negroni Riserva - \$15
House made and barrel aged Negroni featuring Fords Organic Gin,
Campari and Antica

Luca's Love Potion \$13
Prosecco, Italicus Liqueur and Hibiscus

Italian Stallion - \$14
An Italian twist on the French 75. Fords Organic Gin, freshly squeezed
lemon juice, house-made limoncello shaken and with a Prosecco float

WHITE WINE

SUDTIROL PINOT GRIGIO, SAN PIETRO - \$12/50
TREBBIANO D'ABRUZZO - \$10/40
VERMENTINO, RIVA DELLA ROSA - \$10/40
SAUVIGNON BLANC, BOSCO DEL MERLO - \$14/56
CHARDONNAY, COPPO COSTE BIANCHE - \$16/64
ETNA BIANCO, ETNEIDE- \$19/72
PROSECCO, CARPENE MALVOTI- \$12/46

SPIRITS

SPRITZES

Aperol Spritz - \$13
Aperol, Prosecco and San-Benedetto Sparkling Water

Cello Spritz - \$13
Limoncello, Ginger Beer, Freshly Squeezed Lemon Juice, Basil
and Lemon Infused Syrup and San-Benedetto Sparkling Water

Cynar Spritz - \$13
Cynar, Ginger Beer, Fresh Peppercorns, Prosecco and San-
Benedetto Sparkling Water

Indigo Gin Spritz - \$14
Indigo Gin (Colored with Butterfly Pea Flower Tea), Prosecco,
Freshly Squeezed Lemon Juice and San-Benedetto Sparkling
Water

NON ALCOHOLIC SPRITZES

Spritz del Conte - \$8
Italian aperitivo mocktail with less than 0.5% ABV

Spritz del Conte Limoncello - \$8
Italian aperitif with less than 0.5% ABV that blends zesty lemon and
herbal notes with premium non-alcoholic white wine

BEER

BOTTLES

Birra Moretti - \$7
-Italian Lager

Baladin Sidro - \$12
-Italian Hard Cider

Baladin L'Ippa - \$12
-Italian IPA

Mastri Birrai Umbri Cotta 21 - \$9
-Italian Blonde Ale

Mastri Birrai Umbri Cotta 37 - \$9
-Italian Red Ale

DRAFT

16OZ/22OZ/PITCHER

Peroni - \$6/8/22

C. C. Tropicalia - \$7/9/25

Moretti - \$6/8/22

Daddy-O Pilsner - \$6/8/22

**Please Ask About our Seasonal
Rotating Draft Selections!**