



Napule' NOTTE

QUESTIONE D'APPARTENENZA



ANTIPASTI

BURRATA DELLA PUGLIA

Burrata with prosciutto, tomatoes confit, arugula, and extra virgin olive oil _____ \$ 850

POLPETTE DELLA NONNA

Meatballs crafted from a blend of two meats with cheese fondue _____ \$ 850

MELANZANE ALLA PARMIGIANA

Eggplant slices with tomato sauce, basil, fior di latte, and Grana Padano cheese _____ \$ 850

CALAMARETTI GRIGLIATI

Grilled calamari with peas and fava beans cream, served with toasted bread _____ \$ 920

POLIPETTI GENOVESI

Small octopus with garlic, parsley, cherry tomatoes, pomodoro, capers, and black olives, served with farinata (chickpea flatbread) _____ \$ 1.020

FRITTURA MISTA DI MARE

Fried seafood platter with shrimp, baby squid, small octopus, calamari, and small fish _____ \$ 890

INSALATE

DOLCE VITA

Mixed greens, marinated pink salmon, cherry tomatoes, sprouts, stracciatella, and lime-based dressing _____ \$ 990

TAORMINA

Mixed greens, soft-boiled egg, cherry tomatoes, broccoli stems, black olives, red onion, mango, grilled tuna, seeds, and Dijon mustard and lime dressing _____ \$ 990

GELSOMINA

Mixed greens, quinoa, fresh avocado, blood orange, carrots, fava beans, corn, sprouts, sliced walnuts, activated seeds, and orange vinaigrette _____ \$ 990



Latteria Soresina



PRIMI

LASAGNA VEGETALE / BOLOGNESE

Fresh pasta sheets with seasonal vegetables, bechamel, mozzarella, Grana Padano cheese, and red sauce _____ \$ 990

Fresh pasta sheets with Bolognese sauce, mozzarella, ricotta, and Grana Padano cheese _____ \$ 990

LINGUINE AI FRUTTI DI MARE

Thin al dente pasta with a mix of seafood, cherry tomatoes, and olive emulsion _____ \$ 1.250

SPAGHETTI DEVOZIONE

Thin al dente pasta with tomato sauce emulsified with olive oil, basil, and Grana Padano cheese _____ \$ 990

GNOCCHI DI PATATE

Potato gnocchi with Bolognese sauce _____ \$ 950

RISOTTO DI MARE

Risotto with a mix of seafood and Grana Padano cheese _____ \$ 1.050

PASTA RIPIENA

Caprese agnolotti with pomodoro, butter, and basil _____ \$ 900

SPECIALE DELLO CHEF _____ \$ 1.250

SERVIZIO AL TAVOLO

TABLE SERVICE \$250 PER PERSON

PIZZE

PARMABIANCA

Fior di latte, cherry tomatoes, arugula, prosciutto,
Grana Padano cheese flakes, and pesto _____ \$ 990

SOGNÌ DI LATTE

Fior di latte, Gorgonzola, provolone,
Grana Padano cheese, ricotta, and basil _____ \$ 950

MARGHERITA

Tomato sauce, fior di latte, and basil _____ \$ 900

QUATTRO STAGIONI

Tomato sauce, fior di latte, grilled mushrooms,
natural ham, and black olives _____ \$ 950

MORTADELLA E PISTACCHIO

Fior di latte, Grana Padano cheese, mortadella,
toasted pistachios, and basil _____ \$ 990

DIAVOLINA

Tomato sauce, fior di latte,
Calabrian 'nduja, and basil _____ \$ 990

NERA AL SALMONE

Black-dough pizza, fresh white cheese, lime zest,
marinated salmon, arugula, fried capers, and cherry tomatoes
_____ \$ 1.050

PROCIDA

Fior di latte, caramelized onions,
and baby squid _____ \$ 1.010

I DOLCI

VULCANO

Dulce de leche volcano
with banana ice cream _____ \$ 660

Vulcão de doce de leite
com sorvete de banana _____ \$ 660

FLAN CARMEL

Caramel pudding and dulce de leche _____ \$ 550

CANNOLO SICILIANO

Sicilian cannolo filled
with pistachio ice cream _____ \$ 550

CAPRESE NERA O BIANCA

Dark or white chocolate cake with toasted
and ground almonds, pistachio ice cream,
and berries sauce _____ \$ 550

PAVLOVA

Crispy meringue base filled
with red berries and cream _____ \$ 550

TIRAMISÙ

Pan di Spagna (sponge cake) soaked in coffee and liqueur,
mascarpone cream, and bitter cocoa _____ \$ 790

SECONDI

CARNE E PESCE

FILETTO ALLA GRIGLIA

Veal ribeye with volcano potato
(baked potatoes with cheese and pancetta) _____ \$ 1.210

PESCE DEL GIORNO

Catch of the day with roasted vegetables
and citrus velouté sauce _____ \$ 1.100

POLPO ERCOLANO

Grilled Spanish octopus
with potato slices _____ \$ 1.850

SALMONE SANT'AGATA

Pink salmon with Italian-style spinach,
creamy sauce, cauliflower couscous,
and infused parsley and cilantro oil _____ \$ 1.250

COTOLETTA ALLA MILANESE

Breaded veal rib
with Nerano potatoes _____ \$ 1.180

SPECIALE DELLO CHEF _____ \$ 1.200

HAMBURGER

MEAT BURGER

Grilled 200g veal burger with cheddar,
bacon, stracciatella, and Parmesan cream _____ \$ 850



CAFFETTERIA

CAFFÈ _____ \$ 190

CAPPUCCINO _____ \$ 220

CAFFÈ DOPPIO _____ \$ 220

CAFFÈ LATTE _____ \$ 220

CAFFÈ MACCHIATO _____ \$ 220

LATTE MACCHIATO _____ \$ 200

TEA / INFUSION _____ \$ 200



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