



NAPOLETANO

WOOD FIRED TAVERN

STARTERS

BAKED MEATBALLS	\$15.95
melted mozzarella, marinara	
BURRATA BOMB	\$16.95
wrapped in prosciutto, breaded & fried. hot honey, balsamic glaze	
THAI CHILI BRUSSELS SPROUTS	\$15.95
sesame, pancetta, puffed rice	
SHORT RIB MAC	\$21.95
braised short rib, homemade mac	
GARLIC MUSSELS	\$17.95
garlic butter white wine	
WINGS (10 PC)	\$16.95
choice of: dry rub, buffalo or hot honey	
SHRIMP BEEPS	\$15.95
spicy san marzano sauce	
MOZZARELLA CAROZZA	\$13.95
housemade fried mozzarella, marinara	
SAUSAGE PALERMO	\$16.95
grilled sausage wheel stuffed with cheese & parsley, spicy cherry peppers, sautéed garlic broccoli rabe	

PIZZA & CALZONES

MARGHERITA PIZZA	\$16.95
san marzano tomato sauce, fresh mozzarella, basil, olive oil	
NAPOLETANA PIZZA	\$18.95
fresh mozzarella, roni, nduja, chili flakes, hot honey	
TONY SOPRANO PIZZA	\$18.95
sausage, cherry peppers, mozzarella, olive oil	
PESTO PIZZA	\$17.95
homemade pesto, mozzarella, burrata	
QUATTRO FORMAGGI PIZZA	\$17.95
mozzarella, burrata, ricotta, provolone	
GARLIC CLAM PIZZA	\$19.95
fresh garlic, chopped clams, mozzarella, olive oil	
FIG & PROSCIUTTO PIZZA	\$18.95
fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil	
RONI CALZONE	\$15.95
pepperoni, ricotta, mozzarella, provolone	
BROCCOLI RABE & SAUSAGE CALZONE	\$17.95
sautéed garlic broccoli rabe, sausage, mozzarella, ricotta	

PASTA

PASTA GENOVESE	\$33.95
paccheri pasta, braised short rib, osso buco gravy, burrata	
PASTA ALLA MILANESE	\$29.95
creamy gnocchi vodka over pan-fried chicken milanese, hot honey burrata	
BAKED RIGATONI	\$25.95
homemade meatballs, san marzano tomato sauce, ricotta, topped with baked mozzarella	
SPICY SHRIMP PASTA	\$27.95
fettuccine, spicy cherry tomato sauce	
GNOCCHI SORRENTINA	\$25.95
homemade gnocchi, san marzano tomato sauce, mozzarella, pecorino, basil	
CAVATELLI DI PALERMO	\$27.95
sausage, grape tomato, burrata, pecorino, tomato cream sauce	
WILD MUSHROOM AGNOLOTTI	\$32.95
half moon shaped pasta stuffed with mushrooms, truffle oil, ricotta, tomato cream sauce	

SALAD

ANTIPASTO SALAD	\$15.95
house medley, prosciutto, soppressata, cherry peppers, fresh mozzarella, onion, tomato, red wine vinaigrette	
CHOPPED SALAD	\$15.95
bacon, egg, tomatoes, blue cheese crumbles, cucumber, red wine vinaigrette	
CLASSIC CAESAR SALAD	\$13.95
romaine, parmigiano, croutons	
ARUGULA SALAD	\$13.95
grape tomato, radicchio, shaved pecorino, lemon vinaigrette	
CHICKEN MILANESE SALAD	\$25.95
arugula, tomato, onion, burrata, balsamic	

SALAD ADD ONS:

HANGER STEAK	\$14.95
GRILLED SHRIMP	\$10.95
GRILLED CHICKEN	\$7.95

KIDS

CHEESE PIZZA	\$13.95
PASTA WITH MEATBALL	\$13.95
PASTA WITH BUTTER	\$9.95
PASTA MARINARA	\$9.95
CHICKEN FINGERS & FRIES	\$13.95
MOZZARELLA STICKS	\$11.95

