

# L'Appetito

est. 2001

## Italian Ristorante

[www.LAppetitoPizza.com](http://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

## DESSERTS

### 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 6

### CANNOLI

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

## Cheesecakes

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

### PLAIN

Creamy New York-Style Cheesecake on Graham Cracker Crust. Slice 6

### CHOCOLATE

Prepared with Ghirardelli Milk Chocolate and an Oreo Cookie Crust then drizzled with Chocolate Syrup. Slice 6

### 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. Slice 6

### WHITE CHOCOLATE RASPBERRY

Prepared with Ghirardelli White Chocolate and Raspberry Purée on Graham Cracker Crust then drizzled with a Vanilla and Raspberry Syrup. Slice 6

### CHOCOLATE STRAWBERRY

Prepared with Ghirardelli Milk Chocolate and an Oreo Cookie Crust topped with Strawberry Glaze and Fresh Strawberries. Slice 6

## 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 with 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

### VEGGIES

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

### CHEESES

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

### 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 • Chardonnay  
Merlot • White Merlot  
Pinot Grigio • Pinot Noir  
Rose • Sauvignon Blanc  
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  
Bud Light Orange  
Coors Light  
Michelob Ultra  
Miller Light  
Angry Orchard Apple Cider

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 with Ricotta and Shredded Mozzarella. 10  
Toppings: Trad 1 • Spec 2 • Prem 2.50

#### MEAT CALZONE

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

#### VEGETARIAN CALZONE

Sautéed Mushrooms, Onions, 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 11 • 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 11 • Sm 16 • Lg 20 • XL 22

#### BUFFALO CHICKEN

No Pizza Sauce. Fried Boneless Bites mixed in Mild Buffalo Sauce.  
Per 11 • Sm 16 • Lg 20 • XL 22

#### CHICKEN ALFREDO

Creamy Alfredo Sauce and Grilled Chicken.  
Per 11 • Sm 16 • Lg 20 • XL 22

#### CHICKEN FAJITA

Grilled Marinated Chicken with Sautéed Onions, Roasted Red Peppers, Green Bell Peppers. Per 11 • 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 11 • Sm 16 • Lg 20 • XL 22

#### CHICKEN FLORENTINE

Creamy White Sauce, Grilled Chicken, Artichoke Hearts, and Spinach.  
Per 11 • Sm 16 • Lg 20 • XL 22

#### EGGPLANT PARMIGIANA

Housemade Marinara, Breaded-n-Fried Fresh Eggplant with Shredded Mozzarella, and Ricotta. Per 11 • 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 11 • 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

#### SPRING

Romaine Lettuce mixed with Candied Walnuts, Dried Cranberries, Red Grapes, and Gorgonzola Cheese. 10

#### CAPRESE

Sliced Fresh Mozzarella and Tomatoes with Basil Leaves and a drizzle of Balsamic Glaze. 9

#### BUFFALO CHICKEN

House Salad topped w/ Mild Boneless Bites. 12

#### TUNA

Tuna mixed with Red Onions, Celery, and Mayo over our House Salad. 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 Chef's Special

Please call for availability.

**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.