



# IL PIZZAIOLO

CUCINA NAPOLETANA

# ANTIPASTO

## ARANCINI 15

Sicilian and Neapolitan Fried Rice Balls

## STUFFED BANANA PEPPERS 16

Served in marinara, house made mozzarella, Roasted Garlic Crostini

## MEATBALLS 16

Served in marinara, Pecorino Romano

## FRIED CALAMARI 15 | WITH HOT PEPPER MIX 16

Fried and served with marinara

## BURRATA 20

Fresh Creamy Burrata with Arugula and Radicchio Salad, Heirloom Tomatoes, Extra Virgin Olive Oil, and Sea Salt

## ITALIAN CHARCUTERIE 19

Italian Cured Meats and Aged Cheeses, Roasted Red Pepper, Olives, Fagioli *Great for Sharing*

## ROASTED VEGETABLE NAPOLI 19

Assortment of: Carrots, Fried Zucchini, Mushrooms, Rapini, Eggplant, Roasted Peppers, Cauliflower (Pine Nuts), Frenched Green Beans (substitutions may be made based on seasonal availability)

*Great for Sharing*

## ESCAROLE, BEANS, & SAUSAGE 15

Italian Sausage, Northern White Beans, Escarole, White Wine, Chicken Broth

## ZUCCHINI FRITTI 15

Thinly sliced Zucchini Planks battered and fried, with Marinara, Lemon, and Pecorino

## FRITTADINI DI PASTA 15

Bucatini, Prosciutto Cotto, Peas, Bechamel, Marinara

## STEAMED MUSSELS 16

Fresh Prince Edward Island Mussels served with Marinara or Impepate Style

## RICOTTA AL FORNO 20

Sweet Cream Ricotta baked with Roasted Garlic, Herbs, Marinara, and Fresh Pizza Bread

## SAUSAGE & PEPPERS 15

Sweet Fennel Sausage, Red and Yellow Bell Peppers, Hot Cherry Peppers, and Caramelized Onions with a Roasted Garlic Crostini

## SHRIMP SCAMPI 18

Sauteed Shrimp with Garlic, White Wine, Lemon Juice tossed with Spinach, Cherry Tomatoes, and topped with Parmesan Bread Crumbs

## WEDDING SOUP 8

## SOUP OF THE DAY 8

# SALAD

## MISTICANZA SALAD SIDE 8 | ENTRÉE 13

Mixed Greens, Tomatoes, Roasted Peppers, Olives, Carrots, Red Wine Vinaigrette with Parmigiano or Gorgonzola

## CAESAR SALAD SIDE 8 | ENTRÉE 14

Romaine, Olives, Parmigiano, White Anchovy

## SALMON SALAD 21

Salmon, Mixed Spring Greens, Tomatoes, Red Onion, Feta Cheese Balsamic Vinaigrette and Crispy Fried Capellini

## PARMESAN CRUSTED CHICKEN SALAD 21

Breaded Chicken, Chopped Iceberg and Romaine, Mozzarella Pearls, Roasted Tomatoes, Roasted Peppers, Red Onion, and Creamy Italian

## TUSCAN STEAK SALAD 21

Chopped Iceberg and Romaine, Mozzarella Pearls, Roasted Tomatoes, Roasted Peppers, Red Onion, and Creamy Horseradish Dressing

## PICKLED BEET SALAD 18

Pickled Beets and Cauliflower, Feta Cheese, Balsamic Dressing, topped with Toasted Pepitas

## HOUSE SALAD SIDE 7 | ENTRÉE 12

Chopped Iceberg and Romaine, Carrots, Kalamata Olives, Cherry Tomatoes, Red Onion, House Made Italian Dressing

ADD CHICKEN 8 / ADD SHRIMP 10 /  
ADD BRANZINO 10 / ADD SALMON 11

# Pasta

---

## SPAGHETTI POMODORO 25

San Marzano DOP Tomatoes, Garlic, Extra Virgin Olive Oil

## RAVIOLI CAPRESE 29

Ricotta & Fresh Mozzarella Filled House Made Ravioli, Marinara, Parmigiano

## GNOCCHI SORRENTINA 29

House Made Potato Gnocchi, Fresh Mozzarella, Marinara, Parmigiano

## TAGLIATELLE BOLOGNESE 29

Traditional Meat Ragu of Emilia-Romagna with Parmigiano

## PAGLIA E FIENO 29

Spinach And Egg Tagliatelle, Peas, Prosciutto di Parma, Butter, Cream, Parmigiano

