

L'Appetito

est. 2001

Italian Ristorante

www.LAppetitoPizza.com
DINE-IN CARRY-OUT DELIVERY CATERING

239-455-9048 OPEN 7 DAYS

GOLDEN GATE ESTATES LOCATION • 13260 IMMOKALEE RD, NAPLES, FL

NORTH NAPLES LOCATION (239) 592-7008 • 2542 NORTHBROOKE PLAZA DR, N. NAPLES, FL
DELIVERY: \$20 Minimum Order • \$4 Fee • Times may vary depending on area and cook time.

APPETIZERS

WINGS

Plain • Mild • Hot • Inferno • Sweet Chili • BBQ
Served w/ Celery & Ranch or Bleu Cheese Dressing.
8-Wings 8 • 16-Wings 15 • Extra Sauce .50

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

BRUSCHETTA

Tomatoes, Onions, and Herbs marinated in Balsamic Vinegar topped w/ Shaved Parmesan and a drizzle of 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 served with Ketchup. 7 • Shredded Mozzarella 2

JALAPEÑO POPPERS

Breaded and Stuffed with Cheddar, fried golden brown, served with side of Ranch. 5-Poppers 7

LARGE FRIED SHRIMP

Hand-rolled in Panko Breadcrumbs served with side of Tartar or Cocktail sauce. 6-Shrimp 11

CALAMARI

Hand-dipped in Housemade Batter then fried to perfection served with side of Marinara. 11

STEAMED MUSSELS

Sautéed with Fresh Herbs, Minced Garlic, and either White Wine Sauce or Marinara. 13

QUESADILLA

12" Flour Tortilla stuffed with Shredded Mozzarella and Tomato served with Salsa and Sour Cream. 9 • Chicken 4 • Steak 5 • Shrimp 6

SPINACH & ARTICHOKE DIP

Spinach and Artichoke Hearts in Heavy Cream topped with Seasoned Grated Parmesan served with Housemade Focaccia Bread. 12

ONION RINGS

Thick-Cut Onions dipped in Beer Batter then fried golden brown served with Ketchup. 7

FRENCH BREAD PIZZA

12" Italian Bread topped-n-toasted with Pizza Sauce and Shredded Mozzarella. 8
Toppings: Trad 1 • Spec 2 • Prem 2.50

PIZZA ROLLS

Pizza Dough stuffed with Shredded Mozzarella served with side of Marinara. 4-Rolls 10
Toppings: Trad 1 • Spec 2 • Prem 2.50

ITALIAN STYLE POTATO SKINS

Oven-Baked Spuds topped with choice of Cheese. 4-Skins 7 • Toppings: Trad 1 • Spec 2 • Prem 2.50

ITALIAN ANTIPASTA

Tortellini Pasta, Sliced Fresh Mozzarella, Prosciutto, Marinated Artichokes, Tomatoes, Pepper Shooters, & Cracked Olives over Romaine. For One 13 • For Two 18

DESSERTS

LIMONCELLO CAKE

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

CHOCOLATE TOWER CAKE

A Chocolate Lovers Dream. Dark Chocolate Cake layered with Silky Dark Chocolate Icing. Large Piece (enough for two) 11

ZEPPOLE

Pizza Dough Squares fried to a golden brown perfection then topped with alotta Powdered Sugar. 6
Cinnamon-n-Honey Topping 2

ITALIAN TIRAMISU

Our Popular Italian Dessert made-from-scratch with Creamy Mascarpone, Lady Fingers soaked in Coffee-n-Brandy, and Cocoa Powder served with side of Housemade Kahlua Espresso Sauce. 8

CHOCOLATE MOUSSE CAKE

Three Layers of Rich Chocolate Cake with Fluffy Mousse Filling covered in Chocolate Icing then dusted with Chocolate Shavings. Slice 7

CANNOLI

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

TARTUFO

An Italian Favorite served with Chocolate and Vanilla Ice Cream in a Chocolate Shell. 7

Cheesecakes

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

PLAIN

Creamy New York-Style Cheesecake on Graham Cracker Crust.

FERRERO ROCHER

Prepared with Ferrero Rocher Fine Hazelnut Chocolate Pieces and Nutella Hazelnut Spread on an Oreo Cookie Crust then dusted with Ferrero Rocher Chocolate.

WHITE CHOCOLATE RASPBERRY

Prepared with Ghirardelli White Chocolate and Raspberry Purée on Graham Cracker Crust then drizzled with a Vanilla and Raspberry Syrup.

COCONUT

Prepared with Pure Coconut Cream on Graham Cracker Crumble Crust topped with Toasted Coconut Flakes.

PUMPKIN

This Holiday Favorite is prepared with Real Pumpkin, Nutmeg, and Cinnamon on Graham Cracker Cinnamon Crust topped with Housemade Whipped Cream.

OREO

Prepared with Classic or Vanilla Oreo Crust then topped with Oreo Crumbles.

BUTTERFINGER

Prepared with Peanut Butter and Ghirardelli Milk Chocolate then topped with Butterfinger Candy Crumbles.

