

# Napolinos

— ITALIAN CUISINE —

WHERE YOU BECOME FAMILY

## Appetizers

### BRUSCHETTA POMODORO

Napolinos toasted bread topped with marinated diced tomato and basil 9.95  
Add Fresh Mozzarella 3.00  
Add Prosciutto 3.00

### CALAMARI

Crispy calamari served with marinara sauce and lemon wedges 12.95

### ANTIPASTO ITALIANO

Italian imported cold cuts and cheese on a bed of lettuce, topped with marinated artichoke, roasted red peppers and black olives 13.95

### IMPEPATA DI COZZE

Fresh mussels sautéed in a garlic and lemon pepper wine sauce. Served with toasted bread 12.95

### EGGPLANT ROLLATINI

Rolled with ricotta, ham and parmigiano reggiano. Finished with marinara sauce 11.95

### COZZE MARINARA O FRA DIAVOLA

Fresh steamed mussels cooked in a delicate marinara sauce with wine and garlic 11.95

### SHRIMP MEDITERRANEO

Lightly breaded. Served with your choice of marinara, alio e olio or cocktail sauce 12.95

### SCALLOPS PORTOFINO

Fried and served over saffron lobster sauce 15.95

## Salads

### DRESSINGS

Our Signature House Dressing, Caesar, Ranch, Oil and Vinegar or Blue Cheese

Add Grilled Chicken 5.00

Add Shrimp 7.00

Add Salmon 9.00

### ITALIAN COBB

Romaine lettuce, pepperoncini, salami, boiled egg, tomato, onion, celery, olive, Napolinos house dressing 11.95

### L'ARUGOLINA

Arugula salad with fresh mozzarella rolled with prosciutto di parma, cherry tomato, drizzled with balsamic vinaigrette 13.95

### STRAWBERRY PECAN

Spinach, strawberry, feta cheese, pecans, raspberry vinaigrette 11.95

### CAPRESE

Spring mix, tomato, fresh mozzarella, basil, sundried tomato, balsamic vinaigrette 12.95 Add Prosciutto 6.00

### NAPOLINOS

Ham, salami and provolone rolls over spring mix, tomato, black olives and artichoke hearts 11.95 Add Feta 2.00

### CAESAR

Romaine hearts, croutons, shaved parmigiano, Caesar dressing 9.95 Add Anchovies 2.00

## Soups

### PASTA E FAGIOLI

Cup 5.00 Bowl 6.50

### SOUP OF THE DAY

Cup 5.00 Bowl 6.50

## Chef's Specialties

### MARE E MONTE NEW YORK STRIP

10 oz New York strip steak with shrimps, served with garlic mash potatoes and green beans in a creamy rosemary sauce 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 pasta 31.95

### CREAMY TUSCAN SALMON & SHRIMP

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

### GROUPELIVORNESE

Pan seared fillet with capers, kalamata olives, cherry tomatoes, garlic in a light tomato sauce, served with linguini 26.95

## Veal

All accompanied with your choice of soup or salad and pasta (linguini, penne, capellini spaghetti, fettuccine or gluten free).  
Gnocci 3.00 | Gluten Free 3.00

### PARMIGIANA

Breaded veal scaloppini topped with tomato sauce and melted mozzarella 23.95

### MARSALA

Scalloped veal sautéed with mushrooms in a Marsala wine sauce 23.95

### FRANCESE

Lightly egg battered veal scaloppini sautéed in a white wine lemon sauce 23.95

### PICCATA

Veal scaloppini sautéed in a white wine lemon butter sauce with capers and fresh garlic 24.95

### SALTIMBOCCA

Veal scaloppini topped with prosciutto and provolone in a white wine butter sage sauce 24.95

### ALLA TONY\*

Thin sliced veal sautéed with shrimp and topped with prosciutto and provolone in a mushroom scampi sauce 26.95

## Seafood

Includes soup or house salad and side of pasta (linguini, penne, capellini, spaghetti, fettuccine or gluten free).  
Gnocci 3.00 | Gluten Free 3.00

### GROUPELIVORNESE

Lightly egg battered and sautéed grouper fillet in a white wine lemon sauce 25.95

