

CLASSIC ITALIAN & PASTA

Sub Gluten free penne for \$4

Add Chicken \$8 or Shrimp \$10 to any dish

LASAGNA NAPOLITANO ricotta, meat sauce, garlic, topped with provolone	\$20
CHICKEN MARSALA sautéed mushrooms, marsala wine sauce, spaghetti	\$24
CHICKEN PICATTA lemon caper butter sauce, spaghetti & capers	\$26
PARMIGIANO crisp parmigiano crusted, fresh mozzarella, with spaghetti and pomodoro sauce	
CHICKEN \$24 EGGPLANT	\$18
SPAGHETTINI POMODORO cherry tomatoes, marinara sauce	\$16
add meatballs or meat sauce \$5	
FETTUCCHINE BOLOGNESE creamy pomodoro meat sauce, Italian sausage, topped w ricotta	\$20
PENNE MARGHERITA cherry tomatoes, fresh mozzarella, basil, garlic, EVOO	\$18
FETTUCCHINE ALFREDO parmigiano-pecorino cream sauce, crisp pancetta, sweet peas	\$18
SPAGHETTINI & CLAMS cherrystones and baby clams, pinot grigio creamy lemon butter sauce	\$28
SHRIMP DIAVOLO shrimp, spicy pomodoro sauce, spaghetti	\$26
BAKED RIGATONI chicken, sausage, peppers, onions, mushrooms, pomodoro sauce, mozzarella	\$24

HOUSE SPECIALTIES

FILET MIGNON 8 oz tenderloin, steak au jus, cognac, dijon, pepper, cream, fettuccine al burro	\$48
STEAK BISTECCA RIBEYE 12oz ribeye, Italian herb crust, grilled asparagus, white onion, EVOO and balsamic glaze, calabrese pepper	\$56
CHIANTI BRAISED SHORT RIBS mushroom risotto, crispy shaved onions	\$36
BLACKENED SALMON blackened lemon butter, garlic mashed potatoes, fresh green beans	\$32
LOBSTER RAVIOLI tomato basil cream sauce <i>or</i> butter sauce with garlic sautéed spinach	\$32
AVOCADO PESTO MAHI MAHI 8 oz mahi mahi, avocado pesto, lemon risotto, asparagus	\$32

SIDES

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

**Auto gratuity will be added to parties of 8 or more.*

**Splitting plates will be an additional \$2*

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