



IL PIZZAIOLO

CUCINA NAPOLETANA

PRANZO

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

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*

ITALIAN CHARCUTERIE 19

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

STEAMED MUSSELS 16

Fresh Prince Edward Island Mussels served with Marinara or Impepate Style

RICOTTA AL FORNO 16

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

FRITTADINI DI PASTA 15

Bucatini, Prosciutto Cotto, Peas, Bechamel, Marinara

WEDDING SOUP 8

SOUP OF THE DAY 8

Prices and items subject to change

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

PARMESAN CRUSTED CHICKEN SALAD 21

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

SALMON SALAD 21

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

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 / ADD STEAK 12



PANINIS/SANDWICHES

All sandwiches are served with rosemary truffle fries.

HOT BANANA PEPPER SANDWICH 17

Stuffed Banana Peppers, Fried Hot Cherry Peppers, Marinara, Mozzarella Cheese

ITALIAN CHICKEN SANDWICH 16

Herb Roasted Chicken Breast, Prosciutto, Cotto, Fontina Cheese, Roasted Peppers, Creamy Horseradish Dressing

ITALIAN MUFFULETTA SANDWICH 16

Spicy Capicola, Prosciutto Cotto, Sweet Soppresatta, and Genoa Salami with Arugula, Aged Provolone Cheese,
and a Roasted Red Pepper Olive Tapenade

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.

PIZZA

MARINARA 17

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

MARGHERITA 18

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

QUATTRO FORMAGGI 24

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

BIANCA 18

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 19

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

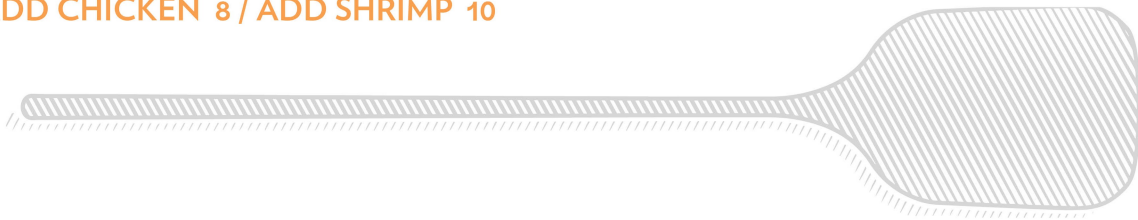
MUSHROOM PIZZA 25

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

BURRATA PIE 26

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

ADD CHICKEN 8 / ADD SHRIMP 10



ENTRÉES

CHICKEN LIMONE 23

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

CHICKEN ROMANO 23

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

CHICKEN PARMIGIANO 23

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

CHICKEN SCARPARELLO 23

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

BRANZINO 23

Sea Bass, Roasted Vegetables, Salmoriglio Sauce

SALMON 26

Pan Seared Salmon Filet, Roasted Vegetables, Salmoriglio Sauce

EGGPLANT PARMIGIANO 29

Baked Eggplant, Fresh Mozzarella, Marinara, Parmigiano, Basil

LASAGNE CARNEVALE 29

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

Pasta

SPAGHETTI POMODORO 18

San Marzano DOP Tomatoes, Garlic, Extra Virgin Olive Oil

RAVIOLI CAPRESE 23

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

GNOCCHI SORRENTINA 23

House Made Potato Gnocchi, Fresh Mozzarella, Marinara, Parmigiano

TAGLIATELLE BOLOGNESE 23

Traditional Meat Ragu, Emilia-Romagna, Parmigiano

PENNE ROSA 21

Butter, Marinara, Cream, Parmigiano

PAGLIA E FIENO 23

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

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

CAPELLINI SHRIMP DIAVOLO 28

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

PAPPARDELLE ALLA FUNGHI 28

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

CAPELLINI AGLIO OLIO 18

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

CAVATELLI RAPINI 22

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

RIGATONI MARINARA 21

Marinara with Meatballs or Sweet Fennel Sausage

SPAGHETTI CARBONARA 28

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

ADD CHICKEN 8 / ADD SHRIMP 10 / ADD SALMON 11

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

WHITE CHOCOLATE NUTELLA BREAD PUDDING

11

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

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

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== 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
FRESH BREWED	<i>Natural or</i>	Decaf Coffee 3
ICED TEA 3.5	<i>Sparkling</i>	Hot Tea 3
FLAVORED		
TEA 3.5		
LEMONADE 3.75		

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