



APPETIZER

Polpette di Manzo in Umido
Beef Meatballs in Tomato Sauce

Carpaccio di Manzo con Insalata di Rucola e Grana Padano

Beef Carpaccio served with Rucola Salad and Grana Padano

Mozzarella di Bufala Caprese
Buffalo Mozzarella Salad "Caprese"

Selezione della Casa di Affettati Misti
Selection of Traditional Italian Cold Cuts

Insalata Tiepida di Polpo con Alici, Patate e Pomodorini
Warm Octopus Salad with Cherry Tomato, Anchovies and Mashed Potato

Bruschetta

Bruschetta with Parma Ham, Cherry Tomato and Mozzarella

Saute' di Vongole e Cozze al Limone

Sauteed Clams and Mussels served with Lemon

Frittura Mista di Mare e Salsa Tartara

Deep Fried Seafood Plate and Tartar Sauce

Formaggi Misti

Assorted Cheese

Prosciutto e Melone

Parma Ham with Fresh Melon

SALAD

Insalata Mista di Stagione

Seasonal Salad with Cherry Tomato, Olives and Grana Padano

Insalata Campagnola

Green Salad with Tuna, Olives and Artichoke

Insalata Amore alla Salvatore

Caesar Salad with Parma Ham and Ricotta Cheese Sauce

SOUP

Guazzetto di Crostacei con Crostone di Pane

Seafood Soup with Crispy Bread

Zuppa di Funghi con Gamberetti

Mushroom Soup served with Grilled Shrimps

Vellutata di Zucca con Prosciutto Croccante

Pumpkin Soup served with Crispy Parma Ham



PIZZA

Margherita

Tomato Sauce, Basil, Mozzarella

Pescatore

Tomato Sauce, Seafood, Garlic, Basil, Oregano

Calzone

Ricotta, Tomato Sauce, Mushroom, Porchetta Ham, Basil, Grana Padano

Bismark

Mortadella Ham, Spinach, Mozzarella, Egg

Salame e Pollo Piccante

Napoli Salami, Chicken, Mozzarella, Chili Pepper

Salsiccia e Funghi

Mozzarella, Italian Sausage, Mix Mushrooms, Smoked Cheese

Gorgonzola e Porchetta

Gorgonzola, Radicchio, Basil, Porchetta Ham, Mozzarella

Prosciutto e Rucola

Prosciutto, Rucola, Tomato Sauce, Mozzarella, Grana Padano

Quattro Formaggi

4 Kinds of Cheese

D.O.C.

Mozzarella, Cherry Tomato, Basil



YAKITORI (Skewers)



Tsukune ~ Chicken Meatloaf made with Egg ~

2 Piece

Momo ~ Chicken Leg ~

2 Piece

Sasami ~ Chicken Breast ~

2 Piece

Tebasaki ~ Wing Tips ~

2 Piece

Butabara ~ Pork Belly ~

2 Piece

Assorted 5 Kinds of Yakitori

5 Piece



PASTA & RISOTTO

Spaghetti alla Puttanesca

Spaghetti with Olives, Capers, Oregano, Cherry Tomato, Anchovies

Gnocchi di Patate alla Bolognese

Homemade Potato Gnocchi with Meat Sauce

Spaghetti alla Amatriciana

Spaghetti with Pancetta Bacon and Onions in Tomato Sauce

Linguine alla Genovese con Gamberi e Capesante

Linguine with Shrimps and Sea Scallops in Basil Pesto Sauce

Spaghetti alla Carbonara

Spaghetti Carbonara

Penne con Salsiccia e Pomodoro

Penne with Italian Pork Sausage, Basil in Tomato Sauce

Spaghetti alla Pescatora

Seafood Spaghetti

Tagliatelle con Crema di Salmone Affumicato e Spinaci

Tagliatelle with Smoked Salmon and Spinach Cream Sauce

Spaghetti con Funghi e Pesto al Tartufo Nero

Spaghetti with Mix Mushrooms Cream and Black Truffle Pesto

Fettuccine ai Scampi

Fettuccine with Scampi and Tomato Cream Sauce

Spaghetti alle Vongole con Zucchine e Pomodorini

Spaghetti with Clams, Zucchini and Cherry Tomato

Risotto con Salsiccia, Cime di Broccoletti e Scamorza

Risotto with Italian Pork Sausage, Broccoli and Smoked Cheese

Risotto ai Funghi Porcini

Risotto with Italian Porcini Mushrooms



SEAFOOD

Zuppa di Pesce (for 2-3 persons)

Seafood Soup

Grigliata di Pesce Misto

Mixed Grilled Seafood

Sole Meuniere (for 2-3 persons)

Sautéed Flounder with Mushrooms and Caper Sauce

Gamberoni al Forno con Olio ai Profumi di Erbe Aromatiche

Oven Roasted King Prawn with Aromatic Herbs Oil

Filetto di Salmone al Burro Aromatico e Salsa Mediterranea

Pan Fried Salmon with Herbs Lemon Butter and Mediterranean Sauce

Merluzzo in Casseruola

Black Cod Fish "Casseruola Style" (Potato, Cream, White Wine, Grana Padano)

SIDE DISH

Verdure Miste

Seasonal Mix Vegetables

Purè di Patate

Mashed Potato

Patate Fritte

Deep Fried Potato

MEAT

Grigliata di Carne Misto (for 2-3 persons)

Mixed Grilled Meat (Lamb, Beef Ribeye, Homemade Sausage)

Ossobucco

Braised Veal Shank with Mashed Potato

Stufato di Manzo al Vino Rosso

Beef Short Ribs Stew in Red Wine and Tomato Sauce with Mashed Potato

Porchetta

Homemade Roasted Pork "Porchetta"

Saltimbocca di Pollo

Chicken Saltimbocca (Parma Ham, Smoked Cheese, Wine Sauce, Sage)

Salsiccia alla Griglia con Friarielli

Charcoal-Grilled Homemade Sausage with Parsley Sauce

Agnello alla Griglia

Charcoal-Grilled Lamb Chops

Tagliata di Manzo

U.S. Angus Ribeye with Basil Sauce and Grana Padano

U.S. Prime Ribeye Steak with Basil Sauce and Grana Padano

Bistecca alla Fiorentina (T-BONE)

U.S. Prime T-bone Steak



Message from Salvatore

Pizza was originally made as 'slow food' in Europe. However, when it was introduced in America, it began to be served as fast food. Our approach is to serve it fast like the American pizza, but in the original Napoli style. It is very challenging to do this, while keeping the original recipe and cooking procedure. That is why I see a great significance in our achievement, being able to serve an authentic Napoli pizza without sacrificing taste and quality. To follow my craftsmanship, we do not compromise on any of the 'hand-made' elements, ingredients, or original recipes. My goal is for everyone to enjoy Napoli pizza in their home, just like in my hometown. This is what motivated me to become who I am, I like to say that my identity starts and ends with Pizza. Napoli pizza has just begun to be recognized in Japan, and Salvatore Cuomo is here to serve everyone the real deal.