

APPETIZERS/APERTIVOS

Eggplant roll - ups.....	\$7.95
Rollitos de berengena con queso	
Stuffed with ricotta, mozzarella and parmigiano cheese	
Mussels.....	\$11.00
Mejillones al sarten con salsa roja o blanca	
Sauteed in red or white wine garlic sauce with garlic bread	
Fried Calamari.....	\$9.00
Calamares fritos	
With banana pepper, red pepper and marinara sauce on the side	
East cost oysters half of dozen.....	\$15.00
Ostras	
Stuffed mushrooms.....	\$9.00
Champiñones rellenos	
Crab Cake with crab legs shape remoulade sauce.....	\$9.00
Torta de cangrejo	
Shrimp Cocktail.....	\$12.00
Cocktail de camarones	
Shrimp scampi with artichoke hearts and garlic bread.....	\$12.00
Camarones salteados con corazones de alcachofa en salsa de vino blanco	

HOME MADE SOUPS/SOPAS DE LA CASA

Clam chowder	\$7.00
Sopa de almejas	
Wedding soup with rice and salad.....	\$7.00
Sopa de albondigas con arroz y ensalada	
Colombian beef stew.....	\$10.00
Sancocho servido con arroz, ensalada y aguacate	
served with rice, salad and avocado	
Colombian tripe soup.....	\$10.00
Mondongo, servido con arroz, ensalada y aguacate	
Served with rice, salad and avocado	

SALADS/ENSALADAS

Mozzarella alla caprese\$12.00

Ensalada a la caprese

Fresh mozzarella, tomato, basil, balsamic glazed and EVOO

Cesar salad.....\$8.00

Ensalada ceasar agregar pollo (\$11) carnitas BBQ o camarones (\$14)

Add chicken (\$11.00) add BBQ steak tips (\$14.00) Add Shrimp (\$14.00)

With homemade dressing

Chef's salad.....\$16.00

Ensalada Napoles con pollo o trozos de carne BBQ

Fresh spinach, fresh grilled corn kernels, fresh roasted red peppers, shredded queso fresco, avocado, italian house dressing with BBQ steak tips or grilled chicken

PASTA DISHES/PASTAS

Chicken parmigiana (Ziti or spaghetti).....\$16.00Veal...\$19.00

Pollo empanizado con salsa de tomate y queso

Pan fried with garlic crusted panko in D.O.P. San Marzano tomato sauce, mozzarella cheese and baked

Chicken Ziti broccoli\$16.00

Pollo con pasta ziti y brocoli, salsa de vino blanco y ajo o alfredo

Sauteed in garlic wine butter sauce and parm cheese or alfredo sauce

Chicken Marsala (ziti or spaghetti)\$16.00..... Veal...\$19.00
Pollo en vino marsala con champiñones y jamon
sauteed with mushrooms & ham finished in marsala wine butter sauce

Chicken picatta (ziti or spaghetti).....\$16.00..... Veal...\$19.00
Pollo en salsa de vino blanco y limon con alcaparras
sauteed in white wine lemon and capers butter sauce

Chicken saltimbocca.(ziti or spauetti).....\$17.00 Veal...\$20.00
Pollo saltimbocca
with prosciutto, mozzarella cheese in a creamy marsala wine butter sauce

Chicken cacciatore (ziti or spaghetti).....\$17.00
Pollo en salsa Cacciatore
Sauteed with garlic, peppers, onions mushrooms
and D.O.P. San Marzano tomato sauce

Homemade Mac-n-cheese\$15.00

Pasta macaroni con queso

Fettucini alfredo.....\$13.00

Rigattoni bolognese, three meats (pork, veal & beef).....\$18.00

Pasta con carne molida y salsa de tomate

Spaghetti carbonara.....\$17.00

spaghetti con salsa carbonara

Sauteed with bacon and green peas

Spaghetti alla puttanesca.....\$16.00

Spaghetti con salsa a la puttanesca

Sauteed anchovies, capers, kalamatta olives and basil in San Marzano tomato sauce

Pasta alla amatriciana.....\$16.00

Pasta de salsa a la amatriciana

Sauteed smokey bacon, onions, garlic, white wine, chili flakes, in San Marzano
tomato sauce.

Pasta Primavera.....\$14.00

Pasta con vegetales al sarten

Sauteed with broccoli, carrots, peppers, mushrooms in either garlic white wine butter sauce
or red sauce

Potato riccotta gnocchi primavera.....\$14.00

Gnocchi de pasta con vegetales al sarten

Homemade dumplings, sauteed with fresh vegetables in a garlic wine butter sauce

Eggplant parmigiana.....\$16.00

Berengena a la parmigiana (ziti o spaguetti)

Served with ziti or spaguetti

Italian homemade meatballs (spaguetti or ziti).....\$15.00

Albondigas con pasta y salsa de tomate

Homemade lasagna with a meatboll.....\$16.00

Lagsana con albondigas

Fresh lobster ravioli,\$28.00

Ravioli con langosta

sauteed with lobster and D.O.P San Marzano tomato brandy cream sauce

Fresh porcini ravioli.....\$16.00

Ravioli con champiñones

in mushroom cream sauce

Fresh cheese ravioli parmigian.....\$14.00

Ravioli con queso y salsa de tomate

Veal OSSO BUCCO.....\$26.00

Hueso de ternera con salsa marinera

Served over risotto alla milanese

Frutti di mare\$21.00

Mariscos al sarten con pasta

Calamari, scallops, mussels and shrimp sauteed with D.O.P. San Marzano tomato sauce, garlic white wine sauce or Fra Diavolo, choice of ziti or spaguetti

