



Spacca Napoli Pizzeria was inspired by the authentic aroma, taste, and craft of pizza found on the streets and in the pizzerias in Naples.

ANTIPASTI

We use Italian extra virgin olive oil and aged balsamic vinegar from Modena.

Insalata Mista 10.00

mesclun greens, Castelvetrano olives, fresh tomatoes, balsamic vinegar, olive oil

Prosciutto e Rucola 12.00

prosciutto crudo, arugula, parmigiano reggiano, olive oil

Insalata Eoliana 12.00

fingerling potatoes, fresh tomatoes, Callipo tuna, arugula, cucumbers, onions, capers and caper berries, dressed with olive oil and red wine vinegar

Grigliata di Verdure 9.00

grilled eggplant, zucchini, red and yellow peppers in olive oil and garlic

Melanzane 9.50

eggplant marinated with stewed tomatoes, basil and garlic

Caprese con Bufala 11.00

mozzarella di bufala, fresh tomatoes, basil, olive oil

Prosciutto e Bufala 16.00

prosciutto crudo, mozzarella di bufala, basil, olive oil

Insalata di Mare 12.00

poached calamari, cuttlefish, shrimp, celery and kalamata olives, with lemon and olive oil

Polpo Grigliato 15.00

marinated baby octopus, char broiled, served with arugula and grape tomatoes

Fritti del Giorno 8.50

daily fried specialties typical of Neapolitan street fare

BIBITE

Sparkling water 3.00

Italian soda *chinotto/aranciata/limonata* 3.50

Lemoncocco 3.50

Coca-cola, Diet Coke, Sprite 2.50

BIRRE

Peroni *pale lager* 5.00

Moretti *lager* 5.00

Menabrea *blonde* 5.00

Menabrea *Amber amber* 5.00

Karma *golden ale* 9.00

Via Emilia *pale lager* 9.00

La Volpe e il Luppulo "*Belgian ale*" 9.00

Super Baladin "*Belgian triple*" 9.00

SPACCA NAPOLI

1769 W Sunnyside Chicago, IL 60640 773-878-2420



*"Spaccanapoli" is the old quarter and heart of Naples, Italy.
Naples is famed as the birthplace of pizza.*

PIZZE

Marinara DOP 12.00

blended San Marzano tomatoes, Piennolo tomatoes, oregano, garlic

Margherita 14.00

blended San Marzano tomatoes, fior di latte, basil, pecorino gran cru

Bufalina 15.50

blended San Marzano tomatoes, mozzarella di bufala, basil

Puttanesca 15.00

blended San Marzano tomatoes, fior di latte, anchovies, black olives, capers, grape tomatoes, parmigiano reggiano

Funghi 14.50

blended San Marzano tomatoes, fior di latte, basil, mushrooms, pecorino gran cru

Salsiccia 14.50

blended San Marzano tomatoes, fior di latte, sausage, basil, pecorino gran cru

Funghi e Salsiccia 15.00

blended San Marzano tomatoes, fior di latte, basil, mushrooms, sausage, pecorino gran cru

Capricciosa 18.00

blended San Marzano tomatoes, fior di latte, prosciutto cotto, mushrooms, black olives, Sardinian artichokes

Diavola 16.00

blended San Marzano tomatoes, fior di latte, calabrese soppressata, basil

Filetti 16.00

fior di latte, San Marzano tomatoes, basil, garlic, sea salt, olive oil

Bianca Regina 15.50

mozzarella di bufala, ricotta di bufala, caciotta di pecora

Sei Formaggi 16.00

ragusano, taleggio, ricottina, malga, gorgonzola dolce, fior di latte

Enzo 16.00

smoked mozzarella di bufala, corbarino tomatoes, ricotta di bufala, arugula, parmigiano reggiano

Porcini e Carciofi 18.00

fior di latte, porcini mushrooms, Sardinian artichokes, parmigiano reggiano

Prosciutto e Rucola 16.00

provola, prosciutto di parma, arugula, parmigiano reggiano

Pistacchio 18.00

fior di latte, sausage, crema di pistacchio, basil

Salsiccia e Friarielli 16.00

provola, sausage, friarielli

Calzone Ripieno 16.00

fior di latte, salami, hand dipped ricotta, basil, crushed black pepper

Fior di latte - imported cow's milk mozzarella blended with water buffalo milk (blend varies, 5-20%); domestic, fully pasturized cow's milk fior di latte available upon request.

