

Pizza

REGULAR PIZZA

Small 10" 8.95
Large 16" 12.95
Extra Large 18" 13.95

Additional Toppings

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

Small 1.00 ea.
Large 1.50 ea.
Extra Large 2.00 ea.

Additional Special Toppings

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

Small 2.00 ea.
Large 2.75 ea.
Extra Large 3.25 ea.

SICILIAN PIZZA 15.95

Extra Topping 2.75
Special Topping 4.00

CALZONE

Filled with ricotta and mozzarella
cheese 9.95

Each Additional Item 1.25
Extra Special Topping 2.00
Family Size 18.95

Each Additional Item 2.25
Extra Special Topping 3.50

STROMBOLI

Salami and mozzarella cheese
baked in pizza dough 9.95

Family Size 19.50
Each Extra Topping 1.25
Extra Special Topping 2.00
Each Additional Item 2.25
Extra Special Topping 3.50

GARLIC KNOTS

1/2 Dozen 3.95
1 Dozen 6.95

GARLIC BREAD 6.95

Specialty Pizza

MARGHERITA

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

Small 10" 10.95 Large 16" 15.95
Extra Large 18" 17.95

CAPRICCIOSA

Artichokes hearts, ham and mushrooms.

Small 10" 11.95 Large 16" 16.95
Extra Large 18" 17.95

WHITE

Ricotta and mozzarella

Small 10" 9.95 Large 16" 14.95
Extra Large 18" 16.95

NAPOLINOS SPECIAL

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

Small 10" 11.95 Large 16" 19.95
Extra Large 18" 20.95

VEGETARIAN DELIGHT

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

Small 10" 10.95 Large 16" 17.95
Extra Large 18" 18.95

MEATZZA PIZZA

Pepperoni, sausage, meatballs
and ham.

Small 10" 11.95 Large 16" 18.95
Extra Large 18" 20.95

CRUDAIOLA

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

Small 10" 12.95 Large 16" 20.95
Extra Large 18" 25.95

GLUTEN FREE PIZZA

10" available with fresh tomato sauce
and mozzarella. 10.95

10" CAULIFLOWER GLUTEN FREE 10.95

Our Pasta

Includes soup or house salad.

LASAGNA NAPOLETANA

Traditional meat lasagna
(D) 16.95 (L) 11.95

MANICOTTI AL FORNO

Cheese filled manicotti baked with
house tomato sauce topped with
mozzarella (D) 14.95 (L) 11.95

BAKED ZITTI

Penne pasta with ricotta cheese and
house tomato sauce topped with
mozzarella (D) 15.95 (L) 11.95
Add Eggplant 1.50

EGGPLANT PARMIGIANA

Served with your choice of pasta
(D) 16.95 (L) 11.95

TOUR OF ITALY

A combination of cheese ravioli,
eggplant rollatini and chicken
parmigiana (D) 15.95 (L) 15.95

CHEESE RAVIOLI

With our homemade marinara
or alfredo sauce (D) 15.95 (L) 12.95

Combos

Includes soup or salad.

SAUSAGE & BROCCOLI HERO 8.95

MEATBALL PARMIGIANA HERO 9.95

ITALIAN HERO 7.95

CHICKEN PARMIGIANA HERO 8.95

CAPRESE PROSCIUTTO & MOZZARELLA HERO

Drizzled with balsamic vinaigrette and basil 8.95

Desserts

TIRAMISU

Italian ladyfingers dipped in espresso
and layered with an imported Italian
cheese 7.95

CANNOLI 4.95

BOMBA 7.95

NEW YORK STYLE CHEESECAKE 5.95

CRÈME BRULE 4.95

LIMONCELLO MOUSSE CAKE 6.95

CHOCOLATE GODIVA
MOUSSE CAKE 6.95

AMARETTO CHEESECAKE 6.95

Children's Menu

12 and Under.