SANDWICHES

PROSCIUTTO & ARUGULA SANDWICH	\$13.95
mozzarella, tomato, prosciutto, arugula, balsamic glaze, olive oil	
NASHVILLE HOT CHICKEN SANDWICH	\$15.95
sliced hot chicken, homemade slaw, pickle, west sauce	
HANGER STEAK SANDWICH	\$22.95
garlic aioli, arugula, provolone	
HALF POUND BURGER	\$22.95
cheddar, bacon, lettuce, tomato, onion, pickles, served with fries	
BACON JAM BURGER	\$22.95
bacon jam, double smash burger, cheddar, served with fries	
ITALIAN SAUSAGE & PEPPERS	\$13.95
peppers & onions, touch of marinara	
NAPOLETUNA	\$12.95
homemade tuna salad, sliced lettuce, tomato, onion	
GRILLED CHICKEN	\$13.95
grilled chicken, prosciutto, roasted peppers, arugula, balsamic	
ITALIAN DIP	\$21.95
shaved homemade roast beef, provolone, horseradish cream, homemade au jus	

ADD FRIES FOR \$4.95

ENTREES

GRILLED HANGER STEAK	\$35.95
salt & pepper grilled, mashed potato & veggie	
PORK CHOP MILANESE	\$37.95
pounded thin, crispy crust, arugula, tomato, burrata, balsamic	
GRILLED SALMON	\$31.95
dijon mustard sauce, mashed potato & veggie	
PORK CHOP ARRIBIATA	\$33.95
14 oz private reserve, sweet & hot peppers, mashed potato & veggie	
CHICKEN PARMIGIANA	\$25.95
served with pasta, classic marinara or vodka sauce +\$2.95	
BRAISED SHORT RIBS	\$35.95
osso bucco gravy, mashed potato	

DESSERT

COOKIE LAVA CAKE	\$13.95
MINI CANNOLIS (2)	\$7.95
OREO CHEESECAKE	\$11.95
CREME BRULEE CHEESECAKE	\$11.95
CHOCOLATE MOUSSE CAKE	\$11.95
TIRAMISU	\$11.95
ICE CREAM TRIO	\$11.95



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COCKTAILS

FIRED UP MARGARITA	\$14
lunazul reposado infused with dragon fruit and jalapeño, lime, agave, black habanero lava salt rim	
LAVENDER HAZE	\$14
mcqueen and the violet fog ultraviolet gin, lavender, lemon, aquafaba	
ESPRESSO MARTINI	\$14
vodka, borghetti espresso liqueur, espresso	
GOLFER'S TAN	\$14
vodka infused with black tea, house made pineapple lemonade	
LIMONCELLO BASIL SMASH	\$14
vodka, limoncello, basil	
LAMBRUSCO SOUR	\$14
larceny bourbon, lambrusco, fresh lemon juice, simple syrup	
CLASSIC APEROL SPRITZ	\$14
aperol, prosecco, soda	
COSMO BIANCO	\$14
vodka, italicus, orange liqueur, white cranberry, lime	
MANHATTAN	\$14
rittenhouse rye, sweet vermouth, angostura & orange bitters	
NEGRONI SBAGLIATO	\$14
campari, sweet vermouth, prosecco, orange	
SPARKLING SANGRIA	\$14
lambrusco, brandy, orange liqueur, fruit	
OLD FASHIONED	\$14
rittenhouse rye, turbinado, jerry thomas decanter bitters, sassafras	
ITALIAN CREAM SODA	\$14
vodka, amaretto, vanilla almond simple, soda	

DRAFT BEER

PERONI NASTRO AZZURO	\$8
italian pale lager	
GHOST HAWK LAGER	\$8
american craft golden lager	
GOOSE ISLAND IPA	\$8
fruit forward imperial IPA	
BLUE MOON	\$8
belgian white belgian-style wheat ale	
GHOST HAWK SEASONAL	\$8
ask your server	
MICHELOB ULTRA	\$6
superior light lager	