## PENNE ROSA 27

Butter, Marinara, Cream, Parmigiano

## CAPELLINI AGLIO OLIO 23

Extra Virgin Olive Oil, Garlic, Calabrian Chili Peppers, Fresh Italian Parsley

## CAVATELLI RAPINI 29

Sweet Fennel Sausage, Rapini, Garlic, White Wine, Extra Virgin Olive Oil, Pecorino Romano

## RIGATONI MARINARA 25

Marinara with Meatballs or Sweet Fennel Sausage

## CAPELLINI SHRIMP DIAVOLO 30

Sauteed Shrimp, Hot Banana Peppers, Calabrian Chilis, Marinara, Cream, Butter, and Parmesan with Capellini Pasta

## PAPPARDELLE ALLA FUNGHI 29

Pappardelle Pasta tossed with Assorted Mushrooms, White Wine, Pancetta, Cream, and Parmesan Reggiano Cheese, topped with Fresh Cracked Black Pepper

## SHRIMP AND LOBSTER SCAMPI 33

Sauteed Shrimp, Fresh Lobster Meat, White Wine, and Lemon Juice tossed with Spinach, Cherry Tomato with Capellini Pasta, topped with Parmesan Breadcrumbs

## SPAGHETTI CARBONARA 29

Olive Oil, Pancetta, Parmesan Reggiano, Egg Yolk, Cracked Black Pepper

ADD CHICKEN 8 / ADD SHRIMP 10

## IL RAGU

### RAGU NAPOLETANO 33

Traditional Slow Cooked Ragu Napoletano of San Marzano Tomatoes, Onions, Red Wine, Beef Braciole, Meatball, Italian Sausage with Paccheri Pasta

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*For parties of 8 or more we include a 20% gratuity.*

# ENTRÉES

---

---

## CHICKEN LIMONE 30

Chicken, Lemon, Capers, White Wine, Roasted Potatoes, Broccolini

## CHICKEN SCARPARELLO 30

Chicken, Sweet Fennel Sausage, Peppers, Potatoes, White Wine, Vinegar

## CHICKEN MARSALA 30

Chicken Scaloppini, Marsala, Prosciutto di Parma, Wild Mushrooms, Fontina

## CHICKEN PARMIGIANO 30

Breaded Chicken Scaloppini, Pan Fried, Marinara, Fresh Mozzarella, Spaghetti

## CHICKEN ROMANO 30

Medallions of Chicken Breast, Romano Cheese, Egg Batter, Lemon Butter, Broccolini

## EGGPLANT PARMIGIANO 29

Baked Eggplant, Fresh Mozzarella, Marinara, Parmigiano, Basil

## VEAL OSSO BUCO 37

Braised Veal Shank, Roasted Vegetables Risotto Milanese

## VEAL MARSALA 37

Veal Scaloppini, Marsala, Prosciutto di Parma, Wild Mushrooms, Fontina

## VEAL PARMIGIANO 37

Breaded Veal Scaloppini, Pan Fried, Marinara, Fresh Mozzarella  
Served with Spaghetti

## LAMB CHOPS 37

Herb Roasted Lambchops with Creamy Mascarpone Polenta, Crispy Leeks, and Red Wine Demi Glaze

## LASAGNE CARNEVALE 29

Neapolitan Lasagne with Meatballs, Sweet Fennel Sausage, Fresh Ricotta, Fresh Mozzarella, Marinara, Parmigiano

## BRANZINO 34

Sea Bass, Roasted Vegetables, Salmoriglio Sauce

## SALMON 34

Pan Seared Salmon Filet, Roasted Vegetables, Salmoriglio Sauce

ADD CHICKEN 8 / ADD SHRIMP 10/ ADD SALMON 11



*Prices and items subject to change.*

# PIZZA

## MARINARA 19

San Marzano DOP Tomatoes, Fresh Garlic, Sicilian Oregano, Basil, Extra Virgin Olive Oil

## MARGHERITA 21

San Marzano DOP Tomatoes, Fresh Mozzarella, Pecorino Romano, Basil, Extra Virgin Olive Oil

## PROSCIUTTO E ARUGULA 25

Fresh Mozzarella, Fresh Cherry Tomatoes, Prosciutto di Parma, Arugula, Parmigiano, Extra Virgin Olive Oil