Served with Ice Cream or Cannoli

SPAGHETTI & MEATBALL 6.95

MOZZARELLA STICKS 6.95

CHEESE RAVIOLI WITH TOMATO
SAUCE 6.95

CHICKEN NUGGETS & FRIES 6.95

Beverages

SODA (FREE REFILL)

ICED TEA (FREE REFILL)

COFFEE OR TEA (FREE REFILL)

MILK

CAPPUCCINO

ESPRESSO

SAN PELLEGRINO WATER

CHOCOLATE MILK

Side Orders

MASHED POTATO 3.00

CHEF'S VEGGIES 3.00

ZUCCHINI RISOTTO 3.00

BROCCOLI RABE 6.00

2 SAUSAGE OR MEATBALLS 4.00

Napolinos

— ITALIAN CUISINE —

WHERE YOU BECOME FAMILY

Delivery service available all week.

grubHub DOORDASH
happy eating

(352).399.6825

9811 N US Hwy 301
Wildwood, Florida 34785

napolinos.com

Open 7 days a week

9.95 LUNCH SPECIALS MONDAY - SATURDAY



Appetizers

SHRIMP COCKTAIL

Chilled jumbo shrimp, house made cocktail sauce 9.95

BRUSCHETTA POMODORO

Napolinos toasted bread topped with marinated diced tomato and basil 7.95
Add Fresh Mozzarella 3.00 Add Prosciutto 3.00 Add Smoked Salmon 4.00

IMPEPATA DI COZZE

Fresh mussels saturated in a garlic and lemon pepper wine sauce.
Served with toasted bread 10.95

CALAMARI

Crispy calamari served with marinara sauce and lemon wedges 10.95

CARPACCIO DI MANSO

Beef carpaccio, baby arugula, lemon capers vinaigrette,
shaved parmigiano and crostini 12.95

COZZE MARINARA OR FRA DIAVOLA

Fresh steamed mussels cooked in a delicate marinara sauce
with wine and garlic 10.95

SCALLOPS NETTUNO

Sautéed to perfection with hollandaise or saffron sauce 12.95

EGGPLANT ROLLATINI

Rolled and stuffed with ricotta and ham. Topped with house tomato sauce
and parmigiano cheese 10.95

ANTIPASTO ITALIANO

Italian imported cold cuts and cheese on a bed of lettuce, topped
with marinated artichoke, roasted red peppers and black olives 11.95

Salads

DRESSINGS

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

Add Grilled Chicken 4.00 | Add Shrimp 6.00 | Add Salmon 8.00

ITALIAN COBB

Romaine lettuce, Napolinos house dressing, pepperoncini, salami, boiled egg,
tomato, onion, celery, olives 10.95

L'ARUGOLINA

Arugula salad with fresh mozzarella rolled with prosciutto di parma, cherry
tomatoes and shaved parmigiano, drizzled with balsamic vinaigrette 12.95

STRAWBERRY PECAN

Spinach, strawberry, feta cheese, pecans, raspberry vinaigrette 9.95

L'INSALATA

Ham, salami and provolone rolls over spring mix, tomato, black olives and
artichoke 9.95

CAPRESE

Spring mix, tomato, fresh mozzarella, basil, sundried tomato,
balsamic vinaigrette 11.95 Add Prosciutto 5.00

CAESAR

Romaine hearts, crostini, shaved parmigiano, Caesar dressing 8.95

Soups

PASTA E FAGIOLI

Cup 4.50 Bowl 5.95

SOUP OF THE DAY

Cup 4.50 Bowl 5.95

Veal

All accompanied with your choice of soup or salad and pasta (linguini, penne,
capellini, spaghetti or gluten free). Add Fettucine 2.00 Add Gnocchi 2.00

PARMIGIANA

Breaded veal scaloppini topped with tomato sauce and melted mozzarella
(D)19.95 (L)14.95

MARSALA

Scalloped veal sautéed with mushrooms in a Marsala wine sauce (D)19.95 (L)14.95

FRANCESE

Lightly egg battered veal scaloppini
sautéed in a white wine lemon sauce (D)19.95 (L)14.95

PICCATA

Veal scaloppini sautéed in a white wine lemon butter sauce with capers
and fresh garlic (D)20.95 (L)14.95

SALTIMBOCCA

Veal scaloppini topped with prosciutto and provolone in a white wine butter sage sauce
(D)20.95 (L)14.95

ALLA TONY*

Thin sliced veal sautéed with shrimp and topped with prosciutto and provolone
in a mushroom scampi sauce (D) 23.95

