

# Appetizers

#### **SHRIMP COCKTAIL**

Chilled jumbo shrimp, housemade 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

#### CALAMARI

Crispy calamari served with marinara sauce and lemon wedges 10.95

#### **CARPACCIO DI MANSO**

Beef carpaccio, baby arugula, lemon capers vinaigrette, shaved parmigiano crostini 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 11.95

#### **IMPEPATA DI COZZE**

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

#### **EGGPLANT ROLLATINI**

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

#### **COZZE MARINARA O FRA DIAVOLA**

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

## 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**

Iceberg 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 tomato and shaved parmigiano, drizzled with balsamic vinaigrette 12.95

#### **STRAWBERRY PECAN**

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

#### CAPRESE

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

#### **L'INSALATA**

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

#### CAFSAR

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

# Chef's Specialties

#### **SCALLOPS AU GRATIN**

Served with Crostini 16.95

#### **RACK OF LAMB**

Served with mint demi glaze and side of mashed potato and chef's veggies 25.95

#### SALMON ENCRUSTED WITH PISTACHIO

Served with saffron cream sauce and zucchini risotto 21.95

## HADDOCK WITH SHRIMP IN ALMOND CREAM SAUCE

Served with chef's veggies 21.95

#### **FILET MIGNON**

6 oz with marsala demi glaze, served with mashed potato and chef's veggies 21.95

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## Chicken

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

#### **PARMIGIANA**

Pounded and breaded chicken breast topped with tomato sauce and melted mozzarella 17.95

#### **MARSALA**

Scalloped chicken sautéed with mushrooms in Marsala wine sauce 17.95

#### **FRANCESE**

Lightly egg battered chicken scaloppini sautéed in a white wine lemon sauce 17.95

#### PICCATA

Scalloped chicken breast sautéed in a white wine lemon butter sauce with capers and fresh garlic 17.95

#### SCARPARIELLO

Boneless chicken breast sautéed with capers, black olives and mushrooms, finished with tomato sauce and mozzarella cheese 18.95

#### **ROMAGNOLA**

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

## Weal

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

Fettuccine 2.00 | Gnocchi 2.00

#### PARMIGIANA

Breaded veal scaloppini topped with tomato sauce and melted mozzarella 19.95

#### MARSALA

Scalloped veal sautéed with mushrooms in a Marsala wine sauce 19.95

#### FRANCESE

Lightly egg battered veal scaloppini sautéed in a white wine lemon sauce 19.95

#### PICCATA

Veal scalloppini sautéed in a white wine lemon butter sauce with capers and fresh garlic 20.95

#### **SALTIMBOCCA**

Veal scaloppini topped with prosciutto and provolone in a white wine butter sage sauce 20.95

#### **ALLA TONY\***

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



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

Fettuccine 2.00 | Gnocchi 2.00

#### GROUPER ALLA FRANCESE

Lightly egg battered and sautéed grouper fillet in a white wine lemon sauce 22.95

#### GROUPER PICCATA

Grouper fillet sautéed in a white wine lemon butter sauce with capers and fresh garlic 23.95

#### **PESCATORE**

Sautéed mussels, calamari, shrimp, scallops and clams over linguini with red or white seafood sauce 21 .95

#### MAHI MAHI AMALFI\*

Sautéed Mahi mahi fillet with artichoke hearts and capers in a lemon butter sauce 18.95

#### SHRIMP FRANCESE\*

Lightly egg battered and sautéed in a white wine and lemon sauce 17.95

#### **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 23.95

### LINGUINI WITH CLAMS

Linguini with clams in either red or white clam sauce 17.95

#### SHRIMP PARMIGIANA

Breaded and topped with tomato sauce and melted mozzarella 17.95

#### FRESH GRILLED SALMON

With zucchini risotto and veggies 17.95

#### SCALLOPS AND SHRIMP NETTUNO

Sauteed to perfection with saffron sauce. Served with zuc



ITALIAN CUISINE



Includes soup or house salad.