Mozzarella di bufala - imported water buffalo milk mozzarella.

All pizzas are made with extra virgin olive oil; we also offer gluten free pizza dough.

Gentle Clientele, we may not be able to honor your request for settling checks in the manner you wish.

We are unable to split checks and we can accept no more than four credit cards per party.



DOLCI

Tiramisu

Luxurious layers of mascarpone and ladyfingers delicately soaked in espresso.

6

Spumoni

Pistachio, rum, strawberry and chocolate ice cream, with a whipped cream and candied fruit center.

6

Gelati / Sorbetti

Panna, cappuccino, nocciola, chocolate, pistachio, and raspberry.

6

Tartufo

Zabaglione rolled in chocolate mousse gelato, crushed hazelnuts and cocoa powder.

7

Zabaglione

A creamy custard made with Marsala wine.

7

Panna Cotta

A smooth, eggless vanilla custard, served with a pear balsamic compote.

7

Peaches Vesuvio

Peaches (in sciroppo, Parco Nazionale del Vesuvio), panna gelato, amarena cherries, creme fraiche.

8

Nutella

A battilocchio style focaccia with hazelnut cream and confectionery sugar.

9

CAFFÉ

Espresso - 3
Espresso Doppio - 5
Macchiato - 3

Cappuccino - 5
Latte - 5
Americano - 3



LIQUORI

Mirto

Red myrtle berries from Sardinia make this unique, violet red liqueur. Bittersweet taste backed by mint, eucalyptus, juniper, spices, and herbal aromas.

7

Limoncello

Crafted from a generations-old recipe and strictly regulated by the Terre delle Sirene consortium of lemon farmers and producers from Capri and Sorrento. Intense lemon verbena and merengue flavors, with just enough sweetness to balance its lemon/citrus character.

7

Averna

Herbs, roots and citrus rinds with a touch of caramel. A Sicilian digestive dating to the early 18th century.

7

Strega

Originating in Benevento, Strega is a complex yet smooth blend of over 70 herbs and spices, with notes of fennel and mint. Vibrant saffron gold color.

7

Cynar

A lesser known but equally complex bitter, this artichoke based digestive is enriched with 13 herbs and plants.

7

Amaro dell'Erborista

This intriguing amaro derives from selected botanicals and is sweetened with honey. Dry, with aromas of ripe fruits, rhubarb, sandalwood and honey.

7



LIQUORI

Amaro Lucano

An ancient recipe using rare herbs and roots with an unmistakable flavor. Richly textured and possessing equal amounts of sweetness, spiciness, and bitter herbaceousness.

7

Amaro Nonino

Amber colored digestive infused with herbs, caramelized sugar, and bitter orange. Matured for over 5 years in oak barrels.

7

Sambuca

Of mysterious origins, the essence of Sambuca combines star anise and elderberry.

7

Mistra

Nardini has been producing this ancient spirit since the 1800's. Made from the prized star anise, a plant with medicinal and mystic uses.

7

Grappa

Nardini riserva. Grape pomace brandy, barrel aged five years in Slovenian oak. Round, soft and delicate.

