

# DINNER @ NAPOLI

## SALADS

### MISTA DELLA CASA – \$4/\$7

MIX GREENS, CUCUMBER, RED ONION, GRAPE TOMATOES, CARROT, GREEN PEPPER TOSSED WITH HOUSE MADE BALSAMIC DRESSING

### CHOPPED CAESAR – \$4/\$7

HOUSE MADE DRESSING & CROUTONS TOSSED WITH SHAVED PARMESAN

### THE MEDITERANIAN SALAD – \$8

BABY SPINACH, RAINBOW QUINOA, GRAPE TOMATOES, RED ONION, FETA CHEESE, KALAMATA OLIVES TOSSED WITH HOUSE MADE BALSAMIC DRESSING

### HEIRLOOM CAPRESE – \$9

TOPPED WITH FRESH MOZZARELLA, EVOO, ARUGULA, BALSAMIC REDUCTION DRIZZLE & FRESH BASIL

### PANZANELLA SALAD – \$8

GRAPE TOMATOES, CUCUMBER, BASIL, RED ONION, ROASTED RED PEPPERS, ARUGULA, HOUSE MADE CROUTONS & DRESSED WITH HOUSE MADE PESTO

### MAINE BLUEBERRY AND ALMOND SALAD – \$9

TOSSED WITH GOAT CHEESE, GRANNY SMITH APPLES & HOUSE MADE RASPBERRY VINEGRETTE DRESSING

## APPETIZERS

### ANTIPASTO FOR 2 – \$12

SALAMI, PROSCIUTTO & CAPICOLA GARNISHED WITH FRESH MOZZARELLA, PROVOLONE, BASIL, PEPPERONCINI, KALAMATA OLIVES TOSSED WITH EVOO & BALSAMIC DRIZZLE SERVED WITH ROLLS

### BRUSCHETTA – \$8

OUR HOUSE TOMATO, GARLIC & BASIL BLEND WITH TOAST POINTS

### HOUSE MADE MEATBALLS – \$8

2 HOUSEMADE MEATBALLS TOSSED WITH OUR HOUSE MADE MARINARA SAUCE & SHAVED PARMESAN

### TRIANGLE MOZZARELLA – \$8

HOUSE MADE & FRIED TO GOLDEN PERFECTION SERVED WITH OUR HOUSE MADE MARINARA SAUCE

### HOUSE BEER BRAISED WINGS – \$10

8 FRESH WINGS BRAISED IN LOCAL BEER & SERVED NAKED OR TOSSED WITH BBQ, BUFFALO, OR GARLIC LEMON & PARMESAN

### MUSSELS – \$13

BRAISED IN WINE, BEER & HERBS SERVED WITH ROLLS

## ENTRÉES

### PAN SEARED SALMON – \$17

OVER PARMESAN RISOTTO TOSSED WITH ARUGULA, MAINE BLUEBERRIES, TOASTED ALMONDS & A BALSAMIC DRIZZLE

### CIOPPINO – \$21

LOBSTER, MUSSELS, SHRIMP, FENNEL, ONIONS, OVER LINGUINE FINISHED WITH A MILDLY SPICY RED SAUCE GARNISHED WITH FENNEL FRONDS

