

L'Appetito

est. 2001

Italian Ristorante

www.LAppetitoPizza.com

DINE-IN CARRY-OUT DELIVERY CATERING

239-592-7008 OPEN 7 DAYS

NORTH NAPLES LOCATION • 2542 NORTHBROOKE PLAZA DR, N. NAPLES, FL

GOLDEN GATE ESTATES LOCATION (239) 455-9048 • 13260 IMMOKALEE RD, NAPLES, FL
DELIVERY: \$20 Minimum Order • \$4 Fee • Times may vary depending on area and cook time.

APPETIZERS

WINGS

Plain • Medium • Hot • Inferno • Sweet Chili • BBQ
Served w/ Celery & Ranch or Bleu Cheese Dressing.
8-Wings 8 • 16-Wings 15 • Extra Sauce .75

BONELESS BITES

All White Meat Chicken Nuggets lightly breaded, fried golden brown, and tossed in Wing Sauce of your choice.
8-Bites 8 • 16-Bites 15

OUR FAMOUS GARLIC KNOTS

Fresh-baked Pizza Dough brushed with Garlic-n-Olive Oil then topped with Seasoned Grated Parmesan served w/ side of Marinara.
6-Knots 5 • 12-Knots 7

GARLIC BREAD

12" Italian Bread brushed with Garlic-n-Olive Oil then toasted-n-topped with Seasoned Grated Parmesan served with side of Marinara. 4 • Shredded Mozzarella 2

TOMATO BRUSCHETTA

Burrata, Cherry Tomatoes, and Fresh Basil on Housemade Bread drizzled w/ Balsamic Glaze.
4-Pieces 8

MOZZARELLA STICKS

Mozzarella hand-rolled in Seasoned Italian Breadcrumbs then fried golden brown served with side of Marinara. 5-Sticks 8

ZUCCHINI STICKS

Crispy Breaded Zucchini Sticks fried golden brown served with side of Marinara. 8

CHICKEN FINGERS

Tossed in Seasoned Italian Breadcrumbs then fried golden brown served with side of Honey-Mustard Sauce. 5-Fingers 8

BEER BATTERED FRIES

Dipped in Beer Batter then fried golden brown and served with Ketchup. 7
Shredded Mozzarella 2

DESSERTS

CANNOLI

Housemade Cannoli Cream topped with Powdered Sugar. Reg 4 • Reg Mini 3
Chocolate 5

CARROT CAKE

This moist, nutty treat is packed with Fresh Grated Carrots, Pineapple and Walnuts and frosted with delicious Cream Cheese icing. 7

LIMONCELLO CAKE

Rich combination of Sicilian Lemon-infused Sponge Cake and Italian Mascarpone topped with European White Chocolate Curls. 6

BREAD PUDDING

Our Homemade Secret Recipe! Served with scoop of Vanilla Ice Cream & Bourbon Sauce. 7

Cheesecakes

Housemade Traditional Downtown New York Recipes. Please ask for availability. Slice 8

NEW YORK STYLE

CHOCOLATE OREO

VANILLA OREO

RED VELVET

CHOCOLATE

CHOCOLATE MOUSSE

TRIPLE CHOCOLATE

PEANUT BUTTER

FERRERO ROCHER (Hazelnut Nutella)

COCONUT

KEY LIME

MIXED BERRY

STRAWBERRY RED VELVET

FLAN

DULCE DE LECHE

PISTACHIO

CARROT

ALMOND JOY

PUMPKIN (seasonal)

KIDS (Under 12)

Served with a Small Fountain Drink, Apple Juice, or Orange Juice.

