

ANTIPASTI *choice of one*

INSALATA

arugula & escarole, parmigiano, apples,
lemon & evoo vinaigrette
add house-cured prosciuttini +5

STRACCIATELLA (Italian wedding soup)

brodo, egg, parmigiano, mini meatballs

PRIMI *choice of one*

RAVIOLI CON OSSO BUCO

handmade ravioli, veal ragu filling, rustic tomato sauce

RAVIOLI CON ZUCCA

handmade ravioli, butternut squash, crispy pancetta,
evoo, parmigiano

SECONDI *choice of one*

VITELLO

12oz veal chop, pan-seared, cremini mushroom,
white wine reduction

PESCE

roasted branzino, lemon & fennel, parsley gremolata

POLLO

chicken supreme, goat cheese & Swiss chard stuffing,
white wine shallot sauce

BISTECCA

grilled 12oz striploin, sea salt

DOLCE

available a la carte

ADDITIONAL A LA CARTE ITEMS

GAMBERI 18

grilled shrimp, spicy citrus vinaigrette

OLIVE-FORMAGGIO-SALUMI 14

peperoncino & citrus olives, pecorino crotonese, salumi

CALAMARI FRITTI 14

semonlina flour, saffron aioli

BREASOLA 15

cured organic beef tenderloin, parmigiano, arugula,
evoo

Slight variations may occur to menu presented New Year's Eve

Reservations Required - Please call 905.356.3345

Additional Free Parking available

Spring Street - one block North of Napoli Ristorante

Portage Bakery - one block west of Napoli

corner of Ferry & Gladstone

VIGILIA DI CAPODANNO 2017

\$48 per person

(taxes, gratuities, bar - not included)



CHI MANGIA BENE VIVE BENE

A NIAGARA ORIGINAL

non fa shimondone

.....
LA FAMAGLIA
PINGUE
.....

ALLA LETTERA

NONNA INSPIRED
FAMILY-STYLE MENUS



AL TAVALO, NO,
S'INVECCHIA MAI
PRIVATE DINING ROOM

nulla si fa, senza volanta

OPEN DAILY

NON SPREGARE NIENTE

festa nights

BUON APPETITIO
E GRAZIE MILLE
.....

ESTABLISHED 1962