### ROASTED 1/2 CHICKEN – \$16

ROASTED WITH LEMON AND FRESH BASIL, OVER PARMESAN RISOTTO AND VEGETABLE OF THE DAY, GARNISHED WITH PEA TENDRILS

### PAN SEARED LAMB CHOPS – \$21

OVER LEMON PARMESAN RISOTTO AND VEGETABLE OF THE DAY, GARNISHED WITH ROSEMARY

## SIDE DISHES

FRENCH FRIES

\$4

ONION RINGS

\$5

GARLIC BREAD w/CHEESE

\$4/\$8

VEGETABLE OF THE DAY

\$5

# PASTA

YOU MAY CHOOSE PENNE, LINGUINE OR GLUTEN-FREE PENNE

## CHICKEN BROCCOLI ALFREDO – \$17

HOUSE MADE ALFREDO SAUCE, BROCCOLI AND OVEN ROASTED CHICKEN

## PRIMAVERA – \$15

TOMATO, SPINACH, ROASTED RED PEPPERS, BROCCOLI, MUSHROOMS, GARLIC, BASIL, WHITE WINE AND BUTTER

## CHICKEN PARMESAN – \$18

FRESH CHICKEN, POUNDED THIN & BREADED, GENTLY FRIED & TOPPED WITH SHREDDED MOZZARELLA AND HOUSE MADE MARINARA SAUCE

## EGGPLANT PARMESAN – \$16

FRESH EGGPLANT, BREADED AND GENTLY FRIED & TOPPED WITH SHREDDED MOZZARELLA AND HOUSE MADE MARINARA SAUCE

## BOLOGNESE – \$17

A HEARTY MEAT SAUCE WITH GROUND BEEF, VEAL & PORK SIMMERED FOR HOURS FINISHED WITH CREAM

## CHICKEN MARSALA – \$18

SAUTÉED WITH MUSHROOMS AND GARLIC, FINISHED WITH MARSALA WINE AND BUTTER

## CHICKEN PICCATA – \$18

SAUTEED WITH CAPERS, GARLIC AND LEMON FINISHED WITH BUTTER AND WINE

## VEGETABLE RISSOTO – \$16

SAUTÉED WITH MUSHROOMS, SPINACH, ROASTED RED PEPPERS, GARLIC, BASIL, WINE, AND BUTTER. ADD CHICKEN - \$2

## MUSHROOM & TRUFFLE – \$16

PORTOBELLO & CRIMINI MUSHROOMS SAUTÉED WITH BUTTER, WINE AND TRUFFLE OIL FINISHED WITH SHAVED PARMESAN & ARUGULA

## 5 LAYER CHEESE LASAGNA – \$15

5 LAYERS OF RICOTTA, PARMESAN & MOZZARELLA CHEESES WITH HOUSEMADE MARINARA SAUCE & HERBS. ADD BOLOGNESE - \$2

# PIZZA

ALL PIZZAS COME IN 12" OR 16" SIZES. GLUTEN-FREE DOUGH MAY BE SUBSTITUTED FOR THE 12" SIZE FOR \$2

## NAPOLI – \$10/\$14

RED SAUCE, FRESH GARLIC, PIZZA CHEESE FINISHED WITH FRESH BASIL

## MARGARITA – \$12/\$17

RED SAUCE, FRESH MOZZARELLA, FINISHED WITH FRESH BASIL

## BIANCA – \$13/\$17

GARLIC OIL BASE, RICOTTA, PARMESIAN, PIZZA CHEESE FINISHED WITH FRESH BASIL

## RUSTICA – \$17/\$20

GARLIC, OIL BASE, MUSHROOMS, ONIONS, SPINACH, TOMATO, EGGPLANT, ARTICHOKE, KALAMATA OLIVES, PIZZA CHEESE

## GRECA – \$16/\$20

GREEK DRESSING BASE, SPINACH, TOMATO, FETA, KALAMATA OLIVES, PIZZA CHEESE

## ARAGOSTA – \$21/\$25

BUTTER, GARLIC BASE, PIZZA CHEESE FINISHED WITH SCALLIONS AND FRESH LOBSTER

## SUPREMO – \$17/\$20

RED SAUCE, MUSHROOMS, GREEN PEPPERS, ONIONS, HAMBURGER, SAUSAGE, PIZZA CHEESE FINISHED WITH SCALLIONS

## PEPPERONI – \$12/\$17

RED SAUCE, PIZZA CHEESE, LOADED WITH PEPPERONI

## POLLO BBQ – \$14/\$18

BBQ BASE, ROASTED CHICKEN, PIZZA CHEESE, TOPPED WITH MORE BBQ AND SCALLIONS

## POLLO BUFFALO – \$14/\$18

BUFFALO BASE, ROASTED CHICKEN, PIZZA CHEESE FINISHED WITH SCALLIONS AND HOUSE BLUE CHEESE DRESSING

## POLLO PESTO – \$14/\$18

HOUSE MADE PESTO BASE, ROASTED CHICKEN, GORGONZOLA FINISHED WITH ARUGULA

## HAWAIIANA – \$13/\$17

RED SAUCE, FRESH PINEAPPLE, HAM, PIZZA CHEESE

## PROSCIUTTO – \$15/\$18

GARLIC OIL BASE, PROSCIUTTO, PIZZA CHEESE FINISHED WITH ARUGULA

## FUNGI – \$14/\$18

GARLIC TRUFFLE OIL BASE, MUSHROOM BLEND, PIZZA CHEESE FINISHED WITH SHAVED PARM AND PARSLEY

## CALZONE – \$13

RED SAUCE, PIZZA CHEESE, AND ANY TWO TOPPINGS BELOW

# ADDITIONAL TOPPINGS

### CHEESE \$2/\$2.35

SHREDDED MOZZARELLA, FRESH MOZZARELLA, FETA, SHAVED PARMESAN, ROMANO, GORGONZOLA, RICOTTA

### VEGETABLES \$1.95/2.35

WHITE MUSHROOMS, SPINACH, ROASTED EGGPLANT, KALAMATA OLIVES, ONIONS, GREEN PEPPERS, FRESH TOMATOES, FRESH GARLIC, BLACK OLIVES, ARTICHOKE, PORTOBELLO MUSHROOMS, FRESH BASIL, PESTO, PINEAPPLE, ROASTED RED PEPPERS, BROCCOLI

### MEAT \$2.15/\$2.90

BACON, HAM, GENOA SALAMI, PEPPERONI, SWEET SAUSAGE, SPICY SAUSAGE, PROSCIUTTO, HOUSE MADE MEATBALLS, GROUND BEEF, ROAST CHICKEN, ANCHOVIES, CAPICOLA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MANAGEMENT RESERVES THE RIGHT TO ADD AN 18% GRATUITY TO PARTIES OF 6 OR MORE.