LEMON MOUSSE

Prepared with Creamy Lemon Mousse on Graham Cracker Crust then topped with our Citrus Whipped Cream.

KIDS (Under 12)

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

PIZZA

10" Thin Crust with Pizza Sauce and Shredded Mozzarella. 8
Toppings: Trad 1 • Spec & Prem 1.50

PASTA

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

NOODLES & BUTTER

Your favorite Pasta Noodles mixed 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 with Housemade Marinara and Shredded Mozzarella. 12

EGGPLANT PARMIGIANA

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

PHILLY CHEESESTEAK

Roast Beef sautéed with Green Bell Peppers and Onions then topped with Provolone. 11

CHICKEN PHILLY CHEESESTEAK

Grilled Chicken sautéed w/ Green Bell Peppers and Onions then topped with Provolone . 11

POTATO & EGGS

Our spin on an Italian Classic. Beer-Battered Fries baked with Eggs. 11
Green Bell Peppers-n-Onions 2

SAUSAGE PARMIGIANA

Mild Sliced Italian Sausage with Housemade Marinara and Shredded Mozzarella. 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

Bacon, Lettuce, Tomato, and Mayo. Whole 8

NEAPOLITAN

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

CHICKEN CLUB

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

EGGPLANT

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

TUNA

Housemade Tuna Salad with Lettuce, Tomato, and Red Onions. Half 6 • Whole 10

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 • Yellow 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

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, and Basil Pesto. 13

HONEY DIJON CHICKEN

Chicken and Mushrooms sautéed in Honey-Dijon Mustard with Lettuce, Tomato, and Swiss. 13

BLACKENED CHICKEN

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

WRAPS

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

TURKEY & SWISS

Boar's Head Honey-Maple Turkey with Lettuce and Tomato then topped with Swiss. 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 then topped with Provolone. 9

BLT Crispy Bacon, Lettuce, Tomato, Mayo. 9

Soft Drinks

BOTTLES 2.50

Coke • Diet Coke • Coke Zero
Cherry Coke • Mr Pibb • Ginger Ale
Mellow Yellow • Red Powerade • Water
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 3

Coke • Diet Coke • Sprite • Mr Pibb

Wine

1.5-L BOTTLE 29

Cabernet Sauvignon • Chianti
Merlot • Pinot Noir • Rose

Chardonnay
Moscato 7 • Pinot Grigio
Sauvignon Blanc
White Merlot • White Zinfandel

Hot • Cold Drinks

Tea 2 • Coffee 2
Espresso 2.50
Double Espresso 5
Cappuccino 4.25
Hot Chocolate 3
Chocolate Milk 3 • Milk 2.50
Apple or Orange Juice 1.50

Cold Beer

6-PACK BOTTLE

DOMESTIC 8
Bud • Bud Light
Coors Light
Michelob Ultra
Miller Light

IMPORTED

Corona 9
Corona Light 9
Stella 10
Heineken 10

CREATE A PIZZA

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

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

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
Sautéed 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 • 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 • Florentine • Green Pesto
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

Cook

LIGHTLY COOKED • SLIGHTLY CRISPY OUR WAY • WELL DONE

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 3

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 20 • Lg 26

CHEESE CALZONE

Stuffed w/ Ricotta & Shredded Mozzarella. 10
Toppings: Trad 1 • Spec 2 • Prem 2.50

MEAT CALZONE

Pepperoni, Crumbled Sausage, Meatballs,
Ham, Bacon, Ricotta, and Shredded
Mozzarella. 13

VEGETARIAN CALZONE

Sautéed Mushrooms, Onions, Green Bell
Peppers, Spinach, Tomatoes, Black Olives,
and Ricotta. 12

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 11 • Sm 15 • Lg 18 • XL 20
Sicilian: Sm 18 • Lg 21

MEAT LOVERS

Pepperoni, Crumbled Sausage, Meatballs,
Ham, and Bacon.
Per 12 • Sm 16 • Lg 21 • XL 23
Sicilian: Sm 19 • Lg 24

HAWAIIAN

Boar's Head Ham with Chopped Pineapple.
Per 11 • Sm 15 • Lg 18 • 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

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. Per 12 • Sm 16 • Lg 20 • XL 22

CHICKEN MARSALA

No Pizza Sauce. Grilled Chicken with
Sautéed Mushrooms and Sweet Marsala
Wine Sauce. Per 11 • Sm 16 • Lg 20 • XL 22

CHICKEN PARMIGIANA

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

CHICKEN FLORENTINE

Creamy White Sauce, Grilled Chicken,
Artichoke Hearts, and Spinach.
Per 12 • Sm 16 • Lg 20 • XL 22

EGGPLANT PARMIGIANA

Housemade Marinara, Breaded-n-Fried
Fresh Eggplant with Shredded Mozzarella,
and Ricotta. Per 12 • Sm 16 • Lg 20 • XL 22