PIZZA

8" Thin Crust with Pizza Sauce and Shredded Mozzarella. 7
Toppings: Trad 1 • Spec 2 • Prem 2.50

PASTA

Awesome Housemade Marinara served with your choice of Pasta. 8
Gluten-Free (Add 2) • Meatball 2

NOODLES & BUTTER

Pasta Noodles with Melted Butter. 7
Gluten-Free (Add 2) • Meatball 2

MAC & CHEESE

Cheddar Cheese Sauce mixed with Elbow Pasta. Bowl 8

GRILLED CHEESE & FRIES

Classic Grilled American Cheese on Toasted Sliced Bread served with Fries. 8

CHICKEN FINGERS & FRIES

Chicken Strips fried golden brown served with Fries. 8

HOT SUBS

Served on 12" Toasted Italian Bread. Extra Cheese 2

MEATBALL PARMIGIANA

Slow-Cooked Meatballs with Housemade Marinara and Shredded Mozzarella. 11

CHICKEN PARMIGIANA

Breaded-n-Fried Chicken Cutlet with Marinara and Shredded Mozzarella. 11

SAUSAGE & PEPPERS

Mild Sliced Italian Sausage sautéed with Roasted Red Peppers and Green Bell Peppers. 11 • Provolone 2

HOT PASTRAMI

Sautéed Pastrami with Spicy Mustard and Provolone. 11

HOT ITALIAN BEEF

Roast Beef slow-cooked in a Housemade Au jus then topped with Provolone. 11

HOT ROAST BEEF

Roast Beef sautéed with BBQ Sauce then topped with Provolone. 11

VEAL PARMIGIANA

Breaded-n-Fried Veal Cutlet w/ Marinara & Shredded Mozzarella. 12

EGGPLANT PARMIGIANA

Breaded-n-Fried Eggplant with Marinara and Shredded Mozzarella. 9

SAUSAGE PARMIGIANA

Mild Sliced Italian Sausage w/ Housemade Marinara and Shredded Mozzarella. 11

PHILLY CHEESESTEAK

Roast Beef sautéed w/ Green Bell Peppers, Mushrooms, Onions, topped w/ Provolone. 11

CHICKEN PHILLY CHEESESTEAK

Grilled Chicken sautéed with Green Bell Peppers, Mushrooms, and Onions topped with Provolone . 11

POTATO & EGGS

Our spin on an Italian Classic. Beer-Battered Fries baked with Eggs. 10
Green Bell Peppers-n-Onions 2

SAUSAGE, PEPPERS & EGGS

Mild Sliced Italian Sausage sautéed with Roasted Red Peppers and Green Bell Peppers baked with Eggs. 11

SUBS

Served on 12" Italian Bread with Boar's Head Deli Meats and Cheeses.

ITALIAN

Ham, Capicola, and Genoa Salami with Provolone, Lettuce, Tomato, Red Onions, and Olive Oil-n-Vinegar. Half 7 • Whole 11

NUMBER SIX

Capicola, Sopressata, Sliced Fresh Mozzarella, Roasted Red Peppers, Black Pepper, Oregano, and Olive Oil-n-Vinegar. Half 7 • Whole 10

ULTIMATE

Chicken Cutlet and Prosciutto with Provolone, Sun-Dried Tomatoes, Roasted Red Peppers, and Olive Oil-n-Vinegar. Whole 12

CLASSIC BLT

Crispy Bacon with Lettuce, Tomato, and Mayo. Whole 8

NEAPOLITAN

Prosciutto, Provolone, Roasted Red Peppers, Onions, and Olive Oil-n-Vinegar. Half 7 • Whole 10

CHICKEN CLUB

Breaded Chicken Cutlet with Crispy Bacon, Lettuce, Tomato, and Mayo. Whole 11

EGGPLANT

Breaded Eggplant fried golden brown with Sliced Fresh Mozzarella, Sun-Dried Tomatoes, Roasted Red Peppers, and Oil-n-Vinegar. Half 7 • Whole 11

TUNA

Housemade Tuna Salad w/ Lettuce, Tomato, and Red Onions. Half 7 • Whole 10

FOCACCIA SANDWICHES

Fresh Housemade Focaccia Bread topped with Olive Oil and Seasoned Grated Parmesan then oven-baked to perfection. Includes side of Antipasta or Fries.

