

## APPETIZERS

**Wood Roasted Meatballs** \$14  
Braised in tomato marinara sauce, w/ house-made rosemary focaccia

**Chicken Wings** \$15  
8 fresh party wings, house made bbq sauce, maytag blue cheese

**Caprese** \$14  
Fior di latte mozzarella, sliced tomato, basil, balsamic reduction, evoo, trapani sea salt

**Truffle Fries** \$10  
Fresh French fried potatoes tossed with sea salt, black pepper, and truffle oil

**Boneless Chicken Tenders** \$14  
6 tenders, with house-made BBQ sauce, and maytag blue cheese

**Mozzarella Sticks** \$12  
(6 per order) Served with tomato marinara sauce

**Italian White Anchovies** \$14  
Calabrese peppers, wild arugula, sea salt, lemon

**Burrata** \$14  
Imported burrata cheese (Puglia), pesto, cherry tomatoes, evoo, sea salt

**Sautéed Spinach** \$10  
Garlic, olive oil, pancetta

**Sautéed Broccoli** \$10  
Garlic and olive oil

**Broccoli Rabe** \$11  
Garlic and olive oil

**Garlic Knots** (6pcs) \$5

## SALADS

Served with rosemary focaccia, all dressings are house made

Add fresh marinated grilled chicken for \$5

**Garden Salad** \$10  
Romaine hearts, mixed greens, cherry tomatoes, balsamic reduction, evoo

**Romaine Hearts** \$12  
Shaved grana padana, tomatoes, croutons, caesar dressing

**Cobb Salad** \$15  
Gorgonzola cheese, mixed greens, cherry tomatoes, bacon, egg, avocado and ranch dressing

**Finocchio** \$14  
Sliced fennel, avocado, tomatoes, lemon, sea salt, evoo

**Spinach** \$14  
Bufala mozzarella, balsamic reduction, walnuts, red onion, evoo

**Maytag Blue** \$14  
Mixed greens, slivered almonds, cherry tomatoes, maytag blue cheese, croutons, seasonal fruit dressing

**Greek Salad** \$15  
Feta cheese, mixed greens, kalamata olives, pepperoncini, red onions, tomatoes, cucumbers and house dressing

**Wild Arugula** \$15  
Balsamic reduction, imported gorgonzola, cherry tomatoes, candied pecans, warm pancetta, evoo

**Chicken and Apple** \$17  
Mixed greens, sliced apple, baked panko coated chicken breast, tomato, red onions, creamy apple dressing, Calabrese peppers



## NEW YORK PIES

500 Degrees Gas Fired Flat Top Brick Oven

**Dough:** All Trumps Flour, "Biga" method, 18 year old starter, 2 day cold rise fermentation.

**NYC Pizza Sauce:** Whole peeled tomatoes (Modesto, California), flat leaf parsley, basil, oregano, garlic, peco romano, sea salt, ground pepper, evoo, 24 hour marinade

**Cheese:** Grande Brand whole milk mozzarella (Brownsville, Wisconsin), made from fresh milk harvested daily, 5 Star certified Milk & Dairy Board

**Style:** Artisanal New York Style 16" diameter

**True Sicilian** \$24  
NYC pizza sauce, mozzarella, dbl fermentation, made fresh so allow 20 mins for bake

**Grandma's Pizza** \$25  
Sliced tomatoes, olive oil, fresh garlic, parsley, oregano, grated cheese, melted mozzarella on a very light thin crunchy crust

**Popeye's White** \$25  
Ricotta, parmigiano, mozzarella, fresh raw spinach, evoo

**West Village Pie** \$26  
NYC pizza sauce, mozzarella, Murray's of Bleeker Street salami, sauteed mushrooms

**Bronx Pie** \$26  
NYC pizza sauce, fresh pinched sausage, natural casing pepperoni, mozzarella, grated parmigiano

**Chicken Parm Pizza** \$25  
Chicken breast, tomato sauce, mozzarella & romano cheese

**Quattro Stagioni** \$26  
NYC pizza sauce, mozzarella, 1/4 ham, 1/4 mushroom, 1/4 artichoke hearts, 1/4 oil cured olives

**Veggie** \$25  
Zucchini, cherry tomato, mushrooms, oil cured olives, and broccoli

**House Special** \$25  
Mozzarella, fresh pinched sausage, broccoli rabe, and garlic

**Buffalo Chicken** \$25  
Mozzarella, chicken breast and tossed in Buffalo sauce

**ReNapoli Four Cheese** \$26  
Mozzarella, ricotta, burrata, shaved parmigiano

**Flat Iron Pie** \$26  
(Winner Best Traditional 2010 Pizza Expo) NYC pizza sauce, tree ripened green olive, sundried tomatoes, salami picante, mozzarella, burrata, evoo, shaved parmigiano