Whole fresh Lobster Fra Diavolo.....\$Market price

Langosta entera con salsa fra diavolo

Sauteed with garlic, pepper, onions, mushrooms, brandy and and spicy D.O.P. San Marzana tomato sauce, choice of pasta

Shrimp and broccoli scampi (ziti or spaguetti).....\$18.00

Camarones con brocoli en salsa scampi

sauteed in garlic white wine herb butter sauce parmigian cheese with garlic toast

Shrimp Fra Diavolo (ziti or spaguetti).....\$18.00

Camarones en salsa fra diavolo

sauteed with garlic, peppers, onions, mushrooms, brandy and spicy San Marzano tomato sauce with garlic toast

Vongole.....\$18.00

Almejas Salteadas con vino blanco y ajo

Littlenecks and chopped clams sauteed with garlic white wine butter sauce or red sauce with fresh bucatini pasta and garlic toast

FROM THE GRILL / A LA PARRILLA

Pork chops with apple sauce.....\$22.00

Chuleta de cerdo con salsa de manzana

Served with mashed potato and grilled asparagus

BBQ Pork ribs.....\$16.00

Costilla a la BBQ

Served with mashed potato and fresh grilled corn kernels.

Grilled chicken breast.....\$15.00

Pollo a la plancha

Served with sauteed mix vegetables and white rice

Grilled Chicken Breast (pollo en crema de champiñones).....\$15.00

Served with mushroom cream sauce, white rice and sweet plantains

16 oz Grilled sirloin steak.....\$26.00

Punta de anca a la parrilla

Served with mashed potato and grilled asparagus bordelaise sauce on side

Napoles Sirloin steak\$26.00

with shrimp marinara Served with rice and salad

Especial Napoles punta de anca con camarones marinara, arroz y ensalada

BBQ steak tips.....\$18.00

Trozos de carne a la BBQ

Served with mashed potato and sauteed broccoli

Jack cheese Hamburger.....\$16.00

Hamburguesa especial Napoles

8oz Burger with potato hash, bacon, truffle mayo, and steak Fries

Colombian Mountain Dish (Montañero).....\$14.00

Served with White rice, colombian sausage, beans, sweet plantains, corn bread, grilled steak, fried pork belly rind on, egg, and avacodo.

SEAFOOD/MARISCOS

Fried red snapper.....	\$16.00
Pargo rojo frito con arroz, ensalada y tostones	
Served with rice salad and tostones	
Grilled Salmon with miso ginger soy glaze.....	\$18.00
Salmon a la parrilla	
served with sauteed green beans and mashed potatoes	
Baked Scallops.....	\$18.00
Ostiones al horno con pure de papa y vegetales	
Served with mashed potatoes and sauteed mix vegetables	
Pan fried bread crusted haddock.....	\$17.00
Filete de pescado apañado	
Served with mashed potatoes and sauteed vegetables	
Fried scallops.....	\$18.00
Ostiones fritos	
Served with fries, onion rings, coleslaw, tartar sauce lemon wedge	
Sauteed trout.....	\$16.00
Trucha frita con arroz, ensalada y maduros	
Served with rice, salad and sweet plantains	

KIDS MENU/MENU PARA NIÑOS

Chicken fingers with fries.....	\$7.00
Pollitos fritos con papitas	
Hot Dog with fries.....	\$7.00
Perrito calientes con papitas	
Cheese burger with fries.....	\$7.00
Hamburguesa con queso y papitas	
Macaroni and cheese.....	\$7.00
Pasta macaroni con queso	
Grilled Cheese with fries.....	\$7.00
Pancito con queso y papitas	
Kid's Pasta meatball.....	\$7.00
Pasta con albondiga y salsa de tomate	

Before placing your order, please inform your server if a person in your party has a food allergy

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.
Atencion: Consumir carnes, aves, mariscos, o huevos no cocidos completamente puede aumentar el riesgo de intoxicacion.

DESSERTS POSTRES

Chocolate mousse glass.....\$7.00

Rich chocolate mousse and zabaione,
topped with chocolate curls.



Tiramisu ladyfinger.....\$8.00

layers of espresso drenched ladyfingers
separated by mascarpone cream and
dusted with cocoa powder



Frutti Di Bosco.....\$8.00

shortcrust pastry base filled
with chantilly
cream, topped with a layer
of sponge cake
and lavishly garnished
with an assortment of berries



Coconut ripieno.....\$7.00

creamy coconut sorbetto served
in the natural fruit shell garnished
with fresh toasted shaved coconut
and caramel sauce



Molten chocolate lava cake.....\$8.00

Our moist chocolate cake enrobed
with dark chocolate filled with a
chocolate truffle that melts out when
heated. Served with a scoop
of ice cream



Strawberry cheesecake.....\$8.00



Ask for the courtesy of the house birthday chocolate cake with vanilla gelato dome