BALSAMIC GLAZED CHICKEN

Grilled Chicken and Onions sautéed in Balsamic Vinegar and a Honey Reduction topped with Sliced Fresh Mozzarella and Roasted Red Peppers. 13

CHICKEN CAPRESE

Seasoned Grilled Chicken Breast with Sliced Fresh Mozzarella, Tomatoes, & Basil Pesto. 13

SHRIMP FOCACCIA

Shrimp sautéed with Onions, Worcester Sauce, a touch of Creole Butter, and Heavy Cream with Provolone, Lettuce, Tomato, Pickles, and Italian Mayo. 15

HONEY DIJON CHICKEN

Grilled Chicken and Sautéed Mushrooms, and Onions in Honey-Dijon Mustard with Lettuce, Tomato, and Swiss. 13

BLACKENED CHICKEN OR GROUPER

Chicken or Grouper sautéed in Cajun Creole Butter with Provolone, Lettuce, Tomato, Red Onions, Pickles, and Italian Mayo. Chicken 13 • Grouper 15

WRAPS

Served on 12" Flour Tortillas with a side of Antipasta.

TURKEY & SWISS

Boar's Head Honey-Maple Turkey with Lettuce and Tomato topped with Swiss, and your choice of Mayo or Mustard. 8

TURKEY CLUB

Boar's Head Honey-Maple Turkey with Crispy Bacon, Lettuce, Tomato, and Mayo. 9

CHICKEN CLUB

Breaded Chicken Cutlet with Crispy Bacon, Lettuce, Tomato, and Mayo. 9

TUNA

Housemade Tuna Salad with Lettuce, Tomato, and Red Onions. 9

VEGGIE

Spinach, Mushrooms, Onions, and Black Olives sautéed-n-topped with Provolone. 8

BUFFALO CHICKEN

Our Boneless Bites tossed in a Mild Sauce with Chopped Romaine, Tomato, and side of Bleu Cheese Dressing. 9

CHICKEN CAESAR

Grilled Chicken w/ Chopped Romaine tossed w/ Caesar Dressing & Shaved Parmesan. 9

PHILLY CHEESESTEAK

Roast Beef sautéed w/ Green Bell Peppers, Onions, and Mushrooms with Provolone. 9

CHICKEN PHILLY CHEESESTEAK

Grilled Chicken sautéed with Green Bell Peppers, Onions, and Mushrooms then topped with Provolone. 9

BLT

Crispy Bacon w/ Lettuce, Tomato, & Mayo. 8

Soft Drinks

Bottled Water 2.50
1-L San Pellegrino Sparkling Mineral Water 5
FOUNTAIN 3
Coke • Diet Coke • Sprite • Root Beer
Mr Pibb • Pink Lemonade • Arnold Palmer
Fresh-Brewed Iced Tea • Club Soda

2-L BOTTLE 4
Coke • Diet Coke • Sprite • Mr Pibb

Wine

GLASS 7
RED Cabernet Sauvignon • Merlot
Chianti • Pinot Noir
WHITE Pinot Grigio • Chardonnay
Sauvignon Blanc • White Zinfandel

Hot • Cold Drinks

Hot Tea 2 • Coffee 2
Espresso 2.50 • Double Espresso 4
Cappuccino 4.25 • Hot Chocolate 3
Chocolate Milk 3 • Milk 2.50
Apple or Orange Juice 2.50

Cold Beer

BOTTLE 3.75
Bud • Bud Light • Amberbock
Coors Light • Miller Light • Michelob Ultra
Yuengling • Landshark • O'Doul's
BOTTLE 4.25 Corona • Corona Light
BOTTLE 4.50 Heineken • Peroni
Shocktop • Stella Artois • IPA
6-Pack Beer Avail. To-Go Only

CREATE A SUB OR WRAP

WHOLE SUB 10 • HALF SUB 7 • WRAPS 9

Includes your choice of 2 Meats, 1 Cheese, Veggies, and Condiments.