**Lasagna Pie** \$25  
Ground beef, tomato sauce, ricotta, mozzarella, parmesan

**BBQ Chicken** \$25  
BBQ sauce, mozzarella and chicken

**Hawaiian** \$25  
Tomato sauce, mozzarella, ham, bacon, pineapple



## CREATE YOUR OWN PIE

Small Pie \$18 • Large Pie \$20 • True Sicilian \$24 • Gluten Free Pizza \$21

\$5 Toppings (half topping \$2.50)

- Natural Cased Pepperoni
- Fresh Pinched Sausage
- Wood Roasted Meatball
- Spicy Giardiniera
- Wild Arugula
- Piquante Peppers
- Raw Spinach
- Cooked Spinach
- Zucchini
- Sundried Tomatoes
- Caramelized Onions
- Raw Onions
- Roasted Peppers
- White Anchovy
- Cherry Tomatoes
- Oil Cured Olives
- Salami (Murray's/Bleeker St)
- Forest Mushrooms
- Calabrese Peppers
- Sweet Soppressata
- Prosciutto Crudo
- Salami Picante
- Coppa
- Cubed Pancetta
- Broccoli
- Ham
- Artichoke Hearts
- Bacon
- Broccoli Rabe
- Pineapple
- Eggplant

## PIZZA NAPOLETANA

900 Degrees Wood Fired Cirigliano Oven

**Dough:** Caputo 00 flour, fresh beer yeast, Trapani sea salt, 8 hour wood box fermentation at room temperature

**Italian Pizza Sauce:** De-stemmed and de-seeded San Marzano tomatoes dop, Trapani sea salt, smashed garlic cloves (removed after 24 hour marinade), Frantoio cold pressed extra virgin olive oil, fresh basil

**Cheeses Used:** Fior di Latte Mozzarella (Bronx, New York), Bufala Mozzarella (Compania, Italy), 60 day aged Mozzarella (Brownsville, Wisconsin), Burrata (Puglia, Italy), Caciocavallo (Abruzzo, Italy), Piave (Belluno, Italy)

**Style:** STG (Specialita Tradizionale Garantita), pies are 12" to 13" diameter

**Margherita** \$18  
"World Pizza Cup Winner Naples, Italy" Dough mixed by hand using Caputo 00 flour, proofed in Neapolitan wood boxes, San Marzano tomatoes dop, trapani sea salt, fior di latte mozz, fresh basil, evoo

**Diavola** \$19  
Italian pizza sauce, fior di latte mozzarella, sopressata picante, house made hot pepper oil, shaved piave

**Coppa** \$20  
Italian pizza sauce, fior di latte mozzarella, sliced coppa, wild arugula, sweet piquante peppers, shaved caciocavallo

**New Yorker** \$20  
Italian pizza sauce, 60 day aged mozzarella, chopped garlic, sliced meatball, ricotta, natural cased pepperoni, sicilian oregano

**Original Tomato Pie** \$18  
60 day aged mozzarella base, Italian pizza sauce, fresh pinched sausage, sicilian oregano, evoo, sea salt

**All American** \$17  
N.Y. Pizza sauce, grande mozzarella

**White Clams** \$20  
Little Neck clams, 60 day aged Mozzarella, bacon, chopped garlic, evoo

**Re Napoli** \$20  
"Winner Best in U.S. Pizza - World Championships" Zucchini, pancetta, parmigiano, fior di latte mozzarella, halved cherry tomatoes, burrata

**Calabrese** \$19  
Fior di latte mozzarella, crushed red pepper, fresh pinched sausage, caramelized onions, Calabrese peppers, Andy's Local honey drizzle

**White Anchovy** \$19  
Mozzarella, wild arugula, Calabrese peppers, fresh squeezed lemon & zest, Italian white anchovy, evoo, sea salt

**Burrata** \$20  
Burrata, crema di ricotta, peco romano, garlic, sicilian oregano, sea salt, evoo, prosciutto crudo

**Popeye's White** \$20  
Ricotta, parmigiano, mozzarella, fresh raw spinach, evoo



# RÉ NAPOLI

PIZZERIA AND CHICAGO ITALIAN BEEF

## ITALIAN DELI SANDWICHES

*Bag of chips or cold orzo veggie salad w/ all sandwiches.*

### Wood Roasted Meatball Parm \$14

A rich cooked homemade tomato marinara, grated parmigiano reggiano & melted mozzarella.