### GROUPELIVORNESE

Grouper fillet sautéed in a white wine lemon butter sauce with capers and fresh garlic 26.95

### PESCATORE

Sautéed mussels, calamari, shrimp, scallops and clams over linguini with red or white seafood sauce 25.95

### MAHI MAHI AMALFI\*

Sautéed Mahi mahi fillet with artichoke hearts and capers in a lemon butter sauce 22.95

### SHRIMP FRANCESE\*

Lightly egg battered and sautéed in a white wine and lemon sauce 21.95

### SCALLOPS SCAMPI

Pan seared scallops in a white wine garlic butter sauce 26.95

### LOBSTER RAVIOLI

Stuffed with lobster, topped with shrimp in a rose sauce 26.95 (only includes soup or salad)

### LINGUINI WITH CLAMS

Linguini with clams in either red or white clam sauce 21.95

### SHRIMP PARMIGIANA

Breaded and topped with tomato sauce and melted mozzarella 21.95

### FRESH GRILLED SALMON

With mushroom risotto and veggies 21.95

### SALMON SAVORITO

Fresh grilled salmon with saffron lobster sauce 24.95  
Add Shrimp 7.00 / Add Baby Scallops 5.00

## Chicken

All accompanied with your choice of soup or salad and pasta (linguini, penne, capellini, spaghetti, fettuccine or gluten free).

Gnocci 3.00 | Gluten Free 3.00

### PARMIGIANA

Pounded and breaded chicken breast topped with tomato sauce and melted mozzarella 20.95

### MARSALA

Scalloped chicken sautéed with mushrooms in Marsala wine sauce 20.95

### FRANCESE

Lightly egg battered chicken scaloppini sautéed in a white wine lemon sauce 20.95

### PICCATA

Scalloped chicken breast sautéed in a white wine lemon butter sauce with capers and fresh garlic 20.95

### SCARPARELLO

Boneless chicken breast sautéed with capers, black olives and mushrooms, finished with tomato sauce and mozzarella cheese 20.95

### ROMAGNOLA

Scalloped chicken sautéed with fresh spinach and cherry tomato in a white wine cream sauce and topped with provolone cheese 20.95

Delivery service available all week.

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

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## Our Pasta

Includes soup or house salad.

### LASAGNA NAPOLETANA

Traditional meat lasagna 17.95

### MANICOTTI AL FORNO

Cheese filled manicotti baked with house tomato sauce topped with mozzarella 16.95

### BAKED ZITTI

Penne pasta with ricotta cheese and house tomato sauce topped with mozzarella 16.95 Add Eggplant 1.50

### EGGPLANT PARMIGIANA

Served with your choice of pasta 18.95

### TOUR OF ITALY

A combination of cheese ravioli, eggplant rollatini and chicken parmigiana 18.95

### CHEESE RAVIOLI

With our homemade marinara or alfredo sauce 16.95

## Pasta Dishes

All accompanied with soup or salad.

Add Chicken 5.00 | Add Shrimp 7.00 | Add Salmon 9.00

### Pasta Choices

Spaghetti, Penne, Linguini, Capellini, Gluten Free, Fettuccine  
Add Gnocchi 3.00

### Sauce Choices

#### PUTTANESCA

Olive oil, crushed tomato, olives, capers, garlic 17.95  
Add Anchovies 2.00

#### ALFREDO

Butter, parmigiano cheese, cream 18.95

#### CARBONARA

Pancetta, fresh eggs, cream, parmigiano cheese 17.95

#### MARINARA

Olive oil, garlic, crushed tomatoes and herbs 15.95

#### TOMATO

Olive oil, onions, pureed tomato, basil 15.95

#### BOLOGNESE

With meatball 18.95

#### ALIO E OLIO

Olive oil, garlic, crushed red pepper 14.95

#### VODKA

Tomato cream, vodka, parmigiano reggiano 17.95

#### SACHETTINI DI PERA

Filled pasta purse with pear and cheese served with creamy rosé sauce 22.95

## Side Orders

MASHED POTATO 4.00

CHEF'S VEGGIES 4.00

MUSHROOM RISOTTO 5.00

2 SAUSAGE 5.50

2 MEATBALL 5.50

SAUTÉED SPINACH 4.50

BROCCOLI FLORETS 4.50

## Pizza

### REGULAR PIZZA

Small 10" 10.95

Large 16" 14.95

Extra Large 18" 15.95

#### Additional Toppings

Green peppers, Mushrooms, Meatball, Sausage, Pepperoni, Ham, Bacon, Black Olives, Broccoli, Fresh Tomato, Onions, Banana Peppers, Jalapeño, Fresh Garlic or Pineapple.