MEATS

Ham • Bacon • Turkey • Roast Beef
Salami • Capicola • Sopressata
Prosciutto 2 • Extra Meat 2

CHEESES

Provolone • Swiss
Cheddar • White American
Sliced Fresh Mozzarella 1 • Extra Cheese 1

VEGGIES

Lettuce • Tomatoes • Onions
Roasted Red Peppers • Banana Peppers
Hot Peppers • Black Olives • Pickles

CONDIMENTS

Olive Oil-n-Vinegar • Balsamic Vinegar
Mayo • Spicy or Yellow Mustard
Salt • Pepper • Oregano

CREATE A PIZZA

Housemade with your choice of Size, Crust, Sauce, Cheese, & Toppings.

Size

10" Personal 9
12" Small 12
12" Small Gluten-Free 13
16" Large 15
18" X-Large 17
12" Small Sicilian 15
16" Large Sicilian 18

Crust

Hand-Tossed.

TRADITIONAL • THIN • SICILIAN-STYLE
LIGHTLY COOKED • SLIGHTLY CRISPY OUR WAY • WELL DONE

Sauce • Cheese • Toppings

Our Sauces are Made In-House with Fresh Herbs and Spices.

We proudly uses the Finest Authentic Italian Mozzarella Cheese by GRÄNDE.
All-Natural Ingredients Free of Additives, Fillers, and Preservatives (part skim).

TRADITIONAL TOPPINGS

Pepperoni • Crumbled Sausage • Ham • Bacon • Canadian Bacon • Meatballs
Onions • Sautéed Mushrooms • Minced Garlic • Spinach
Basil Leaves • Fresh Tomatoes • Sun-Dried Tomatoes • Hot Peppers
Roasted Red Peppers • Green Bell Peppers • Banana Peppers
Black Olives • Green Olives • Green Pesto • Broccoli • Pineapple

Extra Shredded Mozzarella

Personal 1 • Small 1.50 • Large 2.50 • X-Large 3

SPECIALTY TOPPINGS

Salami • Sopressata • Anchovies
Marinated Artichoke Hearts • Eggplant
Creamy Alfredo Sauce
Sliced Fresh Mozzarella • Gorgonzola • Ricotta • Feta
Personal 2 • Small 2.50 • Large 3.50 • X-Large 4

PREMIUM TOPPINGS

Sliced Italian Sausage • Prosciutto
Grilled Chicken • Chicken Cutlet • Chopped Clams • Shrimp
Personal 2.50 • Small 3 • Large 4 • X-Large 4.50

STUFFED PIZZA • CALZONES

All are brushed with Garlic-n-Olive Oil and topped with Seasoned Grated Parmesan.
Served with side of Housemade Marinara. Extra Marinara. Sm 1 • Md 2 • Lg 4

STUFFED CHEESE

Stuffed with Shredded Mozzarella.
Sm 14 • Lg 19

Traditional Toppings. Sm 1.50 • Lg 2.50
Specialty Toppings. Sm 2.50 • Lg 3.50
Premium Toppings. Sm 3 • Lg 4
Try topping it with Breaded Eggplant and Roasted Red Peppers. Sm 3 • Lg 5

STUFFED MEAT

Pepperoni, Crumbled Sausage, Meatballs, and Shredded Mozzarella. Sm 19 • Lg 26

CHEESE CALZONE

Stuffed with Ricotta and Shredded Mozzarella. 11
Toppings: Trad 1 • Spec 2 • Prem 2.50

VEGETARIAN CALZONE

Sautéed Mushrooms, Onions, Spinach, Tomatoes, Black Olives, Ricotta, and Shredded Mozzarella. 13

MEAT CALZONE

Pepperoni, Crumbled Sausage, Meatballs, Ham, Bacon, Ricotta, and Shredded Mozzarella. 14

SPECIALTY PIZZA

Prepared with Authentic Italian Mozzarella Cheese by GRÄNDE.
Cooked Slightly Crispy.