### Chicken Caprese \$15

Grilled chicken, fior di latte mozzarella, sliced tomato, basil, balsamic reduction, evoo, trapani sea salt, rosemary garlic foccaccia

### Chicken Parm \$14

Panko coated chick breast, tomato marinara, grated parmigiano, melted mozzarella, housemade baguette

### Eggplant Parmigiana \$14

Eggplant, tomato marinara, grated parmigiana, melted mozzarella, housemade baguette

### Grilled Chicken

**& Broccoli Rabe \$14**  
Light garlic and olive oil, housemade baguette

### Italian Combo \$15

Prociutto, ham, salami, pepperoni, provolone, lettuce, tomatoes, roasted peppers, oil & vinegar



## WRAPS

*White or Wheat. Bag of chips w/ all wraps*

### Classic Caesar \$14

Grilled chicken breast with romaine lettuce tossed in our Caesar dressing mixed with a light Parmesan cheese

### Buffalo Chicken \$14

Crispy panko chicken tossed in our Buffalo sauce with melted mozzarella

### Sound Beach \$14

Grilled chicken, mixed greens, sundried tomato, pesto mayo

### Todd's Point \$14

Grilled chicken, broccoli rabe, light garlic and olive oil

### Veggie Wrap \$14

Spinach, zucchini, mushrooms, Roasted peppers and mozzarella



## CHICAGO ITALIAN BEEF

*Prime top round beef, slowly roasted w/ medley of Italian spices, fresh garlic, onions, and red wine in our wood fired oven on Terra Nova rustic baguette, and dipped in the "beef au jus". Served with fries.*

### Traditional \$16

Italian beef, spicy or mild giardiniera

### Combo \$17

Italian beef, housemade fennel sausage, spicy or mild giardiniera

### Chef \$17

Italian beef, mozzarella, spicy or mild giardiniera

### Tomato Beef \$17

Italian beef, crushed peeled tomatoes, spicy or mild giardiniera

## FABULOUS PASTA SPECIALTIES

### Lasagne Emilia-Romagna \$19

Fresh lasagne, slow cooked beef bolognese, tomato marinara, bechamel, grated parmigiano

### Borgatti Cheese Ravioli \$21

(Famed Arthur Avenue Borgatti Family Since 1935) Served simply with choice of pesto, tomato marinara, or beef ragu

### Penne Vodka \$20

A luscious pink sauce with a touch of vodka, prosciutto & onions

### Zio's Bucatini \$21

Guanciale ragu, grated parmigiano, calabrese peppers, Italian sausage, evoo

### House Made Tagliatelle \$22

Forest mushrooms, pancetta, creme fraiche, parmigiano, truffle oil

### Rigatoni Bufalina \$21

Homemade rigatoni, sauteed zucchini, cherry tomatoes, fresh bufala mozzarella, basil, evoo



## ITALIAN DINNERS

*Chicken dinners come with side of penne or spaghetti with your choice of tomato marinara, vodka sauce or garlic and oil*

### Chicken Parmigiana \$23

Panko coated chicken cutlet, baked in tomato marinara, and melted whole milk mozzarella

### Eggplant Parmigiana \$23

Fresh eggplant baked in tomato marinara and melted whole milk mozzarella

### Eggplant Rollatini \$23

Fresh Eggplant rolled in ricotta, fresh spinach topped with whole milk mozzarella and baked in tomato marinara

### Chicken Francese \$23

Boneless breast of chicken with lemon white wine sauce

### Chicken Renapoli \$24

Panko coated chicken cutlet, topped with arugula, cherry tomatoes, red onion, fresh mozzarella, evoo, red wine vinegar

### Chicken Scarpariello \$24

Wine sauce, chicken breast, sausage, garlic, mushrooms, hot cherry peppers.

### Chicken Marsala \$23

Boneless breast of chicken with imported marsala wine and mushroom sauce



## KIDS MENU

### Chicken Tenders (4) \$14

With French fries

### Macaroni and Cheese \$11

### Spaghetti and Meatball \$12

### Penne \$10

With butter or tomato marinara



## DESSERTS

### Tiramisu \$7

### Cheesecake \$6

### Zeppoli \$9

### Chocolate Covered Cannoli \$6