BOTTLES & CANS

MILLER LIGHT	\$7
light american lager	
BUDWEISER	\$7
medium bodied american lager	
BUDWEISER LIGHT	\$7
light american lager	
CORONA EXTRA	\$7
mexican pale lager / slim can	
CORONA LIGHT	\$7
mexican pilsner lager / slim can	
HEINEKEN	\$7
dutch lager	
HEINEKEN LIGHT	\$7
dutch light bodied lager	
HEINEKEN OO	\$7
non-alcoholic dutch lager	
MICHELOB ULTRA	\$7
superior light lager	
MAGNERS	\$8
original irish cider	
SUN CRUISER	\$9
HIGH NOON	\$9

WHITES

GLASS | BOTTLE

PINOT GRIGIO / Donini, Della Venezie, Italy	\$9
CHARDONNAY / Donini, Della Venezie, Italy	\$9
RIESLING / Shlink Haus QBA, Germany	\$9
PINOT GRIGIO / Bacaro, Fruiti-Venezia Giulia, Italy	\$12 \$44
SAUVIGNON BLANC / Frenzy, Marlborough, New Zealand	\$12 \$44
CHARDONNAY / Daou, Paso Robles, California	\$14 \$52
VERMENTINO / Picco del Sole, Sardina, Italy	\$34
PECORINO / Di Sipio, Abruzzo, Italy	\$39
FALANGHINA / Del Sanni, Feudi Di San Gregorio, Campana, Italy	\$44
SAUVIGNON BLANC (BABY SANCERRE) / Pascal Jolivet "Attitude", France	\$48
CHARDONNAY / Frank Family Vineyards Cameros, Napa Valley, CA	\$65

SPARKLING

PROSECCO / Lamberti, Veneto, Italy	\$11
PROSECCO / Era NV Organic, Veneto, Italy	\$14
LAMBRUSCO / Medici Ermete Rosso Reggiano Dolce I Quercioli, Italy	\$14
CREMANT / Dominique Gruhier de Bourgogne, Extra Dry Brut, France	\$16 \$60
MOET & CHANDON / Brut Imperial, France NV	\$139
VEUVE CLIQUOT / Yellow Label Brut, France NV	\$149
VEUVE CLIQUOT / Vintage Rose, France 2015	\$169

RED

CABERNET SAUVIGNON / Donini, Della Venezie, Italy	\$9
PINOT NOIR / Donini, Della Venezie, Italy	\$9
CHIANTI SUPERIORE / Poderi Melini, Tuscany, Italy	\$12 \$44
MALBEC / Escorihuela, Mendoza, Argentina	\$12 \$44
MONTEPULCIANO D'ABRUZZO / Visconti del Rocca, Abruzzo, Italy	\$12 \$44
PINOT NOIR / Straight Shooter, Willamette Valley, Oregon	\$14 \$52
CABERNET / Twenty Rows, North Coast, California	\$14 \$52
COTES DU RHONE / Famille Coulon, Domaine de Beurenard, Rhone Valley, France	\$14 \$52
TOSCANO CITTO / Castello Di Volpaia, Tuscany, Italy	\$14 \$52
NERO D'AVOLA / Tenuta Rapitala, Sicily, Italy	\$35
CABERNET SAUVIGNON / Juggernaut, California	\$46
SANGIOVESE RUBICONE IGP / Gury Tenuta Mara, Emilia-Romagna, Italy	\$48
CHIANTI CLASSICO RISERVA / Ruffino Ducale, Tuscany, Italy	\$55
AMARONE DELLA VALPOLICELLA / Santi, Veneto, Italy	\$89
BAROLO / Marchesi di Barolo, Piedmont, Italy	\$89
PROMIS TOSCANA ROSSO / Ca'Marcanda by Gaja, Tuscany, Italy	\$109

ROSE

ROSE / Peyrassol, Provence, France	\$12 \$44
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