L' APPETITO ORIGINAL

Housemade Pizza Sauce, Sliced Italian Sausage, Roasted Red Peppers, and Minced Garlic. Per 13 • Sm 16 • Lg 20 • XL 22
Sicilian: Sm 18 • Lg 21

MEAT LOVERS

Pepperoni, Crumbled Sausage, Meatballs, Ham, and Bacon.
Per 13 • Sm 16 • Lg 20 • XL 22
Sicilian: Sm 19 • Lg 24

HAWAIIAN

Boar's Head Ham with Chopped Pineapple.
Per 11 • Sm 15 • Lg 19 • XL 21

BBQ CHICKEN

No Pizza Sauce. Grilled Chicken mixed with BBQ Sauce. Per 12 • Sm 16 • Lg 20 • XL 22

BUFFALO CHICKEN

No Pizza Sauce. Fried Boneless Bites mixed in Mild Buffalo Sauce.
Per 12 • Sm 16 • Lg 20 • XL 22

CHICKEN ALFREDO

Pepperoni, Crumbled Sausage, Meatballs, Creamy Alfredo Sauce and Grilled Chicken.
Per 12 • Sm 16 • Lg 20 • XL 22

CHICKEN FAJITA

Grilled Marinated Chicken with Sautéed Onions, Roasted Red Peppers, Green Bell Peppers. Sm 16 • Lg 20 • XL 22

CHICKEN MARSALA

No Pizza Sauce. Grilled Chicken with Sautéed Mushrooms and Sweet Marsala Wine Sauce. Sm 16 • Lg 20 • XL 22

CHICKEN PARMIGIANA

Housemade Marinara and Breaded-n-Fried Cutlets.
Per 12 • Sm 16 • Lg 20 • XL 22

CHICKEN FLORENTINE

Creamy White Sauce, Grilled Chicken, Cherry Tomatoes, Artichoke Hearts, Spinach, & Onions.
Sm 16 • Lg 20 • XL 22

EGGPLANT PARMIGIANA

Housemade Marinara, Breaded-n-Fried Eggplant with Shredded Mozzarella, Ricotta, and Garlic. Per 13 • Sm 16 • Lg 20 • XL 22

LASAGNA

Bolognese Meat Sauce, Ricotta, and Shredded Mozzarella. Sm 16 • Lg 20 • XL 22

SHRIMP SCAMPI

No Pizza Sauce. Shrimp sautéed in White Wine Lemon-Butter Sauce, Onions, Garlic, and Tomatoes. Sm 18 • Lg 22 • XL 24

WHITE CLAM

No Pizza Sauce. Chopped Clams sautéed with a White Wine Reduction, Onions, Garlic, and Diced Tomatoes. Sm 17 • Lg 21 • XL 23

MARGHERITA

Housemade Marinara, Sliced Tomatoes, Sliced Fresh Mozzarella, and Basil Leaves.
Per 13 • Sm 16 • Lg 20 • XL 22

PIZZA SUPREME

Pepperoni, Crumbled Sausage, Meatballs, Green Bell Peppers, Onions-n-Mushrooms, and Black Olives.
Per 14 • Sm 18 • Lg 22 • XL 24
Sicilian: Sm 22 • Lg 25

SPHINGIONI

Housemade Marinara, Ricotta, Spinach, and Tomatoes topped with Toasted Italian Breadcrumbs. Per 13 • Sm 16 • Lg 20 • XL 22

WHITE

No Pizza Sauce. Ricotta and Shredded Mozzarella. Per 11 • Sm 15 • Lg 19 • XL 21

VEGGIE

Spinach, Tomatoes, Mushrooms, Onions, Black Olives, and Green Bell Peppers.
Per 13 • Sm 16 • Lg 20 • XL 22
Sicilian: Sm 19 • Lg 23

STROMBOLI

All are brushed with Garlic-n-Olive Oil and topped with Seasoned Grated Parmesan.
Served with side of Housemade Marinara. Extra Marinara. Sm 1 • Md 2 • Lg 4

CHEESE STROMBOLI

Hand-Rolled with Shredded Mozzarella. Sm 12 • Lg 15

Traditional Toppings. Sm 1.50 • Lg 2.50
Specialty Toppings. Sm 2.50 • Lg 3.50
Premium Toppings. Sm 3 • Lg 4

