

## Text Version of The Chefs of Napoli Dinner Menu.

### ANTIPASTI ~ Appetizers

<b>Caprese</b> - Fresh Mozzarella with tomato, garnished with basil, olive oil and balsamic vinegar	\$ 9.95
<b>Prosciutto e Mozzarella</b> - Imported prosciutto with fresh mozzarella, basil and olive oil	\$11.50
<b>Funghi Ripieni</b> - Spinach stuffed mushroom drizzled with a wine lemon sauce	\$ 9.75
<b>Inpepata di Cozze</b> - Fresh mussels sautéed in garlic and a lemon-pepper wine sauce served over toasted bread	\$ 9.75
<b>Cozze Marinara o Cozze Fra Diavolo</b> - Fresh Mussels simmered in either a plain or spicy marinara sauce	\$10.50
<b>Calamari Fritti</b> - Gently-fried calamari served with lemon and a marinara sauce	\$10.95
<b>Bruschette</b> - Toasted bread layered with fresh tomato, garlic, olive oil and basil	\$ 7.95
	Add Fresh Mozzarella \$ 3.00
<b>Bastoncini di Mozzarella</b> - Fried breaded mozzarella sticks served with tomato sauce	\$ 7.50
<b>Pulcinella Platter</b> - Italian imported cold cuts and cheese on a bed of lettuce topped with artichokes, roasted peppers and black olives	For Two.....\$15.75.....For Four.....\$27.95.....For Eight.....\$43.95
<b>Fried Seafood Platter</b> - Scallops, shrimp, calamari on a bed of lettuce with fresh lemon	For Two.....\$15.75.....For Four.....\$27.95.....For Eight.....\$43.95
<b>Beef Tenderloin Carpaccio</b> - Thin sliced tenderloin topped with shaved Parmigianino, capers, Mediterranean dressing	\$14.25
<b>Eggplant in Carrozza</b> - Eggplant stuffed with Prosciutto de Parma and mozzarella with Romano cheese and house dressing	\$11.95

### ZUPPA ~ Soup

<b>Zuppa del Giorno</b> - Soup of the day	Cup.....\$3.75.....Bowl.....\$6.00
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### INSALATE ~ Salad

Dressings: Oil/vinegar, Ranch, Caesar & Chef's Dressing

<b>Antipasto Italiano</b> - Lettuce, tomato, onion, calamata olives, pepperocini, ham, salami, provolone & artichokes	Small - \$8.75.....Large - \$11.95
<b>Insalata della Casa</b> - House Salad	Small - \$4.50.....Large - \$7.75
<b>Insalata di Cesare</b> - Caesar Salad	Small - \$4.95.....Large - \$8.75

**Insalata di Pollo** - Grilled chicken salad garnished with gorgonzola and chef's dressing

Small - \$8.75.....Large - \$11.75

**Insalata di Gamberi** - Shrimp with lettuce, tomato and shavings of cheese drizzled with olive oil & a reduced balsamic vinegar

Small - \$8.75.....Large - \$12.25

**Insalata Tonno é Pomodoro** - Tuna with red onions, plum tomatoes, olive oil and a pinch of oregano

Small - \$7.50.....Large - \$10.75

**L'arugolina** - Cherry tomato, shaved Parmesan with rolled prosciutto with fresh mozzarella topped with balsamic and olive oil

