

NAPOLITA

PIZZERIA + WINE BAR

PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA <i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	12.95
BRUSCHETTA <i>Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.</i>	10.95
BURRATA FRESCA <i>Arugula, crostini, sea salt, e.v.o.o.</i>	17.95
ZUCCHINE FRITTE <i>Fried zucchini, parmigiano, parsley, fonduta</i>	12.95
CUORI DI CARCIOFO <i>Artichoke hearts, sauteed spinach, roasted tomato, olive oil, garlic, shaved parmesan, parsley</i>	15.95
CALAMARI FRITTI <i>Fried calamari served with marinara or caper aioli</i>	18.95
POLPETTE ALLA MARINARA <i>Beef meatballs, marinara, ricotta, parmesan, basil</i>	10.95
CHEF BOARDS <i>Chef's choice of four Italian artisan meats and / or cheeses with jam, nuts, olives, house-made crostini</i>	
FORMAGGI	14.95
FORMAGGI E SALUMI	28.95
SALUMI	16.95

DINNER

TRITATA ITALIANA <i>Romaine, prosciutto, soppressata, peperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	15.95
CAESAR <i>Romaine, grana padano, caesar dressing, crostini</i>	7.95 / 13.95
BARBABIETOLA <i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	13.95
CAVOLO TOSCANO <i>Tuscan kale, red onion, pine nuts, parmigiano, roasted tomato, lemon pecorino dressing</i>	14.95
POMODORO CIMELIO <i>Heirloom tomato, cucumber, buffalo mozzarella, pepperoncini, red onion, basil, red wine vinaigrette</i>	16.95
PANZANELLA <i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	16.95

ADD TO ANY SALAD

all-natural chicken breast or pancetta +\$4

CONTORNI 7.95

spinaci saltati <i>Sauteed spinach, garlic, roasted tomato, e.v.o.o.</i>	patata arrostita <i>Roasted potatoes, parsley, e.v.o.o.</i>	cavolini <i>Brussels sprouts, garlic, e.v.o.o.</i>	polenta <i>Warm polenta, fresh parmigiano, truffle oil</i>	zucca arrostita <i>Roasted butternut squash, parsley, goat cheese</i>
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PASTE + RISOTTO

GNOCCHI ALLA BOLOGNESE <i>Asiago stuffed, braised pork, pancetta, cremini mushrooms, parmigiano</i>	19.95
PENNE ALLA VODKA <i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	17.95
CARBONARA <i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	19.95
RISOTTO AI FUNGHI <i>Portabella & cremini mushrooms, white wine, parmigiano, truffle oil</i>	17.95
SPAGHETTI AGLIO E OLIO <i>Garlic, white wine, fresno chili, golden & cherry tomatoes, butter, Italian parsley, parmigiano</i>	17.95
CAPELLINI ALL'ARRABBIATA DI MARE <i>Angel hair, shrimp, calamari, garlic, fresno chili, roma tomatoes, butter, white wine, basil, e.v.o.o.</i>	21.95

SECONDI

POLLO ALLA PARMIGIANA <i>Breaded all natural, free-range chicken with marinara, fresh mozzarella, basil + linguine marinara side</i>	28.95
TROTA IRIDEA <i>Rainbow trout, sautéed spinach, roasted tomato, cremini mushrooms, salmoriglio sauce</i>	30.95
BISTECCA DI MANZO <i>Searred skirt steak, arugula, heirloom tomato, goat cheese, fresno chilis, pancetta vinaigrette, balsamic reduction</i>	33.95
PICCATA DI POLLO <i>Sautéed chicken breast, garlic, lemon, white wine, parsley, butter, parmigiano, capers + choice of side</i>	28.95
VEAL MILANESE <i>Breaded veal cutlets with lemon, caper aioli, rucola pomodoro salad</i>	29.95

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness

NEAPOLITAN PIZZA

ROSSA

MARINARA D.O.P. <small>✓</small> <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	14.95
MARGHERITA <small>✓</small> <i>Fresh mozzarella, basil, e.v.o.o.</i>	16.95
BUFALINA D.O.P. <small>✓</small> <i>Mozzarella di bufala, basil, e.v.o.o.</i>	18.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95
FUNGHI ROSSA <small>✓</small> <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	18.95
QUATTRO STAGIONI <small>✓</small> <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, parmigiano reggiano, basil, truffle oil</i>	19.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95
BURRATINA ROSSA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	22.95