LASAGNA NAPOLETANA Traditional meat lasagna 16.95

MANICOTTI AL FORNO

Cheese filled manicotti baked with house tomato sauce topped with mozzarella 14.95

Penne pasta with ricotta cheese and house tomato sauce topped with mozzarella 15.95 Add Eggplant 1.50

**EGGPLANT PARMIGIANA** 

Served with your choice of pasta 16.95

**TOUR OF ITALY** 

A combination of cheese ravioli, eggplant rollatini and chicken parmigiana 15.95

CHEESE RAVIOLI

With our homemade marinara or alfredo sauce 14.95

All accompanied with soup or salad. Add Chicken 4.00 | Add Shrimp 6.00 | Add Salmon 8.00

Pasta Choices

Spaghetti, Penne, Linguini, Capellini, Gluten Free, Fettuccine Add Gnocchi 2.00

Sauce Choices

**PUTTANESCA** 

Olive oil, crushed tomato, olives, capers, garlic 15.95 Add Anchovies 2.00

**ALFREDO** 

Butter, parmigiano cheese, cream 16.95

**CARBONARA** 

Pancetta, fresh eggs, cream, parmigiano cheese 16.95

MARINARA

Olive oil, garlic, crushed tomatoes and herbs 13.95

OTAMOT

Olive oil, onions, pureed tomato, basil 13.95

**BOLOGNESE** 

With meatball 17.95

ALIO E OLIO

Olive oil, garlic, crushed red pepper 12.95

**VODKA** 

Tomato cream, vodka, parmigiano reggiano 15.95

**SACHETTINI DI PERA** 

Filled pasta purse with pear and cheese served with creamy rosé sauce 21.95 佢

Side Orders

**MASHED POTATO** 3.00 CHEF'S VEGGIES 3 00 **ZUCCHINI RISOTTO** 4.00

**2 SAUSAGE** 4.00 **2 MEATBALL** 4.00

**SAUTEED ASPARAGUS** 4.00

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, 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

STROMBOLL

Salami and mozzarella cheese baked in pizza dough 9.95

Each Extra Topping 1.25 Extra Special Topping 2.00 Family Stromboli 19.50 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

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

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12 and Under. Served with Ice Cream or Cannoli

**SPAGHETTI & MEATBALL** 6.95 **MOZZARELLA STICKS** 6.95 **CHICKEN NUGGETS & FRIES 6.95**  Specialty Pizza

MARGHERITA

Fresh mozzarella, fresh tomato sauce, fresh basil and olive oil. Small 10" 10.95 Large16" 15.95 Extra Large 18" 17.95

CAPRICCIOSA

Artichokes hearts, ham and mushrooms. Small 10" 11.95 Large16" 16.95 Extra Large 18" 17.95

WHITE

Ricotta and mozzarella Small 10" 9.95 Large16" 14.95 Extra Large 18" 16.95

NAPOLINOS SPECIAL

Onions, green peppers, mushrooms, sausage, meatballs and pepperoni. Small 10" 11.95 Large16" 19.95

Extra Large 18" 20.95

**VEGETARIAN DELIGHT** Onions, mushrooms, green peppers, black olives

and fresh tomatoes. Small 10" 10.95 Large16" 17.95 Extra Large 18" 18.95

**MEATZZA PIZZA** 

Pepperoni, sausage, meatballs and ham. Small 10" 11.95 Large16" 18.95 Extra Large 18" 20.95

CRUDAIOLA

fresh mozzarella, arugula, cherry tomatoes, shaved parmigiano, prosciutto di parma. Small 10" 12.95 Large16" 20.95 Extra Large 18" 25.95

Beverages

**SODA** (FREE REFILL) **ICED TEA** (FREE REFILL) **COFFEE OR TEA** (FREE REFILL) **MILK CAPPUCCINO ESPRESSO SAN PELLEGRINO WATER CHOCOLATE MILK**