Small - \$9.50.....Large - \$12.50

## PRIMI PIATTI ~ Starter Plate & Pastas

Wine Pairing: Banfi, Centine, Fratelli Montepulciano

All entrees come with a side of Pasta, Soup or Salad and Bread

**Spaghetti, Penne, Linguine, Cappellini or Rigatoni with House Tomato Sauce**

\$11.75

w/ marinara sauce

\$12.75

w/ sausages or meatballs

\$14.25

w/ sausage & peppers

\$14.50

w/ meat sauce

\$14.25

**Spaghetti Aglio e Olio**

\$12.75

Olive oil and garlic sauce

Olive oil and garlic with tuna

\$13.75

**Spaghetti Caprese** - Cherry tomatoes, arugula, fresh mozzarella, Romano cheese and fresh basil

\$16.75

**Penne alla Puttanesca** - Fresh tomato sauce with capers & black olives

\$14.50

**Penne Buongustaio** - Sautéed mushrooms in light pink sauce

\$14.75

**Penne Boscaiola** - Light tomato cream sauce with ground beef, peas & mushrooms

\$15.25

**Rigatoni alla Nonna** - Roasted red pepper, prosciutto de Parma, touch of cream topped with fresh basil

\$16.50

**Fettuccine Alfredo** - Served with a creamy white sauce

\$14.95

**Fettuccine alla Carbonara** - Pancetta, fresh eggs, heavy cream & parmesan cheese

\$15.50

**Fettuccine Gramigna** - Crumbled sausage, prosciutto in a Chianti reduction creamy sauce

\$17.95

**Orecchiette Barese** - Broccoli rabe and sausage

\$16.50

**Tortellini Paglia e Fieno** - Tri-color tortellini with cream sauce and ham

\$14.50

**Ravioli Burro e Salvia** - Cheese ravioli with buttery sage sauce

\$12.95

## CASSAROLE ~ Casseroles

Wine Pairing: Caposaldo Chianti, Fratelli Montepulciano

All come with soup or salad and bread

<b>Lasagna alla Napoletana</b> - Traditional meat lasagna	\$14.95
<b>Lasagna alla Besciamella</b> - Stuffed with green peas, ham and ground beef in a light beciamella sauce	\$15.75
<b>Gnocchi alla Sorrentino</b> - Baked gnocchi with house tomato sauce topped with fresh mozzarella	\$15.25
<b>Ravioli al Forno</b> - Cheese stuffed ravioli baked with house tomato sauce topped with mozzarella	\$12.95
<b>Cocciolo Ripiene</b> - Cheese stuffed shells baked with house tomato sauce topped with mozzarella	\$13.25
<b>Manicotti al Forno</b> - Cheese filled manicotti baked with house tomato sauce topped with mozzarella	\$13.50
<b>Ziti alla Siciliana</b> - Ziti & eggplant with ricotta cheese & house tomato sauce topped with mozzarella	\$14.50
<b>Ziti al Forno</b> - Baked ziti	\$13.95
<b>Chefs of Napoli Trio</b> - Combination of gnocchi alla sorrentino, eggplant rollatine & chicken parmigiana	\$16.95
<b>Melanzane all Parmigiana</b> - Eggplant parmigiana served with choice of pasta	\$14.75
<b>Melanzane alla Rollatine</b> - Eggplant rolled & stuffed with ham & ricotta cheese, served with choice of pasta	\$15.75

## POLLO ~ Chicken

Wine Pairing: Zonin Pinot Grigio, Banfi Fontana Candida

All come with a side of pasta, soup or salad and bread Same sauce on pasta.....\$2.00 Extra

<b>Pollo alla Parmigiana</b> - Breaded chicken baked with mozzarella & house tomato sauce	\$15.95
<b>Pollo alla Marsala</b> - Scalloped chicken sautéed with mushrooms in marsala wine sauce	\$15.95
<b>Pollo alla Francese</b> - Lightly fried egg batter chicken sautéed in a white wine & lemon sauce	\$15.95
<b>Pollo alla Piccata</b> - Scalloped chicken lightly sautéed in a white wine, lemon & capers sauce	\$16.25
<b>Pollo alla Fiorentino</b> - Scalloped chicken & spinach sautéed in a white wine cream sauce topped with cheese & cherry tomatoes	\$17.50
<b>Pollo alla Milanese</b> - Breaded and gently fried chicken cutlets served with lemon	\$14.50
<b>Pollo Scarpariello</b> - Boneless chicken breast sautéed with capers, olives & mushrooms served with house tomato sauce & cheese	\$16.95
<b>Pollo al Balsamico</b> - Scalloped chicken cooked in a balsamic reduction sauce & served on a bed of baby spinach & topped with cherry tomatoes	\$16.50
<b>Pollo con Fettuccine Alfredo</b> - Chicken with fettucini alfredo	\$16.50