BIANCA

RICOTTA <small>✓</small> <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	18.95
FUNGHI BIANCA <small>✓</small> <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, basil, truffle oil</i>	18.95
SALUMI BIANCA <i>Spicy soppressata, fresh mozzarella, parmigiano reggiano, roasted tomato, basil, garlic, chili e.v.o.o.</i>	18.95
SALSICCIA BIANCA <i>Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.</i>	18.95
CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	18.95
PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	19.95
BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
VERDURE ARROSTO <small>✓</small> <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil, parsley</i>	18.95
BURRATINA BIANCA <i>Burrata, arugula, heirloom tomato, prosciutto</i>	22.95

✓ vegetarian | gluten-free crust +3



NAPOLITA LOCATIONS!

WILMETTE
1126 CENTRAL AVE
WILMETTE, IL 60091

NORTHBROOK
1349 SHERMER ROAD
NORTHBROOK, IL 60062

Please be advised if you have a strong gluten intolerance that Napolita is not a gluten free facility and therefore cross-contamination may occur.

Our pizza is handcrafted in the tradition of its birthplace: Napoli, Italia, from which we derive our name. Whether it be our Stefano Ferrara wood burning oven, imported straight from Napoli, or our Italian-made Pietro Berto dough mixer seen in its most famous pizzerias, our goal is to provide the most authentic Neapolitan pizza you can find on this side of the Atlantic. VPN-certified, we strictly adhere to the regulations set forth not only by the Associazione Verace Pizza Napoletana, but by long-standing tradition. Our flour is milled on the outskirts of Napoli, and our mozzarella di bufala is flown in weekly from Campania. Enjoy our pizza, and as they say in Napoli, **Buon Appetito!**

a 3% charge is added to all checks to help fund programs such as health insurance, 401(k) and other fringe benefits provided to our employees.

We thank you for supporting a healthier & happier restaurant staff.

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NAPOLITA

PIZZERIA + WINE BAR

LUNCH

PRIMI

ARANCINI DI ROSSO ALLA NAPOLETANA	12.95
<i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	
BRUSCHETTA	10.95
<i>Crostini, roasted cherry tomato, ricotta, basil, e.v.o.o.</i>	
BURRATA FRESCA	17.95
<i>Arugula, crostini, sea salt, e.v.o.o.</i>	
ZUCCHINE FRITTE	12.95
<i>Fried zucchini, parmigiano, parsley, fonduta</i>	
CUORI DI CARCIOFO	15.95
<i>Artichoke hearts, sauteed spinach, roasted tomato, olive oil, garlic, shaved parmesan, parsley</i>	
POLPETTE ALLA MARINARA	10.95
<i>Beef meatballs, marinara, ricotta, parmesan, basil</i>	
CALAMARI FRITTI	18.95
<i>Fried calamari served with marinara or caper aioli</i>	

INSALATA

TRITATA ITALIANA	15.95
<i>Romaine, prosciutto, soppressata, pepperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	
CAESAR	7.95 / 13.95
<i>Romaine, grana padano, caesar dressing, crostini</i> <i>All-natural chicken breast or pancetta (+4)</i>	
BARBABIETOLA	13.95
<i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	
CAVOLO TOSCANO	14.95
<i>Tuscan kale, red onion, pine nuts, parmigiano, roasted tomato, lemon pecorino dressing</i> <i>All-natural chicken breast or pancetta (+4)</i>	
POMODORO CIMELIO	16.95
<i>Heirloom tomato, cucumber, buffalo mozzarella, pepperoncini, red onion, basil, red wine vinaigrette</i>	
PANZANELLA	16.95
<i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	

PANINO

QUATTRO FORMAGGI	14.95
<i>Fresh mozzarella, fontina, bel paese, parmigiano, cherry tomato, arugula, garlic aioli</i>	
PROSCIUTTO DI PARMA	16.95
<i>Fontina, caramelized onion, romaine, tomato, garlic aioli</i>	
MELANZANA E SPINACI	16.95
<i>Eggplant, spinach, bel paese, roasted peppers, pesto</i>	

| panini bread is made to order - please allow extra time |

PASTE + RISOTTO

GNOCCHI ALLA BOLOGNESE	19.95
<i>Asiago stuffed, braised pork, pancetta, cremini mushrooms, parmigiano</i>	
PENNE ALLA VODKA	17.95
<i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	
CARBONARA	19.95
<i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	
SPAGHETTI AGLIO E OLIO	17.95
<i>Garlic, white wine, fresno chili, golden & cherry tomatoes, butter, Italian parsley, parmigiano</i>	
RISOTTO AI FUNGHI	17.95
<i>Portobello & cremini mushrooms, white wine, parmigiano, truffle oil</i>	
CAPELLINI ALL' ARRABIATA DI MARE	21.95
<i>Angel hair, shrimp, calamari, garlic, fresno chili, roma tomatoes, butter, white wine, basil, e.v.o.o.</i>	

Join us for Happy Hour Monday-Thursday from 2-5 p.m.