LASAGNA

Bolognese Meat Sauce, Ricotta, and
Shredded Mozzarella.
Per 11 • Sm 16 • Lg 20 • XL 22

SHRIMP SCAMPI

No Pizza Sauce. Shrimp sautéed in White
Wine Lemon-Butter Sauce and Tomatoes.
Per 13 • Sm 18 • Lg 21 • XL 23

WHITE CLAM

No Pizza Sauce. Chopped Clams sautéed
with a White Wine Reduction and
Chopped Fresh Tomatoes.
Per 12 • Sm 17 • Lg 21 • XL 22

MARGHERITA

Housemade Marinara, Sliced Tomatoes,
Sliced Fresh Mozzarella, and Basil Leaves.
Per 11 • Sm 16 • Lg 20 • XL 22

PIZZA SUPREME

Pepperoni, Crumbled Sausage, Meatballs,
Green Bell Peppers, Sautéed Onions-n-
Mushrooms, and Black Olives.
Per 12 • Sm 19 • Lg 22 • XL 25
Sicilian: Sm 22 • Lg 25

SPHINGIONI

Housemade Marinara, Ricotta, Spinach, and
Tomatoes topped with Toasted Italian
Breadcrumbs. Per 11 • Sm 16 • Lg 20 • XL 22

WHITE

No Pizza Sauce. Ricotta, Shredded Mozzarella,
light drizzle of Garlic-n-Olive Oil & Seasoned
Parmesan. Per 11 • Sm 15 • Lg 19 • XL 21

VEGGIE

Spinach, Tomatoes, Sautéed Mushrooms-n-
Onions, Black Olives, and Green Bell Peppers.
Per 12 • 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 3

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. Sm 15 • Lg 21

ITALIAN STROMBOLI

Pepperoni, Capicola, Salami, and
Shredded Mozzarella. Sm 16 • Lg 22

VEGETARIAN STROMBOLI

Sautéed Mushrooms, Onions, Spinach,
Tomatoes, and Black Olives. Sm 14 • Lg 20

CREATE A PASTA DISH

Includes Side House Salad or Caesar Salad and Fresh-Baked Garlic Knots. Side of Veggies 3
Penne (Gluten Free 3) • Spaghetti • Linguine • Fettuccine • Angel Hair
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

PESTO Basil Pesto mixed with Heavy Cream and Seasoned Grated Parmesan. 12

CARBONARA

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

ALLA VODKA

Housemade with Heavy Cream and
Housemade Marinara, Prosciutto,
Sautéed Onions, and a touch of 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
Lemon Wine Sauce.

MARSALA

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

PICCATA

Cutlet in White Wine Lemon Sauce with Capers and Sautéed Mushrooms.

FLORENTINE

Grilled Chicken, Artichoke, and Spinach
sautéed in a White Cream Sauce.

ROMANO

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

SCARPIELLO

Cutlet simmered in Creamy White Wine Lemon
Sauce and mixed with Mild Italian Sausage,
Roasted Red Peppers, and Green Bell Peppers.

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. 3

HOUSE

Romaine Lettuce with Red Onions, Tomatoes,
Black Olives, Banana Peppers, and Roasted
Red Peppers. 8 • Chicken 4 • Shrimp 6

CAESAR

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

ANTIPASTA

Tortellini Pasta mixed with Boar's Head
Meats-n-Cheeses marinated in Olive Oil
Dressing over Romaine. 11

CHEF

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

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

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, Ground Beef,
or Spinach with Housemade Marinara. 13

MUSHROOM RAVIOLI

Wild Mushrooms with Truffles and your
choice of Alfredo or Housemade
Marinara. 14

EGGPLANT PARMIGIANA

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

EGGPLANT ROLLATINI

Fresh Eggplant rolled-n-stuffed with a
blend of Ricotta and Shredded Mozzarella
then topped w/ Seasoned Grated Parmesan
and served with 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 in Fresh Herbs, Minced
Garlic, and a White Wine Lemon-Butter Sauce
then 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

STUFFED SHRIMP

Large Shrimp stuffed with Lobster and
Crab Meat then topped-n-baked with
Creamy Lemon Butter Sauce. 22

STEAMED MUSSELS

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

ALMOND GROUPE

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

SOUP

Made Fresh Daily and served with Crackers. Bowl 5 • Fresh-Baked Garlic Knots 1

MONDAY Chicken Noodle

Fresh Chicken Breast, Housemade
Chicken Broth, and Noodles.

TUESDAY Cream of Broccoli

Steamed Broccoli and Cream Sauce.

WEDNESDAY Pasta "Fazool"

Great Tasting Vegetarian Italian Pasta
with Beans.

THURSDAY Cream of Chicken Chicken Breast with Corn in Cream Sauce.

FRIDAY Shrimp Veggie

Fresh Shrimp, Veggies, and Seafood Broth.

SATURDAY New England Clam Chowder

Fresh Clams White Cream Sauce.

SUNDAY Chicken Florentine

Housemade with Chicken, Spinach, and
Cream Sauce.