

FIRST BITES

FOCACCIA BREAD herbed Italian bread drizzled w balsamic glaze, EVOO and garlic	\$10
HANDMADE BREAD STICKS (5) served with marinara and alfredo dipping sauces	\$10
GARLIC BREAD with marinara add mozzarella cheese for an additional \$2	\$10
FRIED BRUSSEL SPROUTS	\$10
BRUSCHETTA toasted crostini, marinated roma tomatoes, garlic, basil, EVOO (5)	\$14
HOUSE MADE MEATBALLS oven baked, marinara and mozzarella (3 large) with crostini	\$15
SPINACH ARTICHOKE DIP with crostini	\$14
FRIED MOZZARELLA with zesty marinara	\$14
CALAMARI STEAK DIAVOLA calamari steak, spicy marinara, cracked pepper aioli	\$20
BEEF CARPACCIO spicy olive tapenade, baby arugula, crispy parmesan, garlic bread, lemon EVOO	\$24
MUSSELS white wine, garlic, shallots, fresh herbs & lemon – served with homemade bread	\$24

ANTI-PASTI

CHEF'S SELECTION – MEAT & CHEESE BOARD \$26

SOUPS & SALADS

TOMATO BASIL SOUP \$5/8 SOUP OF THE DAY \$5/8

MAMA'S HOUSE SALAD mixed greens, balsamic dressing, cherry tomatoes, onions, cucumbers	\$6/12
CAESAR SALAD romaine heart, lemon parmigiana dressing, garlic croutons, fresh parmesan	\$6/12
CAPRESE CLASSICO roma tomatoes, fresh mozzarella, basil, balsamic vinegar, EVOO, capers	\$16
GORGONZOLA WEDGE romaine wedge, gorgonzola dressing, cherry tomatoes, crisp pancetta	\$18
GRECO ROMAN sweet peppers, red onion, olives, cherry tomatoes, cucumber, mixed greens feta cheese, Greek Feta dressing	\$18

PIZZA

MARGHERITA NAPOLI EVOO base • roma tomatoes • fresh mozzarella • basil	\$17
FLORENTINE ricotta base • roasted chicken • spinach • artichoke • mushroom • mozzarella	\$18
LA DOLCE VITA EVOO base, Italian sausage • sweet peppers • caramelized onion jam	\$18
THE MEATZA pepperoni • salami • capicola • pancetta	\$20
HAWAIIAN spicy capicola • pineapple • sweet peppers	\$18
BBQ CHICKEN white cheddar • roasted corn relish • sweet red onion • BBQ sauce	\$18
QUATTRO FORMAGGI ricotta base • fresh mozzarella • fontina • provolone	\$18
LISA'S sausage • black olives • mushroom	\$18
SPINACH ALFREDO fresh spinach • alfredo sauce • parmesan and mozzarella	\$18
CHICKEN PESTO pesto sauce • chicken • mozzarella	\$18
SUPREME marinara • sausage • pepperoni • onion • mushroom • bell peppers • olives	\$20

PIZZA UNDER CONSTRUCTION

Cheese Pizza \$15	Additions \$1.75	Gluten-Free Cauliflower Crust	\$4
• Pepperoni	• Sausage	• Onion	• Fresh Mozzarella
• Salami	• Meatball	• Sweet Peppers	• Provolone
• Capicola	• Roasted Chicken	• Jalapeno	• Fontina
• Pancetta	• Anchovies	• Black Olive	• Ricotta
		• Pineapple	• Gorgonzola
			• Spinach
			• Arugula
			• Mushroom
			• Tomatoes
			• Basil

PASTA

SPAGHETTINI POMODORO	cherry tomatoes in marinara add meatballs or meat sauce \$5	\$15
FETTUCCINI BOLOGNESE	creamy pomodoro meat sauce with Italian sausage	\$18
PENNE MARGHERITA	cherry tomatoes, fresh mozzarella, basil and garlic EVOO	\$16
FETTUCCINI ALFREDO	crisp pancetta, sweet peas, parmigiano-pecorino cream sauce	\$16
SPAGHETTINI & CLAMS	cherrystones and baby clams, pinot grigio butter sauce	\$26
SHRIMP DIAVOLO	shrimp, spicy pomodoro sauce, spaghetti	\$24
BAKED RIGATONI	chicken, sausage, peppers, onion, mushroom, pomodoro sauce, mozzarella	\$20
PASTA PRIMAVERA	penne, julienne vegetables, red onions and pomodoro sauce	\$16
NAPOLI'S CARBONARA	fettuccine alfredo w chicken, prosciutto, provolone & parmesan, peas	\$22

Add Chicken \$6 Add Shrimp \$9 Sub Gluten Free Penne \$4

CLASSIC ITALIAN

LASAGNA NAPOLITANO	sweet ricotta, meat sauce and garlic, topped with provolone	\$18
MARSALA	sautéed mushroom, marsala wine sauce w spaghettiini	CHICKEN \$22 VEAL \$30
PICATTA	lemon caper butter, w spaghettiini & capers	CHICKEN \$22 VEAL \$30 SHRIMP \$24
MILANESE	parmigiano crusted, lemon & EVOO, dressed baby arugula, fennel, red onions over julienne vegetables	CHICKEN \$22 VEAL \$30

PARMIGIANO	crisp parmigiano crusted, fresh mozzarella, with spaghettiini and pomodoro sauce	
	CHICKEN ... \$22 VEAL ... \$30 EGGPLANT...\$17	

HOUSE SPECIALTIES

TUSCAN FILET	8 oz grilled filet served over mushroom risotto, with julienne vegetables, chianti glaze	\$42
PESTO SALMON	pesto-breadcrumb crust, lemon butter and julienne vegetables	\$28
OVEN ROASTED RANGE CHICKEN	over sauteed mushroom risotto with demi glaze	\$26
LOBSTER RAVIOLI	tomato basil cream sauce <i>or</i> butter sauce with garlic sautéed spinach	\$28
SHRIMP POLENTA	on polenta cakes, braised spinach and garlic lemon butter sauce	\$26
CHIANTI BRAISED SHORT RIBS	over mushroom risotto with crispy shaved onions	\$30
BLACKENED SALMON	garlic mashed potatoes & fresh green beans, blackened lemon butter	\$28

SIDES

THREE CHEESE MACARONI	\$12	JULIENNE VEGETABLES	\$12
SPAGHETTINI plain, marinara, olive oil or basil pesto	\$10	MUSHROOM RISOTTO	\$12
FETTUCCINI ALFREDO	\$10	SAUTEED BROCCOLINI	\$12
CREAMY FONTINA CHEESE POLENTA	\$12	SAUTEED GREEN BEANS	\$10

**Auto gratuity will be added to parties of 6 or more.*

**All large parties will only be presented with one check so we can spend more time with all of our guests.*

**\$2.00 charge will be added to split entrées.*

www.napolisgrapevine.com