Enjoy brunch at our Northbrook location every Saturday & Sunday, 11-3 p.m.!

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NEAPOLITAN PIZZA

ROSSA

MARINARA D.O.P. ^v <i>Garlic, parmigiano reggiano, oregano, e.v.o.o.</i>	14.95
MARGHERITA ^v <i>Fresh mozzarella, basil, e.v.o.o.</i>	16.95
BUFALINA D.O.P. ^v <i>Mozzarella di bufala, basil, e.v.o.o.</i>	18.95
SALAME PICCANTE <i>Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
SALSICCIA ROSSA <i>House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.</i>	18.95
CARNI ITALIANE <i>Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.</i>	19.95
FUNGHI ROSSA ^v <i>Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil</i>	18.95
QUATTRO STAGIONI ^v <i>Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil</i>	19.95
SPECK E SPINACI <i>Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.</i>	19.95
BURRATINA ROSSA <i>Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil</i>	22.95

BIANCA

RICOTTA ^v <i>Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.</i>	18.95
FUNGHI BIANCA ^v <i>Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, basil, truffle oil</i>	18.95
SALUMI BIANCA <i>Spicy soppressata, parmigiano reggiano, fresh mozzarella, roasted tomato, basil, garlic, chili e.v.o.o.</i>	18.95
SALSICCIA BIANCA <i>Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.</i>	18.95
CARBONARA <i>Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper</i>	18.95
PROSCIUTTO E RUCOLA <i>Fresh mozzarella, prosciutto, arugula</i>	19.95
BUFALINA VERDE <i>Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula</i>	20.95
VERDURE ARROSTO ^v <i>Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil</i>	18.95
BURRATINA BIANCA <i>Burrata, arugula, heirloom tomato, prosciutto</i>	22.95

^v vegetarian | gluten-free crust +3



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BRUNCH NORTHBROOK LOCATION ONLY

SWEET

FRENCH TOAST	14.95
<i>Housemade french toast, whipped marscapone, bananas, cinnamon, powdered sugar, maple syrup</i>	
PROSCIUTTO E MELONE	12.95
<i>Prosciutto, arugula, honey dew and cantaloupe melon, ciligine mozzarella, balsamic glaze</i>	
BREAKFAST BRUSCHETTA	9.95
<i>Ricotta, raspberry preserves, strawberry</i>	

BREAKFAST PIZZA

BUONGIORNO	17.95
<i>San Marzano tomato, basil, fresh mozzarella, bel paese, scrambled eggs, pancetta, roasted tomato, spinach, e.v.o.o.</i>	
SVEGLIATI	17.95
<i>Fonduta, pancetta, fontina, roasted potatoes, scrambled eggs, arugula, e.v.o.o.</i>	
COLAZIONE	17.95
<i>Nutella, banana, strawberry, powdered sugar</i>	

PRIMI

ZUCCHINE FRITTE	12.95
<i>Fried zucchini, parmigiano, parsley, fonduta</i>	
ARANCINI DI ROSSO ALLA NAPOLETANA	12.95
<i>Fried risotto stuffed with beef, parmigiano, fresh mozzarella, peas</i>	
CALAMARI FRITTI	18.95
<i>Fried calamari served with marinara or caper aioli</i>	

SIDES

ROASTED POTATOES	6.95
FRESH FRUIT	6.95
TWO EGGS, YOUR WAY	6.95

SAVORY

AMERICANA	16.95
<i>Two eggs your way, housemade sausage patty, toast. Served with breakfast potatoes or arugula and tomato salad Substitute for fresh fruit +2</i>	
BUILD YOUR OWN SKILLET	16.95
<i>Choose one cheese, one meat and one veggie. Served over potatoes with two eggs your way + toast</i>	
BUILD YOUR OWN SCRAMBLE	16.95
<i>Choose one cheese, one meat and one veggie. Served with toast and choice of breakfast potatoes or arugula and tomato salad. Substitute for fresh fruit +2</i>	

