



FIRST BITES

FOCACCIA BREAD herbed Italian bread drizzled w balsamic glaze, EVOO and garlic	\$12
GARLIC BREAD with marinara add mozzarella cheese for an additional \$2	\$12
FRIED BRUSSEL SPROUTS	\$12
BRUSCHETTA toasted crostini, marinated roma tomatoes, garlic, basil, EVOO (5)	\$15
TENDERLOIN BRUSCHETTA sliced steak with roasted cherry tomatoes, garlic, arugula, gorgonzola (5)	\$22
HOUSE MADE MEATBALLS oven baked, marinara and mozzarella with crostini (3 large)	\$16
RICOTTA DIP with marinated roma tomatoes, balsamic glaze, lemon, toasted crostini	\$15
FRIED MOZZARELLA with zesty marinara	\$16
CALAMARI STEAK DIAVOLA calamari steak, spicy marinara, cracked pepper aioli	\$22
MUSSELS white wine, garlic, shallots, fresh herbs & lemon, served with homemade bread	\$26
MEAT & CHEESE BOARD Chef's Seasonal Selection	\$28

SOUPS or SALADS

TOMATO BASIL SOUP \$7/10

SOUP OF THE DAY \$7/10

MAMA'S HOUSE SALAD mixed greens, cherry tomatoes, onions, cucumbers, balsamic dressing	\$8/18
CAESAR SALAD romaine heart, garlic croutons, fresh parmesan, caesar dressing	\$8/18
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

TRADITIONAL MARGHERITA plum tomato base •EVOO • fresh mozzarella • basil	\$20
LA DOLCE VITA EVOO base • Italian sausage • sweet peppers • caramelized onion jam	\$22
THE MEATZA pepperoni • salami • capicola • pancetta	\$24
QUATTRO FORMAGGI ricotta base • fresh mozzarella • fontina • provolone	\$22
LISA'S sausage • black olives • mushroom	\$22
SUPREME marinara • sausage • pepperoni • onion • mushroom • bell peppers • olives	\$24

CUSTOM PIZZAS

Cheese Pizza \$18	Additions +\$2.50	Gluten free Cauliflower Crust	+\$5
• Pepperoni	• Onion	• Spinach	• Fresh Mozzarella
• Salami	• Sweet Peppers	• Arugula	• Provolone
• Capicola	• Jalapeno	• Mushroom	• Fontina
• Pancetta	• Black Olive	• Tomatoes	• Ricotta
		• Basil	• Gorgonzola

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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