

Fritti e Antipasti

Funghi Fritti Crimini and portobello mushrooms in rice flour batter with white truffle oil	\$8
Calamari Fritti Fried fresh squid with fresh lemon	\$9
Robiola Fritta Almond crusted goat cheese, arugula, peppers, olive salad	\$8
Arancini Sicilian risotto and sausage croquettes	\$7
Crocchette di Melanzane Eggplant, mozzarella and roasted pepper croquettes	\$7
Bruschetta Slow roasted and marinated tomato, fior di latte mozzarella, basil	\$9
Bresaola della Valtellina Air dried beef, arugula, celery and parmigiano with lemon	\$10
Bresaola di Tonno Cured sashimi grade tuna, arugula, radish, lemon	\$10
Antipasto Misto Assorted Italian meats and cheeses, olives, marinated mushrooms	\$17

Insalate

Insalata Mista Assorted greens, balsamic vinegar, olive oil	\$7
Insalata di Rucola Arugula and Parmigiano Reggiano with lemon and olive oil	\$8
Insalata Caesar Romaine hearts, Caesar dressing, Parmigiano Reggiano	\$8
Bietole e Mele Roasted Beets, Granny Smith Apples, arugula, toasted hazelnuts, lemon and olive oil	\$9

Spiedini

Tonno Fresh grilled sashimi Tuna, olive tapenade	\$13
Salmone Wild King Salmon, salmoriglio	\$11
Manzo Grilled hanger steak marinated with fresh rosemary	\$9
Cape Sante Grilled diver scallops with lemon	\$11
Gamberi Grilled white shrimp with salmoriglio	\$9

Secondi

Tagliata di Manzo Grilled Harris Ranch hanger steak, french fries	\$22
Salmone al Griglia Grilled Wild King Salmon, garlic spinach, olio santo	\$21
Spiedini di Mare Skewered shrimp and scallops, arugula salad with cherry tomatoes and salmoriglio	\$19

Verace Pizza Napoletana

Fritti serves authentic Neopolitan Pizza as certified by the Verace Pizza Napoletana Association. Our pizza is prepared according to traditional artisanal methods. The dough is made with 00 Caputo flour, natural yeast and sea salt. It is topped with San Marzano tomatoes, bufala mozzarella and is baked in a 750 °F wood burning oven, served not sliced. Buon Appetito.



Marinara San Marzano tomato, garlic, Calabrese wild oregano, cheeseless	\$10
Napoli Bufala, anchovies, Pantelleria capers, wild oregano	\$15
Regina Margherita San Marzano tomato, bufala, a few basil leaves	\$14
Sorrentina San Marzano tomato, bufala, smoked mozzarella, cherry tomatoes, basil, Parmigiano Reggiano	\$15
Frutti di Mare Shrimp, scallops, calamari, mussels, oregano, cheeseless	\$15
Toscana Bufala, peppered salame, cherry tomatoes, rosemary	\$14
Bianca Bufala, Fontina, Emmenthal, pecorino, smoked mozzarella	\$14

Pizze Tradizionali Napoletane

Quattro Formaggi San Marzano tomato, mozzarella, Fontina, Emmenthal, pecorino	\$12.5
Maiolona Salame, cotto ham, sausage, pancetta, black olives	\$13.5
Vegetariana Spinach, peppers, sun-dried tomato, mushrooms, squash	\$13
Braccio di Ferro Ricotta, spinach, San Marzano tomato, mozzarella	\$13
Quattro Stagioni Cotto ham, artichokes, mushrooms, olives	\$13.5
Robiola e Pesto Goat cheese, sun-dried tomato, arugula pesto	\$13.5
Amalfitana Lemon Slices, assorted mixed lettuce, mozzarella	\$12.5
Calamari Fritti San Marzano tomatoes, mozzarella, fried calamari	\$13
Carciofi e Olive Artichokes and black olives	\$13
Funghi di Bosco Crimini and portobello mushrooms, white truffle oil	\$12.5
Estiva Fresh tomato, red onion, arugula	\$12.5
Cotto e Funghi Crimini and portobello mushrooms, cotto ham	\$13
Pancetta e Cipolla Caramelized onion, pancetta, hot pepper	\$12.5
Crudo e Rucola San Daniele prosciutto, arugula	\$13.5
Stracchinella Stracchino cheese, Italian sausage	\$13
Salame Piccante Spicy salame and black olives	\$13
Speck e Rucola Smoked prosciutto, smoked mozzarella, cherry tomatoes, arugula	\$14
Ananas e Gorgonzola Gorgonzola cheese, fresh pineapple, 12 yr old balsamic vinegar	\$12.5
Salsiccia e Peperoni Sweet italian sausage, roasted peppers	\$13
Calzone alla Napoletana Ricotta, mozzarella, salame, cotto ham	\$13