CHEESES: Fresh Mozzarella | Fontina | Bel Paese | Ricotta | Cheddar
MEATS: Pancetta | Sausage | Sopresatta | Chicken
VEGGIES: Caramelized Onion | Tomato | Spinach | Bell Peppers | Zucchini Eggplant | Mushrooms | Olives | Pepperoncini

PASTA

PENNE ALLA VODKA	17.95
<i>San Marzano tomato, vodka, cream, basil, parmigiano</i>	
CARBONARA	19.95
<i>Linguine, caramelized onion, pancetta, cream, parmigiano</i>	

INSALATA

TRITATA ITALIANO	15.95
<i>Romaine, prosciutto, soppressata, pepperoncini, tomato, onion, basil, garbanzo, grana padano, wine vinaigrette</i>	
CAESAR	7.95 / 13.95
<i>Romaine, grana padano, house caesar, crostini All-natural chicken breast or pancetta +3</i>	
BARBABIETOLA	13.95
<i>Red + gold beets, goat cheese, walnuts, arugula, balsamic</i>	
CAVOLA TOSCANA	14.95
<i>Tuscan kale, red onion, pine nuts, parmigiano, lemon taleggio All-natural chicken breast or pancetta +3</i>	
POMODORO CIMELIO	16.95
<i>Heirloom tomato, cucumber, buffalo mozzarella, pepperoncini, red onion, basil, red wine vinaigrette</i>	
PANZANELLA	16.95
<i>Rustic bread, cucumber, heirloom tomato, basil, burrata, lemon-honey vinaigrette</i>	

NEAPOLITAN PIZZA

ROSSA

BIANCA

MARINARA D.O.P. v 14.95
Garlic, parmigiano reggiano, oregano, e.v.o.o.

MARGHERITA v 16.95
Fresh mozzarella, basil, e.v.o.o.

BUFALINA D.O.P. v 18.95
Mozzarella di bufala, basil, e.v.o.o.

SALAME PICCANTE 18.95
Spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.

SALSICCIA ROSSA 18.95
House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.

CARNI ITALIANI 19.95
Spicy soppressata, house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.

FUNGHI ROSSA v 18.95
Fresh mozzarella, portobello + cremini mushrooms, basil, truffle oil

QUATTRO STAGIONI v 19.95
Fresh mozzarella, artichoke, mixed olives, mushrooms, basil, parmigiano reggiano, truffle oil

SPECK E SPINACI 19.95
Provolone, parmesan, speck (smoked prosciutto), spinach, roasted tomato, caramelized onion, garlic, e.v.o.o.

BURRATINA ROSSA 22.95
Burrata, spinach, pancetta, artichoke, mushroom, basil, truffle oil

RICOTTA v 18.95
Ricotta cheese, dates, toasted pistachio, pesto, e.v.o.o.

FUNGHI BIANCA v 18.95
Fresh mozzarella, cremini + portobello mushrooms, farm egg, fresh cracked pepper, truffle oil

SALUMI BIANCA 18.95
Spicy soppressata, parmigiano reggiano, roasted tomato, basil, garlic, chili e.v.o.o.

SALSICCIA BIANCA 18.95
Fresh mozzarella, ricotta cheese, parmigiano reggiano, house sausage, basil, caramelized onion, e.v.o.o.

CARBONARA 18.95
Fresh mozzarella, fonduta, pancetta, arugula, egg, pepper

PROSCIUTTO E RUCOLA 19.95
Fresh mozzarella, prosciutto, arugula

BUFALINA VERDE 20.95
Grilled chicken, pesto, roasted tomato, buffalo mozzarella, parmesan, arugula

VERDURE ARROSTO v 18.95
Goat cheese, parmigiano, fresh mozzarella, brussels sprouts, roasted tomato, portobello + cremini mushrooms, garlic, truffle oil