Small 1.50 ea.

Large 2.00 ea.

Extra Large 2.50 ea.

#### Additional Special Toppings

Eggplant, Ricotta, Prosciutto, Broccoli, Chicken, Bacon, Arugula, Fresh Spinach, Fresh Mozzarella, Anchovies or Gorgonzola.

Small 2.50 ea.

Large 3.50 ea.

Extra Large 4.00 ea.

### SICILIAN PIZZA 17.95

Extra Topping 3.50

Special Topping 4.75

### CALZONE

Filled with ricotta and mozzarella cheese 12.95

Each Additional Item 1.25

Extra Special Topping 2.00

FAMILY SIZE 21.95

Each Additional Item 2.75

Extra Special Topping 4.25

### STROMBOLI

Salami and mozzarella cheese baked in pizza dough 12.95

Each Extra Topping 1.25

Extra Special Topping 2.00

FAMILY STROMBOLI 22.95

Each Additional Item 2.75

Extra Special Topping 4.25

### GARLIC KNOTS

1/2 Dozen 6.95

1 Dozen 9.95

### GARLIC BREAD 7.95

## Desserts

### TIRAMISU

Italian ladyfingers dipped in espresso and layered with an imported Italian cheese 8.95

CANNOLI 5.95

BOMBA 8.95

NEW YORK STYLE CHEESECAKE 6.95

CRÈME BRULE 5.95

LIMONCELLO MOUSSE CAKE 8.95

CHOCOLATE GODIVA MOUSSE CAKE 7.95

AUTHENTIC HOMEMADE KEY LIME PIE 8.95

SPUMONI 8.95

## Children's Menu

12 and Under. Served with Ice Cream or Cannoli

SPAGHETTI & MEATBALL 8.95

MOZZARELLA STICKS 8.95

CHICKEN NUGGETS & FRIES 8.95

CHEESE RAVIOLI WITH TOMATO SAUCE 8.95

## Specialty Pizza

### MARGHERITA

Fresh mozzarella, fresh tomato sauce, fresh basil and olive oil.

Small 10" 11.95

Large 16" 17.95

Extra Large 18" 19.95

### CAPRICCIOSA

Artichokes hearts, ham and mushrooms.

Small 10" 11.95

Large 16" 17.95

Extra Large 18" 19.95

### WHITE

Ricotta and mozzarella

Small 10" 10.95

Large 16" 16.95

Extra Large 18" 18.95

### NAPOLINOS SPECIAL

Onions, green peppers, mushrooms, sausage, meatballs and pepperoni.

Small 10" 12.95

Large 16" 21.95

Extra Large 18" 23.95

### VEGETARIAN DELIGHT

Onions, mushrooms, green peppers, black olives and fresh tomatoes.

Small 10" 11.95

Large 16" 18.95

Extra Large 18" 19.95

### MEATZZA PIZZA

Pepperoni, sausage, meatballs and ham.

Small 10" 12.95

Large 16" 20.95

Extra Large 18" 22.95

### CRUDAIOLA

fresh mozzarella, arugula, cherry tomatoes, shaved parmigiano, prosciutto di parma.

Small 10" 14.95

Large 16" 22.95

Extra Large 18" 25.95

### GLUTEN FREE PIZZA

10" Available with fresh tomato sauce and mozzarella 11.95

## Beverages

SODA (FREE REFILL)

ICED TEA (FREE REFILL)

COFFEE OR TEA (FREE REFILL)

MILK

CAPPUCCINO

ESPRESSO

SAN PELLEGRINO SPARKLING WATER

CHOCOLATE MILK

Delivery service available all week.

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