8



VINI DOLCI

Passito di Pantelleria, Ferrandes

(Sicily)

*Aromatic bouquet, reminiscent of
dried apricot, fig, hazelnut, nutmeg, and vanilla.
Balanced acidity with a clean, polished finish.*

8

Moscato d'Asti, Villa Giada

(Piemonte)

*A refreshing, delicate bouquet of peach,
pear, and the textbook citrus blossom.
An elegant, slightly sweet sparkling wine.*

9

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VINI BIANCHI

- Asprinio di Aversa DOC, Masseria Campito '13 (Napoli)** 9/42
Pleasant notes of citrus and green apple on the nose. Well balanced and refreshing acidity to the palate.
- Falanghina dei Campi Flegrei DOC, "Settevulcani", Salvatore Martusciello '15 (Napoli)** 9/42
Unique and extraordinary, with hints of apple, broom and linden flowers, apricot and pineapple. Fresh with good minerality, a perfect synthesis of volcanic soil and mild Mediterranean climate.
- Biancolella, Cantine Antonio Mazzella '15 (Napoli)** 9/42
Biancolella is an indigenous grape grown mainly on the hard and stark slopes of Ischia Island. Intense nose of white and yellow flowers and spices with hints of sage. Ample palate, good acidity and great mineral finish.
- Coda di Volpe, La Rivolta '13 (Benevento)** 10/48
One of the most traditional grapes of Campania, the indigenous "tail-of-the-fox" has mineral infused layers of orchard fruit and citrus. Medium weight with a clean and refreshing finish.
- Lacryma Christi del Vesuvio "Vigna del Vulcano", Villa Dora '15 (Napoli)** 10/48
80% Coda di Volpe, 20% Falanghina. This luscious white wine carries an aroma of fresh apricot, punctuated by a burst of pear flavor, all enveloped within a border of fine cinder and ash, the defining characteristic of this very special historic place - the slopes of Mt. Vesuvius.
- "Per Eva", Tenuta San Francesco '13 (Salerno)** 10/48
Costa D'Amalfi DOC. Falanghina (40%), Ginestra (40%) and Pepella (20%). Aromas of spring flowers, dried hay and honey. Crisp freshness, lingering notes of bitter almond and a powerful finish.
- Greco di Tufo, "Franciscus", Cantine di Marzo '14 (Avellino)** 10/48
Citrus, almonds, white flowers and a considerable minerality define this Greco di Tufo, a varietal first made at the Cantine di Marzo in 1647. This is a classic example that offers a beautiful, strong acidity, and a flinty finish, making it extremely versatile with food. A white wine that loves tomatoes.
- Fiano, "San Matteo", Alfonso Rotolo '14 (Salerno)** 10/48
Aromatic, with a fruity, floral fragrance and hints of nuts and straw. Soft, fresh, fruity and persistent on the palate, with a lively finish and flawless balance.
- Pallagrello Bianco, "Le Serole", Terre del Principe '12 (Caserta)** 10/48
A white grape variety native to Campania. Bright and rich in color, offers exotic honey and marmalade on the nose expanding to rich quince, apple, and vanilla.



VINI ROSSI

- Gragnano della Penisola Sorrentina, "Ottouve", Salvatore Martusciello '15 (Napoli)** 9/42
"Ottouve", eight grapes, is a tribute to the many indigenous varieties that historically and today are blended for the production of Gragnano; Piediroso, Aglianico, Sciacinoso, Olivella, Supprezza, Castagnara, Sauca, and Surbegna. Vivacious with a touch of effervescence, hints of violet, strawberry, rose and raspberry – to be drunk cold.
- "Cuore d'Oro", De Concillis '15 (Salerno)** 9/42
A non traditional blend of Aglianico (60%), Barbera (30%) and Primitivo (10%). Soft tannins, fresh plum, blackberry, cherry notes and balanced acidity. Scents of pepper and cocoa.
- "Erre", Nicola Trabucco '12 (Caserta)** 10/48
100% Aglianico. Fruity and floral with a full mouth sensation. Aromas of cherries, plums, balsamic notes and spices. Soft, easy tannins.
- I Pentri "Kerres", Piediroso '10 (Campania)** 10/48
Piediroso is an ancient grape variety found throughout Campania. With a deep ruby red color and a complex smell reminiscent of black cherries and berries, the taste is medium bodied and balanced with blended tannins.
- Falerno del Massico, Moio '10 (Caserta)** 13/62
Falerno is linked to the oldest and most famous wine of the Roman Empire. Produced on the slopes of Monte Massico, it is elegant and complex. 100% Primitivo, but it expresses a character different from all the other Primitivos in the region. Moio Falerno is voluptuous, seductive and soft. Juicy and ripe with hints of dark berry fruit.
- "Tribulanum", Alois '11 (Caserta)** 13/62
Bold and muscular. Made from Casavecchia, an ancient varietal native to the province of Caserta. Modern, oak-aged expression with aromas of blackberry and black current. Spicy and toasty flavors with a silky, mineral finish.
- "Centomoggia", Terre del Principe '12 (Caserta)** 13/62
Softer and graceful, the Casavecchia grape is not only indigenous to Caserta, it is a varietal with no genetic link to any other grape in the world. This example comes from century-old pre-phylloxera vines. A gamey, full-bodied wine with notes of blackberry, spiced clove and licorice.