BURRATINA BIANCA 22.95
Burrata, arugula, heirloom tomato, prosciutto

v vegetarian | gluten-free crust +3



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DISTILLATI

GRAPPA

MAROLO Moscata / Milla	6
MAROLO Gewürztraminer	8
MAROLO Barolo / Brunello / Amarone	10
MAROLO Barolo 12 Year Riserva	12
JACOPO POLI Uva Viva, di Malvasia e Moscato	6
JACOPO POLI Sarpa, di Merlot e Cabernet	8
JACOPO POLI Sarpa Barriques	10
JACOPO POLI Elegante, di Pinot Noir	10
JACOPO POLI Secca, di Merlot	10
JACOPO POLI Morbida, di Moscato	10
JACOPO POLI Aromatico, di Traminer	11
JACOPO POLI Mirtillo	11
JACOPO POLI Pere di Poli	12
JACOPO POLI Cleopatra, di Moscato d'Oro	14
BATASIOLO di Barolo	8
CANDOLINI	8
NARDINI	8
White Label / alla Ruta / Riserva / Amaro / Cedro / Mandorla	11
CASTELLO BANFI	14
BADIA A COLTIBUONO	14
MICHELE CHIARLO	19

CORDIALI

FERNET Francisco	8
MELETTI Sambuca	6
MELETTI Cioccolato / Limone / 1870 Apertivo	6
NONINO Apertivo / Amaro	9
BELLISSIMO Limoncello / Caffè	9
MONTENEGRO Amaro	8
TUACA Liquore Italiano	8
LAZZARONI Amaretto / Maraschino	9

WHISKEY

MAKER'S MARK Kentucky Straight Bourbon Whiskey	10
SEAGRAMS Canadian Whiskey	8
DEWARS White Label, Scotch Whisky	8
JACK DANIELS Old No. 7, Tennessee Whiskey	9
JOHNNIE WALKER Red Label, Scotch Whisky	9
TEMPLETON Rye Whiskey	9
TULLAMORE DEW Irish Whiskey	10
MONKEY SHOULDER Blended Scotch Whiskey	10
BULLEIT Bourbon / Rye Whiskey	10
CROWN ROYAL Whisky	9
JOHNNIE WALKER Black Label, Scotch Whiskey	11
GLENFIDDICH 12 Year, Single Malt Scotch Whiskey	11
THE MACALLAN 12 Year, Sherry Oak Scotch Whiskey	12
WOODFORD RESERVE Bourbon	12
GLENFIDDICH 14 Year, Single Malt Scotch Whiskey	13
OBAN 18 Year, Scotch Whiskey	21
LAGAVULIN 16 Year, Scotch Whiskey	25
JOHNNIE WALKER Blue Label, Scotch Whiskey	39
THE MACALLAN 18 Year, Sherry Oak Scotch Whiskey	39
JOHNNIE WALKER Gold Label, Scotch Whiskey	15



LISTA DELLE BEVANDE

NAPOLITA

1126 Central, Wilmette, Illinois
napolitapizza.com • 224 215 0305

VINO

ALLA SPINA ON TAP

	GLASS .5L 1L
PROSECCO	8 24 48
ROSE	8 24 48
MONTEPULCIANO	8 24 48
RED BLEND	8 24 48

BIANCO E ROSE WHITE & ROSE

	GLASS .5L BOTTLE 1L
VANDALAY <i>Sopravvento Pinot Grigio</i>	10 30 40 60 <i>Friuli, Italy</i>
LE PIANURE <i>Rose</i>	11 33 44 66 <i>Giulia, Italy</i>
GORGO <i>Verona Chardonnay</i>	13 39 52 78 <i>Veneto, Italy</i>
DONNAFUGATA ANTHILIA <i>White Blend</i>	13 39 52 78 <i>Sicily, Italy</i>
PITARS <i>Sauvignon Blanc</i>	13 39 52 78 <i>Friuli, Italy</i>
BANFI <i>La Pettegola Vermentino</i>	13 39 52 78 <i>Tuscany, Italy</i>
FABULAS <i>Ferzerunt Pecorino</i>	14 42 56 84 <i>Abruzzo, Italy</i>
SUN GODDESS <i>Sauvignon Blanc</i>	14 42 56 84 <i>Friuli, Italy</i>
LA SCOLCA <i>Gavi D.O.C.G.</i>	14 42 56 84 <i>Piedmont, Italy</i>
VILLA GRAZIELLA <i>Bianco Toscano</i>	14 42 56 84 <i>Tuscany, Italy</i>
PIEROPAN <i>Soave Classico</i>	15 45 60 90 <i>Veneto, Italy</i>
MICHELE CHIARLO <i>Arneis</i>	16 48 64 96 <i>Piedmont, Italy</i>
SONOMA-CUTRER <i>Russian River Chardonnay</i>	16 48 64 96 <i>Windsor, California, USA</i>
CASTELLO BANFI <i>San Angelo Pinot Grigio, 2022</i>	BOTTLE 52 <i>Tuscany, Italy</i>
LOVEBLOCK <i>Sauvignon Blanc, 2023</i>	BOTTLE 56 <i>Marlborough, New Zealand</i>
ANTINORI <i>Conte Della Vipera Sauvignon Blanc</i>	BOTTLE 74 <i>Umbria, Italy</i>
BRUNO GIACOSA <i>Arneis, 2022</i>	BOTTLE 96 <i>Piedmont, Italy</i>
G.D. VAJRA <i>Langhe Riesling, 2015</i>	BOTTLE 100 <i>Piedmont, Italy</i>
PIEROPAN <i>La Rocca Soave Classico, 2020</i>	BOTTLE 106 <i>Veneto, Italy</i>
CAKEBREAD CELLARS <i>Chardonnay, 2018</i>	BOTTLE 120 <i>Napa, California, USA</i>