## BURRATA PIE 26

San Marzano Tomatoes, Oregano, Caramelized Onions, Pesto, Arugula, and Burrata

## QUATTRO FORMAGGI 24

Fresh Mozzarella, Asiago, Fontina, Gorgonzola, Extra Virgin Olive Oil

## BIANCA 22

Fresh Mozzarella, Ricotta di Bufala, Parmigiano, Extra Virgin Olive Oil

## DIAVOLA 25

San Marzano DOP Tomatoes, Fresh Mozzarella, Spicy Salami Napoletano, Calabrian Chili, Pecorino Romano, Basil, Extra Virgin Olive Oil

## CALZONE 24 *(fried or baked)*

Ricotta di Bufala, Fresh Mozzarella, Prosciutto Cotto, Salami, Fresh Tomatoes, Parmigiano, Tomato Sauce

## MONTANARA 20

Fried pizza finished in a wood fired oven, San Marzano DOP Tomatoes, Fresh Mozzarella, Parmigiano, Basil

## PANNA 25

Fresh Mozzarella, Cream, Parmigiano, Prosciutto Cotto, Wild Mushrooms, Extra Virgin Olive Oil

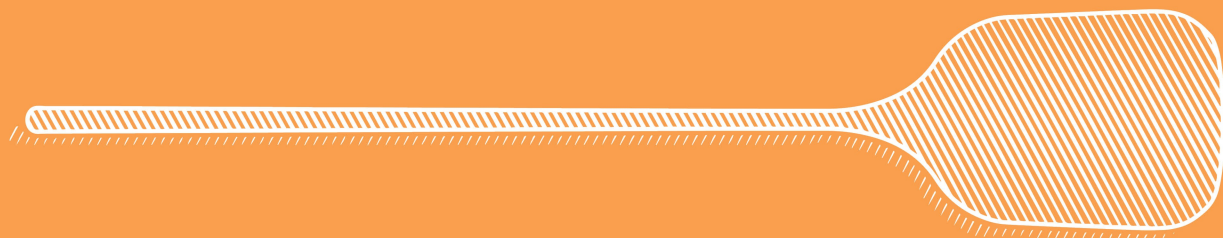
## SALSICCIA 25

San Marzano Tomatoes, Fresh Mozzarella, Sweet Fennel Sausage, Pecorino Romano, Basil and Extra Virgin Olive Oil

## MUSHROOM PIZZA 25

Wild Mushrooms, Pancetta, Gorgonzola, Caramelized Onions, and Truffle Oil

## ADD CHICKEN 8 / ADD SHRIMP 10



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## == BIBITE & CAFFÉ ==

AMERICAN SODA	ITALIAN	CAFFÉ
Coca-Cola 3.5	Lemon 3	Espresso 3
Diet Coke 2.5	Blood Orange 3	Doppio 4
Sprite 3.5	Orange 3	Cappuccino 4
Root Beer 3.5	Water 355 ml 3.5	Americano 3
Black Cherry 3.5	<i>Natural or</i>	Macchiato 4
Ginger Ale 3.5	<i>Sparkling</i>	Caffe Latte 4
	Water 750 ml 7	Regular Coffee 3
	<i>Natural or</i>	Decaf Coffee 3
	<i>Sparkling</i>	Hot Tea 3
<b>FRESH BREWED</b>		
<b>ICED TEA</b> 3.5		
<b>FLAVORED</b>		
<b>TEA</b> 3.5		
<b>LEMONADE</b> 3.75		

LET US HOST OR CATER YOUR NEXT EVENT.  
 BANQUET AND CATERING MENUS ONLINE AT  
[www.ilpizzaiolonorthhills.com](http://www.ilpizzaiolonorthhills.com).  
 INQUIRE WITHIN FOR MORE DETAILS.

## == DOLCI ==

### ITALIAN LEMON CREAM CAKE 11

Vanilla Cake filled with Creamy Mascarpone, accented with Lemon, Finished with Vanilla Crumb and Dusted with Sugar

### CANNOLI 9

Hand-made Cannoli Shell filled with Sweetened Ricotta, Ground Pistachio, Chocolate Shavings and Maraschino Cherry

### GELATO & SORBETTO 10

Three Scoops – Assorted Flavors

### TIRAMISU 10

Sponge Cake soaked with Espresso, Liquor, layered with Zabaglione, Imported Mascarpone and Cocoa Powder

### TORTA CAPRESE 11

Salted Flourless Chocolate Cake from the Island of Capri, with Whipped Cream and Pistachios

### WHITE CHOCOLATE NUTELLA BREAD PUDDING 11

Brioche Bread, White Chocolate, Vanilla Bean Gelato, Nutella Creme Anglaise