MEAT STROMBOLI

Pepperoni, Crumbled Sausage, Meatballs, and Shredded Mozzarella. Sm 15 • Lg 21

CREATE A PASTA DISH

Includes Side House Salad or Caesar Salad & Fresh-Baked Garlic Knots. Side of Veggies 3
Penne (Gluten Free 3) • Spaghetti • Linguine • Fettuccine • Angel Hair • Gnocchi 2
Chicken 4 • Veal 6 • Meatball 2 • Sausage 3 • Shrimp 6

HOUSEMADE MARINARA

Classic Italian Sauce with Red Wine, Tomatoes, Minced Garlic, Onions, and Fresh Herbs. 11

ALFREDO

Housemade Creamy White Sauce with Seasoned Grated Parmesan. 14
Sun-Dried Tomatoes 2

BOLOGNESE

Slow-cooked Meat Sauce made-from-scratch with Mild Italian Sausage and Ground Beef. 14

CARBONARA

Housemade with Heavy Cream, Prosciutto, and Caramelized Onions. 14

PESTO

Basil or Sundried Tomato Pesto mixed with Heavy Cream and Seasoned Grated Parmesan. 12

ALLA VODKA

Housemade Pink Sauce made with a touch of Heavy Cream, Prosciutto, Sautéed Onions, Green Peas, and Vodka. 14

AÏOLI

Broccoli and Minced Garlic sautéed in Extra-Virgin Olive Oil then topped with Seasoned Grated Parmesan. 12
Sun-Dried Tomatoes 2

CHICKEN • VEAL

Includes choice of Pasta or Veggies, Side House Salad or Caesar Salad, & Fresh-Baked Garlic Knots.
Chicken Cutlet 18 • Veal Cutlet 20

PARMIGIANA

Breaded-n-Fried Cutlet in Marinara baked with Shredded Mozzarella then topped with Seasoned Grated Parmesan.

FRANCESE Egg Encrusted Cutlet in our Housemade Garlic-Lemon Wine Sauce.

MARSALA

Cutlet sautéed with Mushrooms and Minced Garlic in Sweet Marsala Wine Sauce.

PICCATA

Cutlet in White Wine Lemon Sauce w/ Capers, Sautéed Mushrooms, & Roasted Red Peppers.

VALENCIA

Tomato, Onion, Green Bell Peppers sautéed in Spicy Marinara with a touch of Heavy Cream.

FLORENTINE

Spinach, Artichoke, Cherry Tomatoes, and Onions sautéed in Cream Sauce.

ROMANO

Cutlet encrusted with Panko Breadcrumbs in Sweet Pomodoro Sauce topped with Tomatoes and Seasoned Grated Parmesan.

BASIL Roasted Red Peppers, Tomatoes, Black Olives, Fresh Basil Leaves sautéed in Olive Oil and Basil Pesto.

SALADS

Served with your choice of Side Dressing: Italian • Ranch • Bleu Cheese
Thousand Island • Balsamic • Oil-n-Vinegar • Honey Mustard • Caesar
Small House or Caesar Side Salad. 4 • Add Chicken 4 • Shrimp 6 • Calamari 5

HOUSE

Spring Mix & Romaine Lettuce w/ Red Onions, Tomatoes, Black Olives, Banana Peppers, and Roasted Red Peppers. 8 • Chicken 4 • Shrimp 6

CAESAR

Romaine with Croutons, Shaved Parmesan, and Side Dressing. 7 • Chicken 4 • Shrimp 6

ANTIPASTA

Tortellini Pasta Salad mixed with Olive Oil and Boar's Head Meats-n-Cheeses over Romaine. 11

SPRING

Spring Mix and Romaine with Candied Walnuts, Dried Cranberries, Red Grapes, and Gorgonzola Cheese. 10

CHEF House Salad topped w/ hand-rolled Boar's Head Ham, Salami, and Provolone. 12