BIRRA

ALLA SPINA

DRAFT

	ITALY	
PERONI Lager, 4.7%		8
MENABREA BIONDA Pale Lager, 4.2%		8
MENABREA AMBRATA Amber Lager, 5.0%		8
DEL DUCATO TORRENTE Belgian Pale Ale, 7.0%		12
TASTE OF ITALY A flight of 4 Italian Beers		14
	GERMANY	
HACKER-PSCHORR Hefeweizen, 5.5%		8
	CHICAGO	
SKETCHBOOK ORANGE DOOR IPA, 7.2%		8
SKETCHBOOK AMITOSA Mexican style Lager, 5.3%		8
ALARMIST CRISPY BOY German style Pilsner, 4.9%		8
	USA	
DOUBLE CLUTCH Helles, 5.1%		8
DOGFISH HEAD 60 MINUTE IPA India Pale Ale, 6.0%		8
FLOYDS ZOMBIE DUST Pale Ale, 6.5%		8
LEFT HAND BELGIAN WHITE NITRO Wheat Malt, 4.8%		8

IN BOTTIGLIA

BOTTLE

	ITALY	
BALADIN L'IPPA Italian Style IPA, 5.5%		11
BALADIN NAZIONALE Blonde Ale, 6.5%		11
	AUSTRIA	
STIEGL GOLDBRAU Lager, 4.9%		6
STIEGL Radler, 2.5%		6
	CHICAGO	
HALF ACRE DAISY CUTTER Pale Ale, 5.2%		7
LAGUNITAS A LITTLE SUMPIN' SUMPIN' IPA, 7.5%		7
	USA	
ACE JOKER Dry Hard Cider, 6.9%		8
DOUBLE CLUTCH LOW RIDER Session IPA, 4.1%		8
DOUBLE CLUTCH LITTLE JUICE COUPE Hazy IPA, 5.7%		8
	ITALY	
PERONI (N/A) American style Lager, 0.0%		6
	GERMANY	
KROMBACHER WEIZEN (N/A) Wheat, 0.38%		6
	AMSTERDAM	
HEINEKEN Lager, 5%		6
HEINEKEN SILVER Light Lager, 4%		6

COCKTAILS

14 each

NAPOLITA GRAPPARITA

El Jimador Blanco, Nardini Cedro Grappa, lime, cherry

CLASSIC NEGRONI

Napolita Gin, Carpano Bianco Vermouth, Campari

APEROL SPRITZ

Aperol, prosecco, orange, soda

MILANO MANHATTAN

Old Grand-Dad Bourbon, Carpano Bianco Vermouth, Nardini Amaro, cherry

AMARO SOUR

Nardini & Montenegro Amaro, lemon, egg white, cherry

SANGUINELLA

Skyy Blood Orange Vodka, Campari, blood orange juice, mint syrup, prosecco

ROSMARINO

La Luna Mezcal, Chamord, rosemary, lime

ITALIAN MULE

Napolita Gin, Aperol, lemon, ginger beer

PEACH MINT BELLINI

Napolita Vodka, elderflower, peach puree, mint, prosecco

LIMONCELLO COCKTAIL

Napolita Vodka, limoncello, basil, lemon, prosecco

LAVANDA

Napolita Gin, elderflower, lavender, prosecco

PAPER PLANE

Maker's mark Bourbon, Nonino Amaro, Aperol, lemon juice

PALOMA ITALIANO

El Jimador Blanco, grapefruit, lemon, San Pellegrino Arranciata

HUGO

Elderflower liqueur, lime, mint, prosecco

VINO

ROSSO RED

GLASS / .5L / BOTTLE / 1L

DE BON

Pinot Noir

10 | 30 | 40 | 60

Friuli, Italy

CARPINETO

Dogajolo | Sangiovese

11 | 33 | 44 | 66

Tuscany, Italy

MONCARO

Nero D'Avola D.O.C.