VINI ROSSI

- "Vigna Piancastelli", Terre del Principe '10 (Caserta)** 75
Piancastelli is a blend of the ancient grape varieties Pallagrello Nero and Casavecchia. A bold yet sumptuous wine with many layers of spice, pepper, plum, wild cherries and herbs.
- "Rapicano", Nicola Trabucco '10 (Caserta)** 80
This blend of Aglianico from Taurasi and Piediroso is bold, but not loud elegant with a velvety touch. Deep red fruits, minerals, menthol and balsamic, with a silky finish.
- Irpinia, "Terra d'Eclano", Quintodecimo '12 (Avellino)** 80
A seductive and elegant Aglianico with complex scents of red fruit, plum, liquorice and coffee balanced by mineral, balsamic and spicy notes. Full-bodied and well-structured, offering elegant and velvety tannins.
- Taurasi Riserva, "Radici", Mastroberardino '99 (Avellino)** 85
100% Aglianico grapes, deep ruby-red in color with a full, complex bouquet redolent of tobacco, cherry, violet and black pepper. A 17-year-old red drinking beautifully right now.
- "Nero 70", Cantine Antonio Mazzella '12 (Napoli)** 85
50% Aglianico, 50% Piediroso. Very intense with hints of mature red fruit and delicate spices. Full and persistent with great softness and character.
- Montevetrano, Colli di Salerno '12 (Salerno)** 90
The great wines of Bordeaux inspire this blend of Cabernet, Merlot, and the indigenous Campanian "king" Aglianico. A deep garnet colored bouquet of blackberries, cedar, black currant, licorice, tobacco, earth and leather. Full-bodied, elegant, with fine-grained tannins and a rich silky texture.
- Galardi, "Terra di Lavoro", Roccamonfina '11 (Caserta)** 100
Aglianico (80%) and Piediroso (20%). A big full-structured wine with depth, complexity and elegance. Deep purple color with earthy aromas and seductive hints of tobacco and graphite. Notes of ripe black cherries, cassis and leather.



SPUMANTI

Asprinio di Aversa DOC Spumante Brut Metodo Classico, Masseria Campito (Caserta)

10/48

*This Asprinio Metodo Classico rests for two years on the yeast, providing an endless circle of bubbles, romantically called *perlage*. At the nose, it reveals lime zest and tropical fruit combined with fresh baked bread crust. Fresh acidity and well structured on the palate, it will seduce you with complex aromas and a long finish. Maybe one of the world's smallest and most obscure appellations with a 2000 year history dating back to the Etruscans.*

"Alta Costa" Spumante, Tenuta San Francesco (Salerno)

50

*Bianca Zita and Bianca Tenera grapes. Classic method, same as in Champagne. *Perlage* fine, rich and never ending. Citrus notes of the Amalfi coast, along with intense aromas of minerality and expansive florality. In the mouth, it recalls well the richness of perfumes, and sports a beautiful structure, tasty and fresh, persistent and fruity.*

VINI ROSATI

"Roseto del Volturno", Terre del Principe '15 (Caserta)

9/42

Pallagrello Nero and Casavecchia. From two indigenous Campanian grapes thought to be extinct just 20 years ago. A meaty rosetto with guts, opening with deep notes of black cherry, pepper and menthol, balanced out by a lively freshness and lift on the finish.