CAPRESE Sliced Fresh Mozzarella & Tomatoes w/ Basil Leaves & a drizzle of Balsamic Glaze. 10

BUFFALO CHICKEN Chopped Romaine with Tomatoes, Onions, and Gorgonzola Cheese topped with our Mild Boneless Bites. 12

TUNA Housemade Tuna mixed w/ Red Onions, Celery, and Mayo over our House Salad. 12

ITALIAN COBB Grilled chicken, Bacon and Sopressata over Romaine with Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Black Olives & Hard-Boiled Eggs. 15

SPECIALTY PASTA

Includes choice of Side House Salad or Caesar Salad and Fresh-Baked Garlic Knots.

SPAGHETTI & MEATBALLS

Slow-Cooked Meatballs in Housemade Marinara served over Spaghetti.
14 • Cheese 2

LASAGNA

Sheets of Pasta layered with our Bolognese Meat Sauce, Ricotta, and Shredded Mozzarella then baked-n-topped with Seasoned Grated Parmesan. 16

BAKED ZITI

Penne Pasta with Marinara and Ricotta baked with Shredded Mozzarella then topped with Seasoned Grated Parmesan. 13
Bolognese Meat Sauce. 3

RAVIOLI

Choice of either Three Cheese or Spinach with Housemade Marinara. 13

LOBSTER RAVIOLI

Ravioli filled with Maine Lobster and Three Chesses sautéed in Lemon Butter Sauce. 16

EGGPLANT PARMIGIANA

Breaded Eggplant, Marinara, and Shredded Mozzarella baked-n-topped with Seasoned Grated Parmesan. 16

EGGPLANT ROLLATINI

Fresh Eggplant rolled-n-stuffed with Ricotta and Grated Parmesan, topped with Shredded Mozzarella, then baked over your choice of Pasta. 18

MANICOTTI

Three Large Pasta Tubes stuffed w/ Ricotta then baked with Shredded Mozzarella and finished w/ Seasoned Grated Parmesan. 13

SEAFOOD

Includes Pasta or Veggies, Side House Salad or Caesar Salad, and Fresh-Baked Garlic Knots.

SHRIMP SCAMPI

Large Shrimp sautéed with Fresh Herbs, Onions, Minced Garlic, and a White Wine Lemon-Butter Sauce topped with Diced Tomatoes. 20

SHRIMP PARMIGIANA

Large Shrimp hand-rolled in Panko Breadcrumbs then fried golden brown topped-n-baked with Marinara and Shredded Mozzarella. 20

SHRIMP POMODORO

Large Shrimp sautéed in our Marinara Sauce with Fresh Tomatoes and Minced Garlic finished with a touch of Honey, Chili Flakes, and Lemon. 20

STEAMED MUSSELS

Sautéed with Fresh Herbs, Minced Garlic, and either a White Wine Sauce or Housemade Marinara. 18

ALMOND GROUPER

Encrusted w/ Panko Breadcrumbs & Almonds then baked in a Lemon Creole Sauce. 22

HERB GROUPER

Encrusted with Fresh Italian Herbs then baked in White Wine Lemon Butter Sauce and garnished w/ Steamed Vegetables. 22

JAMBALAYA

Large Shrimp, Clams, Italian Sliced Sausage, Onions, and Green Bell Peppers cooked in Clam Juice and Marinara to perfection. 23

LINGUINI & CLAMS

Chopped Clams sautéed with Anchovies, Minced Garlic, Onions, and Tomatoes in a White Wine Reduction or Marinara. 18

SHRIMP FRA DIAVOLO

Large Shrimp sautéed with Onions, Anchovies, Chopped Tomatoes in our Housemade Spicy Marinara. 20

SOUP

Served with Crackers. Bowl 5

ITALIAN WEDDING SOUP • SOUP OF THE DAY

MADE-TO-ORDER

Our dishes are freshly prepared and made-to-order.
Please allow us time to prepare.

Menu prices subject to change. 20% gratuity added for parties of 6 or more.