12 | 36 | 48 | 72

Sicily, Italy

VANDALAY

Riversarsi | Cabernet Sauvignon

12 | 36 | 48 | 72

Friuli, Italy

MASI

Campofiorin | baby Amarone

13 | 39 | 52 | 78

Veneto, Italy

CUSUMANO

Syrah

13 | 39 | 52 | 78

Sicily, Italy

RENATO RATTI

Barbera d'Asti D.O.C.G.

14 | 42 | 56 | 84

Piedmont, Italy

VILLA GRAZIELLA

Chianti D.O.C.G.

14 | 42 | 56 | 84

Tuscany, Italy

FARA

Montepulciano d'Abruzzo D.O.C.

14 | 42 | 56 | 84

Abruzzo, Italy

CRITERA

Schola Sarmanti | Primitivo

15 | 45 | 60 | 90

Puglia, Italy

PERTINANCE

Langhe | Nebbiolo

15 | 45 | 60 | 90

Veneto, Italy

TENUTA SETTE CIELI

Yantra Super Tuscan

16 | 48 | 64 | 96

Tuscany, Italy

ZENATO

Valpolicella Ripasso D.O.C. Superiore

17 | 51 | 68 | 102

Veneto, Italy

VINO

	BOTTLE
BANFI Col Di Sasso Cabernet Sauvignon, 2022	40 Tuscany, Italy
ALLEGRIANI Palazzo della Torre Veronese, 2020	48 Veneto, Italy
MAURO MOLINO Barbera d'Alba, 2022	48 Piedmont, Italy
FRESCOBALDI Nipozzano Chianti, 2021	50 Tuscany, Italy
CASTELLARE di CASTELLINA Chianti Classico, 2020	60 Tuscany, Italy
VENICA & VENICA Collio Merlot D.O.C., 2019	60 Collio, Italy
CENTOSERI Pala Cannonau, 2022	60 Sardinia, Italy
ORNELLAIA Le Volte Super Tuscan Red Blend, 2022	62 Tuscany, Italy
SAN SALVATORE Jungano Aglianico, 2020	75 Campania, Italy
TORNATORE Etna Rosso Red Blend, 2020	80 Sicily, Italy
JERMANN Red Angel Pinot Nero, 2021	80 Giulia, Italy
PRUNOTTO Occhetti Nebbiolo, 2021	80 Piedmont, Italy
VILLA GRAZIELLA Chianti D.O.C.G. Riserva, 2017	80 Tuscany, Italy
LEGIT Cabernet Sauvignon, 2020	98 Tuscany, Italy
ALLEGRIANI La Grola Veronese, 2018, 2020	98 Veneto, Italy
CIPRIANA Bolgheri Rosso Super Tuscan, 2020, 2021	98 Tuscany, Italy
TRAVAGLINI Gattinara, 2020	100 Piedmont, Italy
KYE Langhe Freisa, 2019	100 Piedmont, Italy
ORIN SWIFT Eight Years in the Desert Zinfandel, 2022	108 Napa Valley, CA
GIRLAN Patricia Pinot Noir, 2021	110 Alto-Adige, Italy
MONTARIBALDI Barbaresco, 2018	120 Piedmont, Italy

VINO

	BOTTLE
SEQUOIA GROVE Napa Valley Cabernet Sauvignon, 2017	110 Rutherford, CA, USA
VEITTI Castiglione Barolo, 2019, 2020	130 Piedmont, Italy
DOMINI VENETI Baby Amarone, 2020	130 Veneto, Italy
SECONDO MARCO Amarone D.O.C., 2009	140 Veneto, Italy
BUGLIONI Amarone della Valpolicella Classico L'Amorone, 2019	140 Veneto, Italy
CASTELLO BANFI Brunello di Montalcino, 2017	146 Tuscany, Italy
RENATO RATTI Marcenasco Barolo, 2020	150 Piedmont, Italy
MASI Costasera Amarone Classico Red Blend, 2018	160 Veneto, Italy
VAL DI SUGA Brunello di Montalcino, 2016	165 Tuscany, Italy
MARCHESI DE'FRESCOBALDI Castelgiocondo Brunello di Montalcino, 2015	180 Tuscany, Italy
PIAN DELLE VIGNE Brunello di Montalcino, 2019	180 Tuscany, Italy
TENUTA NOZZOLE Il Pareto Cabernet Sauvignon, 2019, 2020	185 Tuscany, Italy
ALLEGRIANI Amarone D.O.C.G., 2018	198 Veneto, Italy
CAKEBREAD CELLARS Cabernet Sauvignon, 2019, 2020	200 Napa, CA, USA
BANFI Centine Red Blend, 2019	5L 220 Tuscany, Italy