<b>Stuffed Pollo alla Parmigiana</b> - <i>Stuffed with ricotta mozzarella and baked in oven, then topped with half pomodoro and half alfredo sauce</i>	\$18.95
<b>Pollo Profumato</b> - <i>Chicken roll with roasted pepper, baby spinach, mushrooms, fresh mozzarella in a roasted pepper cream sauce</i>	\$18.50

### VITELLO ~ Veal

<b>Vitello alla Parmigiana</b> - <i>Breaded veal baked with mozzarella &amp; house tomato sauce</i>	\$17.50
<b>Vitello alla Marsala</b> - <i>Scalloped veal sautéed with mushrooms in a Marsala wine sauce</i>	\$17.95
<b>Vitello alla Piccata</b> - <i>Scalloped veal lightly sautéed in white wine lemon &amp; capers sauce</i>	\$18.25
<b>Vitello alla Fiorentina</b> - <i>Scalloped veal &amp; spinach sautéed in a white wine cream sauce topped with cheese &amp; cherry tomatoes</i>	\$18.25
<b>Vitello alla Milanese</b> - <i>Breaded &amp; gently fried veal cutlet served with lemon</i>	\$16.95
<b>Vitello alla Fancese</b> - <i>Lightly fried egg battered veal sautéed in a white wine &amp; lemon sauce</i>	\$17.95
<b>Saltimbocca di Vitello</b> - <i>Veal topped with prosciutto &amp; provolone in a white wine sage sauce</i>	\$18.95
<b>Vitello con Fettuccini Alfredo</b> - <i>Veal with fettuccini alfredo</i>	\$18.25
<b>Vitello alla Chef</b> - <i>Thin sliced veal with prosciutto de Parma, provolone and shrimp in a mushroom scampi sauce</i>	\$21.95
<b>Osso Bucco</b> - <i>Veal shank served with risotto Milanese and Tuscany potato</i>	\$29.95

### PESCE ~ Seafood

Wine Pairing: San Angelo Pinot Grigio, Castle Rock Chardonnay  
*All come with a side of pasta, soup or salad and bread*  
*Same sauce on pasta.....\$2.00 Extra*

<b>Seafood Trio</b> - <i>Fillet of grouper, shrimp and scallops sautéed in a lemon butter wine sauce</i>	\$24.95
<b>Gamberi in Bianco</b> - <i>Shrimp Scampi</i>	\$16.50
<b>Gamberi alla Marinara</b> - <i>Shrimp with marinara sauce</i>	\$16.75
<b>Rigatoni al Salmone</b> - <i>Smoked salmon with light pink cream sauce served over penne pasta</i>	\$16.75
<b>Gamberi Alfredo</b> - <i>Shrimp with fettuccini alfredo</i>	\$17.95
<b>Pescatore</b> - <i>Mussels, clams, calamari, shrimp and scallops over Linguine cooked with either a red or white seafood sauce</i>	\$19.75
<b>Linguine alla Vongole</b> - <i>Linguine with either a red or white clam sauce</i>	\$15.95
<b>Linguine alla Cozze</b> - <i>Linguine with mussels served with either a red or white sauce</i>	\$14.95



## Toppings

*Onions, Green Peppers, Banana Peppers, Mushrooms, Meatballs, Sausage, Pepperoni, Ham, Bacon, Black Olives, Broccoli, Fresh Tomatoes, Jalapeños, Fresh Garlic or Pineapple*

## Special Toppings

*Eggplant, Ricotta, Fresh Spinach, Fresh Mozzarella, Anchovies, Chicken, Prosciutto, or Pancetta, Arugula, Broccoli Rabe, Gorgonzola*

## SPECIALTY PIZZAS

Wine Pairing: Caposaldo Chianti, Masi Valpolicella, Banfi Centine, Montpellier Pinot Noir

