

Napolinos

WE CATER
Ask about our
PRIVATE ROOM

— ITALIAN CUISINE —

TAKEOUT & DELIVERY
AVAILABLE

Appetizers

BRUSCHETTA POMODORO

Napolinos toasted bread topped with marinated diced tomato and basil 11.95
Add Fresh Mozzarella 3 / Prosciutto 3

CALAMARI

Crispy calamari served with marinara sauce and lemon wedges 14.95

STUFFED CLAMS

Clams stuffed with crab 14.95

ANTIPASTO ITALIANO

Italian imported cold cuts and cheese on a bed of lettuce topped with marinated artichoke, roasted red peppers and black olives 15.95

EGGPLANT ROLLATINI

Rolled with ricotta, ham and parmigiano reggiano, finished with marinara sauce 13.95

SHRIMP MEDITERRANEO

Lightly breaded, served with your choice of marinara, alio e olio or cocktail sauce 14.95

BAKED MEATBALLS

Our house meatballs baked and topped with mozzarella and marinara 10.95

FRIED MOZZARELLA

House made mozzarella fried to golden brown served with marinara 10.95

GARLIC KNOTS

Served with marinara (3) 3.95 / (6) 7.95

GARLIC BREAD 7.95

Salads

Add Grilled Chicken 5 / Shrimp 7 / Salmon 9

ITALIAN COBB

Romaine lettuce, pepperoncini, salami, boiled egg, tomato, onion, celery, olive, Napolinos house dressing 13.95

L'ARUGOLINA

Arugula salad with fresh mozzarella rolled with prosciutto di parma, cherry tomato, drizzled with balsamic vinaigrette 15.95

STRAWBERRY PECAN

Spinach, strawberry, feta cheese, pecans, raspberry vinaigrette 13.95

CAPRESE

Spring mix, tomato, fresh mozzarella, basil, sundried tomato, balsamic vinaigrette 14.95
Add prosciutto 6

NAPOLINOS

Ham, salami and provolone rolls over spring mix, tomato, black olives and artichoke hearts 13.95
Add feta 2

CAESAR

Romaine hearts, croutons, shaved parmigiano, Caesar dressing 10.95
Add anchovies 2

DRESSINGS: Our Signature House Dressing, Caesar, Ranch, Oil & Vinegar or Blue Cheese

Soup

**PASTA E FAGIOLI
SOUP OF THE DAY**
Small 4.99 / Large 6.59

Chef's Specialties

STUFFED SHRIMP

Shrimp stuffed with crab, cherry tomatoes and spinach sautéed in a white wine lemon butter sauce, served with linguine 28.95

RED SNAPPER TRIO

Pan-seared snapper fillet with bay scallops and shrimp in a scampi sauce with cherry tomato and basil. Served over linguine 31.95

TUSCAN SALMON & SHRIMP

Fresh grilled salmon fillet and 4 jumbo shrimp in a creamy Tuscan inspired sauce with fresh garlic, sundried tomato and baby spinach. Served over linguine 29.95

GROUPELIVORNESE

Pan-seared fillet with capers, kalamata olives, cherry tomatoes and garlic in a light tomato sauce, served with linguine 29.95

Entrees below include choice of soup or salad and pasta: linguine, penne, capellini, spaghetti, fettuccine, gluten free (+3) or gnocchi (+3)

Chicken

PARMIGIANA

Pounded and breaded chicken breast topped with tomato sauce and melted mozzarella 22.95

MARSALA

Scalloped chicken sautéed with mushrooms in marsala wine sauce 22.95

SCARPARIELLO

Chicken breast sautéed with capers, black olives and mushrooms, finished with tomato sauce and mozzarella cheese 22.95

PICCATA

Scalloped chicken breast sautéed in a white wine lemon butter sauce with capers and fresh garlic 22.95

FRANCESE

Lightly egg battered chicken scaloppini sautéed in a white wine lemon butter sauce 22.95

ROMAGNOLA

Scalloped chicken sautéed with fresh spinach and cherry tomato in a white wine cream sauce and topped with provolone cheese 22.95

Seafood

GROUPEL LA FRANCESE

Lightly egg battered and sautéed grouper fillet in a white wine lemon butter sauce 29.95

GROUPEL PICCATA

Grouper fillet sautéed in a white wine lemon butter sauce with capers and fresh garlic 29.95

PESCATORE

Sautéed mussels, calamari, shrimp, scallops and clams over linguine with red or white seafood sauce 27.95

LINGUINE WITH CLAMS

Linguine with clams in either red or white clam sauce 23.95

SHRIMP SCAMPI

Shrimp sautéed in a white wine garlic sauce 23.95

SHRIMP FRANCESE

Lightly egg battered and sautéed in our white wine and lemon butter sauce 24.95

SCALLOPS SCAMPI

Pan-seared scallops in a white wine garlic butter sauce 28.95

LOBSTER RAVIOLI

Stuffed with lobster and topped with shrimp in a rose sauce 28.95
(only includes soup or salad)

FRESH GRILLED SALMON

Mushroom risotto and veggies 23.95

SALMON SAVORITO

Fresh grilled salmon with saffron lobster sauce 26.95
Add shrimp 7 / Baby Scallops 5

Veal

PARMIGIANA

Breaded veal scaloppini topped with tomato sauce & melted mozzarella 25.95

FRANCESE

Lightly egg battered veal scaloppini sautéed in a white wine lemon sauce 25.95

PICCATA

Veal scaloppini sautéed in a white wine lemon butter sauce with capers and fresh garlic 26.95

MARSALA

Scalloped veal sautéed with mushrooms in a marsala wine sauce 25.95

SALTIMBOCCA

Veal scaloppini topped with prosciutto and provolone in a white wine butter sage sauce 26.95

ALLA TONY

Thin sliced veal sautéed with shrimp, topped with prosciutto and provolone in a mushroom scampi sauce 28.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pasta

Includes soup or house salad.