FRIZZANTE SPARKLING

CAPOSALDO Moscato	10 40 Lombardy, Italy
CASA BIANCA Prosecco Rose D.O.C.	12 48 Veneto, Italy
SANTOME San Richard Raboso Spumante Rosso	12 48 Veneto, Italy
MEDICI Concerto Lambrusco Reggiano D.O.C.	17 68 Emilia-Romagna, Italy
SANTA MARGHERITA Valdobbiadene Prosecco D.O.C.G.	54 Veneto, Italy
CA' DEL BOSCO Cuvée Extra Brut White Blend, 2023	80 Lombardy, Italy

CAFFÈ E ESPRESSO

SOLO ESPRESSO	3
DOPPIO ESPRESSO	3.50
CAFFÈ AMERICANO	3.50
CAPPUCCINO	4.50
CAFFÈ LATTE	4.50
CAFFÈ MOCHA	5
VANILLA LATTE	5
HOT COFFEE	4
HOT TEA (Rishi Selection)	3

< All Coffee Drinks Made With Lavazza Espresso >

CORDIALI

SAMBUCA (BLACK / CLASSICO)	8
BAILEYS	9
GODIVA CHOCOLATE LIQUEUR	9
KAHLUA	8
FRANGELICO	8
DISARONO AMARETTO	8
BELLISSIMO LIMONCELLO	8



DOLCI

PASTICCERIA, TORTA, E GELATI

TIRAMISU	9
CANNOLI	7
FLOURLESS CHOCOLATE CAKE	8
AFFOGATO	7

GELATO

5.75

Vanilla, Bacio, Pistachio, Strawberry,
Cookie Dough, Oreo,
Sea Salt Caramel Fudge,
Raspberry or Lemon Sorbetto

DISTILLATI

GRAPPA

JACOPO POLI

AROMATICO <i>di Traminer</i>	11
MIELE	12
CAMOMILLA	12
PINOT <i>Elegante</i>	12

MAROLO

BAROLO	9
BRUNELLO	10
GEWÜRTZTRAMINER	8
MOSCATO	6

AMARO

AMARO NARDINI	10
AMARO MONTENEGRO	10
AMARO NONINA	10

PORTO / VINI DOLCI

BLANDY'S <i>15 Year Old Madeira</i>	10
SAN VITO SWEET CHIANTI	12

DESSERT COCKTAIL

ESPRESSO MARTINI	14
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*Espresso, Concierge Coffee Liqueur,
ELF Butterscotch Bourbon Whiskey*

ASK YOUR SERVER FOR OUR
VODKA, RUM, TEQUILA, AND
OTHER SPIRIT SELECTIONS

SCOTCH WHISKY

DEWAR'S WHITE LABEL	8
THE GLENLIVET	12
JOHNNIE WALKER	
RED LABEL	9
BLACK LABEL	11

GLENFIDDICH

12 YEAR SINGLE MALT	11
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OBAN

18 YEAR	21
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LAGAVULIN

16 YEAR	25
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THE MACALLAN

18 YEAR SHERRY OAK	39
DOUBLE CASK 12 YEAR	18

BOURBON

JIM BEAM	9
ELF <i>Butterscotch</i>	9
JACK DANIELS <i>Old No. 7</i>	9
GENTLEMAN JACK	11
MAKERS MARK	11
BULLEIT	10
WOODFORD RESERVE	12
YELLOWSTONE	12
HIGH WEST	12

OTHER WHISKEY

SEAGRAMS <i>Canadian Whiskey</i>	8
CROWN ROYAL <i>Whisky</i>	9
JAMESON <i>Irish Whiskey</i>	10
TULLAMORE DEW <i>Irish Whiskey</i>	10
BULLEIT <i>Rye Whiskey</i>	10
DICKEL <i>Rye</i>	11
HIGH WEST <i>Rye Whiskey</i>	12