### Margherita

*Fresh mozzarella, fresh ground San Marzano & fresh basil*

10" Small....\$9.95 16" Medium.....\$14.50 18" Large.....\$15.75

### Capricciosa

*Artichoke hearts, ham & mushroom*

10" Small....\$10.25 16" Medium.....\$14.75 18" Large.....\$15.95

### White

*Ricotta cheese & mozzarella*

10" Small....\$8.75 16" Medium.....\$13.50 18" Large.....\$15.00

### Chefs of Napoli Special

*Onions, green peppers, mushrooms, sausage, pepperoni & meatballs*

10" Small....\$10.75 16" Medium.....\$17.50 18" Large.....\$18.95

### Vegetarian Delight

*Onions, mushrooms, green peppers, black olives & fresh tomatoes*

10" Small....\$9.75 16" Medium.....\$15.95 18" Large.....\$16.95

### 10" Personal Cheese Pizza

\$ 7.95

*Each extra toppings*

\$ .75¢

### Meatza Pizza

*Pepperoni, sausages, meatballs & ham*

10" Small....\$10.50 16" Medium.....\$17.00 18" Large.....\$18.50

### Crudaiola

*Fresh mozzarella, arugula, cherry tomatoes, shaved parmesan, prosciutto de parma*

10" Small....\$11.50 16" Medium.....\$18.75 18" Large.....\$22.95

### Calzone

*Filled with ricotta & mozzarella cheese*

\$8.75

*Each additional item \$1.25*

*Extra Special Topping... \$2.00*

<i>Family Size</i>			<b>\$18.95</b>
<i>Each additional item</i>	\$2.25	<i>Extra Special Topping...</i>	\$3.50
<b>Stromboli</b>			
<i>Salami and mozzarella cheese baked in pizza dough</i>			<b>\$ 9.00</b>
<i>Each additional item</i>	\$1.25	<i>Extra Special Topping...</i>	\$2.00
<i>Family Size</i>			<b>\$19.50</b>
<i>Each additional item</i>	\$2.25	<i>Extra Special Topping...</i>	\$3.50
<b>Garlic Knots.....</b>	<i>1/2 dozen.....</i>	<i>\$3.50</i>	<i>1 dozen.....</i>
			<i>\$6.50</i>

## CHILDREN'S MENU

***(under 10 only).....\$7.95***

**Pizza Sub**  
**Cheese Ravioli**  
**Spaghetti & Meatballs**  
**Chicken Cutlet w/ Mozzarella Sticks**  
*Includes a mini dessert (ice cream, cannoli, etc.)*

## SIDE ORDERS

<b>Sausage or Meatballs</b> <i>(two of either)</i>	<b>\$5.95</b>
<b>Sautéed Spinach</b>	<b>\$4.75</b>
<b>Sautéed Broccoli</b>	<b>\$4.50</b>
<b>Sautéed Mushrooms</b>	<b>\$4.50</b>
<b>Fried Zucchini with Sauce</b>	<b>\$6.25</b>
<b>Broccoli Rabe</b>	<b>\$7.95</b>
<b>Focaccia Bread With Sauce</b>	<b>\$6.75</b>
<b>Fettuccine Alfredo</b>	<b>\$8.50</b>

## BEVERAGES

**Soda** - Free Refill  
**Iced Tea** - Free Refill  
**Coffee or Tea**  
**Milk**  
**Cappuccino**  
**Espresso**  
**San Pellegrino Water**  
**Chocolate Milk**

## DESSERTS

<b>Tiramisu</b> - Italian ladyfingers dipped in espresso & layered with an imported Italian cheese	<b>\$5.50</b>
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<b>Cannoli</b> - Pastry shell stuffed with a ricotta filling & chocolate chips	\$5.25
<b>Chocolate-Dipped Cannoli</b> - Chocolate-dipped pastry shell filled with a cannoli mixture	\$5.50
<b>Cheese Cake</b>	\$4.75
<b>Limoncello Cake</b>	\$6.95
<b>Bomba</b>	\$6.50
<b>Spumoni</b>	\$4.95