Chicken

All accompanied with your choice of soup or salad and pasta (linguini, penne,
capellini, spaghetti or gluten free). Add Fettucine 2.00 Add Gnocchi 2.00

PARMIGIANA

Pounded and breaded chicken breast topped with tomato sauce and
melted mozzarella (D)17.95 (L)12.95

MARSALA

Scalloped chicken sautéed with mushrooms in Marsala wine sauce
(D)17.95 (L)12.95

FRANCESE

Lightly egg battered chicken scaloppini sautéed in a white wine lemon sauce
(D)17.95 (L)12.95

PICCATA

Scalloped chicken breast sautéed in a white wine lemon butter sauce with capers
and fresh garlic (D)17.95 (L)12.95

SCARPARELLO

Boneless chicken breast sautéed with capers, black olives and mushrooms,
finished with tomato sauce and mozzarella cheese (D)18.95 (L)12.95

ROMAGNOLA

Scalloped chicken sautéed with fresh spinach and cherry tomato in a white wine cream
sauce and topped with provolone cheese (D)17.95

Seafood

Includes soup or house salad and side of linguini,
penne, capellini, spaghetti or gluten free.

Add Fettucine 2.00 Add Gnocchi 2.00

GROUPEL ALLA FRANCESE

Lightly egg battered and sautéed
grouper fillet in a white wine lemon
sauce (D) 22.95 (L) 18.95

GROUPEL PICCATA

Grouper fillet sautéed in a white wine
lemon butter sauce with capers and
fresh garlic (D) 23.95 (L) 19.95

PESCATORE

Sautéed mussels, calamari, shrimp, scallops
and clams over linguini with red or white
seafood sauce (D) 21.95 (L) 18.95

MAHI MAHI AMALFI*

Sautéed Mahi mahi fillet with artichoke
hearts and capers in a lemon butter
sauce (D) 18.95 (L)16.95

SHRIMP FRANCESE*

Lightly egg battered and sautéed in a white
wine and lemon sauce (D) 17.95 (L) 14.95

SHRIMP PARMIGIANA

Breaded and topped with tomato sauce
and melted mozzarella (D) 17.95 (L) 14.95

SCALLOPS SCAMPI

Pan seared scallops in a white wine
garlic butter sauce 23.95

LOBSTER RAVIOLI

Stuffed with lobster, topped with shrimp
in a rose sauce (D) 22.95 (L) 18.95

LINGUINI WITH CLAMS

Linguini with clams in either red or white
clam sauce (D)17.95 (L)13.95

FRESH GRILLED SALMON

With zucchini risotto and
veggies (L)17.95 (D)17.95

GROUPEL LIVORNESE

Grouper fillet sautéed with
cherry tomatoes, capers, black olives,
and garlic in a red sauce
(D) 22.95 (L) 19.95

SALMON DELIZIOSO

Fresh salmon fillet sautéed with
cherry tomato and artichoke in a
light lemon butter sauce. Served with
angel hair pasta (L) 17.95

SCALLOPS AND SHRIMP NETTUNO

Sautéed to perfection with a saffron
sauce (D) 21.95

Pasta Dishes

All accompanied with soup or salad.

Add Chicken 4.00 Add Shrimp 6.00 Add Salmon 8.00

Pasta Choices

Spaghetti, Penne, Linguini, Capellini, and Gluten Free

Add Fettucine 2.00 Add Gnocchi 2.00

Sauce Choices

PUTTANESCA

Olive oil, crushed tomato, olives,
capers, garlic (D)15.95 (L)12.95
Add Anchovies 2.00

ALFREDO

Butter, parmigiano cheese, cream
(D)16.95 (L)12.95

CARBONARA

Pancetta, fresh eggs, cream,
parmigiano cheese
(D)16.95 (L)13.95

MARINARA

Olive oil, garlic, crushed tomatoes
and herbs (D)13.95 (L)10.95

TOMATO

Olive oil, onions, pureed tomato, basil
(D)13.95 (L)10.95

BOLOGNESE

With meatball (D)17.95 (L)12.95

ALIO E OLIO

Olive oil, garlic, crushed red pepper
(D)12.95 (L)10.95

VODKA

Tomato cream, vodka, parmigiano
reggiano (D)15.95 (L)13.95

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