Add to any Pasta Dish: Chicken 5 / Shrimp 7 / Salmon 9

LASAGNA NAPOLETANA

Traditional meat lasagna 19.95

BAKED ZITTI

Penne pasta with ricotta cheese and house tomato sauce topped with mozzarella 18.95
Add eggplant 1.50

EGGPLANT PARMIGIANA

Served with your choice of pasta 20.95

MANICOTTI AL FORNO

Cheese filled manicotti baked with house tomato sauce topped with mozzarella 18.95

TOUR OF ITALY

A combination of cheese ravioli, eggplant rollatini and chicken parmigiana 20.95

CHEESE RAVIOLI

With our homemade marinara or alfredo sauce 18.95

Specialty Pasta

Includes soup or house salad.

Add to any Pasta Dish: Chicken 5 / Shrimp 7 / Salmon 9

Choose Your Pasta Spaghetti, Penne, Linguini, Capellini, Fettuccine, Gluten Free (+3), Gnocchi (+3)

PUTTANESCA

Olive oil, crushed tomato, olives, capers, garlic 19.95
Add anchovies 2

ALFREDO

Butter, parmigiano cheese, cream 20.95

CARBONARA

Pancetta, fresh eggs, cream, parmigiano cheese 19.95

MARINARA

Olive oil, garlic, crushed tomatoes and herbs 17.95

TOMATO

Olive oil, onions, pureed tomato, basil 17.95

BOLOGNESE

With meatball 20.95

ALIO E OLIO

Olive oil, garlic, crushed red pepper 16.95

VODKA

Tomato cream, vodka, parmigiano reggiano 19.95

SACHETTINI DI PERA

Filled pasta purse with pear and cheese served with creamy rosé sauce 23.95

Scratch-made Pizzas

Small (10") / Large (16") / Extra Large (18")

SPECIALTY PIZZAS

MARGHERITA

Fresh mozzarella, fresh tomato sauce, fresh basil and olive oil 12.95 / 18.95 / 20.95

CAPRICCIOSA

Artichokes hearts, ham and mushrooms 12.95 / 18.95 / 20.95

WHITE

Ricotta and mozzarella 11.95 / 17.95 / 19.95

CRUDAIOLA

Fresh mozzarella, arugula, cherry tomatoes, shaved parmigiano, prosciutto di parma 15.95 / 23.95 / 26.95

NAPOLINOS SPECIAL

Onions, green peppers, mushrooms, sausage, meatballs and pepperoni 13.95 / 22.95 / 24.95

VEGETARIAN DELIGHT

Onions, mushrooms, green peppers, black olives and fresh tomatoes 12.95 / 19.95 / 20.95

MEATZZA PIZZA

Pepperoni, sausage, meatballs and ham 13.95 / 21.95 / 23.95

GLUTEN FREE

Fresh tomato sauce and mozzarella (10") 11.95

CREATE YOUR OWN

REGULAR PIZZA

11.95 / 15.95 / 16.95
Add Toppings (each) 1.50 / 2.00 / 2.50
Special Toppings (each) 2.50 / 3.50 / 4.00

SICILIAN PIZZA 18.95

Add Topping 3.50
Special Topping 4.75

CALZONE

Ricotta and mozzarella cheese 14.95
Add Topping 1.25 / Special Topping 2.00

FAMILY SIZE 23.95

Add Topping 2.75 / Special Topping 4.25

STROMBOLI

Salami and mozzarella cheese baked in pizza dough 14.95
Add Topping 1.25 / Special Topping 2.00

FAMILY SIZE 23.95

Add Topping 2.75 / Special Topping 4.25

TOPPINGS

Pepperoni, Sausage, Meatball, Bacon, Ham, Green Peppers, Mushrooms, Onions, Broccoli, Fresh Tomato, Banana Peppers, Jalapeno, Fresh Garlic, Black Olives, Pineapple

SPECIALTY TOPPINGS

Chicken, Prosciutto, Anchovies, Eggplant, Fresh Spinach, Arugula, Ricotta, Fresh Mozzarella, Gorgonzola

Sides

Mashed Potatoes 3.99
Chef's Veggies 3.99
Mushroom Risotto 5.99
Sausage (2) 6.49
Meatballs (2) 6.49
Sautéed Spinach 4.49
Steamed Broccoli 4.49

Beverages

Soft Drink 3.29
Iced Tea 3.29
Coffee or Tea 2.99
San Pellegrino Sparkling Water 6.95
Acqua Panna 6.95

Desserts

TIRAMISU 8.95
CANNOLI 5.95
BOMBA 8.95
NEW YORK STYLE CHEESECAKE 6.95
LIMONCELLO MOUSSE CAKE 6.95
CHOCOLATE GODIVA MOUSSE CAKE 7.95
SPUMONI BOMBA 8.95

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