

Welcome to
NAPOLATANO'S.com
 Ph: 332-6671 • Fax: 332-2285
 606 NW 75th Street
 Gainesville, FL
 Est. 1979
 www.napolatano.com • Free Wireless Internet

Thursday Night Pub Night
 Better than England's
 Fish & Homemade
 Chips \$7.00
 *In Store Only

APPETIZERS / SHAREABLES

VEGETARIAN

- Fried Mozzarella Sticks** sm 5.50 lg 9.99
Cut fresh daily from our low-fat mozzarella cheese, lightly breaded and served with marinara sauce
- Seasonal Healthy Tray** 9.99 GF
An assortment of fresh crisp veggies, fruits & cheeses served with blue cheese dip
- Bruschetta** sm 5.50 lg 9.99
Delightful crostinis topped with garlic, tomatoes and Romano cheese
- Spinach & Artichoke Dip** 9.99
Oven baked creamy spinach & artichoke dip served with toasted crostinis
- Blackened Brie** 9.99
A wedge of blackened brie served with toasted crostinis, sliced apples and grapes



Blackened Brie

FLAT BREAD

- Blanco Flatbread** sm 5.35 lg 9.99
Chicken, Feta cheese, onions, fresh garlic, topped with Ricotta cheese and our home grown basil
- Shrimp Scampi Flatbread**
sm 5.35 lg 9.99
Caramelized onions, grilled shrimp, garlic and olive oil sprinkled with mozzarella cheese



Shrimp Scampi Flatbread

SEAFOOD

- Buffalo Shrimp** sm 5.50 lg 9.99
Lightly fried and drizzled with a spicy sauce
- Fresh Mussels** 9.99 GF
Simmered in a white wine vermouth lemon reduction
- Fried Calamati** 10.99
Served with spicy red sauce
- Crab Cakes (2)** 10.99
Crispy and golden, made with blue crab and served with our signature Rhode Island remoulade
- KABANG Shrimp** 9.99
Fried shrimp tossed in a spicy, garlic Thai and chili sauce
- Peel and Eat Shrimp** 9.99 GF
1/2 lb. Served hot or cold with cocktail sauce



Crab Cakes



KABANG Shrimp

CHICKEN

- Jumbo Buffalo All Natural Chicken Wings**
Breaded/Unbreaded
ten 11.99 twenty 22.50
Choice of mild, spicy, sweet & sour, teriyaki, garlic, honey dijon, or BBQ
Add Blue cheese/Ranch dressing 89¢ • Add Celery/Carrots 89¢
- Chicken Fingers** sm 5.50 lg 9.99
Lightly fried and tossed with a spicy sauce, served with blue cheese & celery



Breaded Chicken Wings

GF: Gluten Free Foods

GULF OYSTERS & CEDAR KEY CLAMS

Visit our local seafood and steak display
 Raw (6) Steamed Clams (6) Fried (6) Steamed (6) Market Price.
 See monthly menu for prices.



FDA Code: Eating raw or undercooked animal foods, including raw oysters, can cause health risks.

Every Tuesday
 All Our
 Appetizers are
 1/2 Priced
 *In Store Only

**Healthier/
 Lighter Side**

SALADS

Choice of Blue cheese, Creamy Italian, French, Oil & Vinegar, Caesar, House Italian, Thousand Island, Ranch, Lite Italian, Honey Mustard, Raspberry Vinaigrette, or Fat Free Ranch

- Almond Crusted Mahi Salad** 11.99 GF
Boiled almond crusted Mahi filets served on top of assorted mixed greens, tomatoes, cucumber, jicama slaw, pepperoncini and onion, served with lemongrass vinaigrette
- Shrimp or Blackened Chicken Tortellini Salad** 12.99
A delicious blend of tri-flavored tortellini, black olives, broccoli, feta cheese in a light vinaigrette dressing, topped with chilled blackened chicken or cold shrimp. Served in our homemade edible bowls
- Chicken Salad** grilled, blackened, or Caesar 10.99 GF
A delicious all natural blackened or grilled breast of chicken served over salad greens, tomatoes, and pepperoncini or romaine lettuce with croutons, tomatoes and pepperoncini. Substitute shrimp—95¢
- Fried or Buffalo Chicken Salad** 10.99
All natural fried chicken tenders served over an assortment of salad greens, pepperoncini, tomato, and onion, served with celery
- BBQ Sante Fe Chicken Salad** 10.99
All natural BBQ chicken over romaine lettuce with red onions, tomatoes, avocado, pepperoncini, crumbled bacon, and shredded Monterey Jack cheese with BBQ Ranch dressing
- G's Favorite Chicken Salad** 10.99
Spinach salad and blue cheese topped with grilled chicken breast, nuts and cranberries with raspberry vinaigrette



Shrimp or Blackened Chicken Tortellini Salad



Almond Crusted Mahi Salad

Chicken Cobb Salad 11.99
Fried, all-natural chicken breast over mixed greens with tomato, onion, cucumber, bacon, Monterey jack, and cheddar cheese with a honey mustard dressing.



Chicken Cobb Salad

Steak Salad 12.99 GF
Delicious 6 oz sliced certified Angus beef sirloin filet served over a variety of salad greens, pepperoncini topped with cheddar cheese, mushrooms, tomatoes and onions substitute blue cheese



Steak Salad

Chef Salad 10.99 GF
Crisp lettuce with lots of sliced ham, salami, turkey breast, Swiss and American cheeses, garnished with tomatoes and egg *All-turkey chef salad, add 40¢

Greek Salad 10.99 GF
Romaine & iceberg lettuce, tomato, cucumbers, red onion, kalamata olives, pepperoncini, red beans, feta cheese, green onions, anchovies, and Greek potato salad with special Greek dressing, served with bread

Antipasto Salad 13.99 GF
A true Italian Classic with piles of prosciutto, Genoa salami, imported and domestic provolone attractively arranged on top of fresh, crisp lettuce and garnished with onions, peppers, olives, tomatoes and anchovies

House Salad 3.99 GF
Chopped lettuce with ripe tomatoes, onions, carrots, red cabbage and pepperoncini



House Salad

GF: Gluten Free Foods

**Wednesday
 Burger Night
 Only \$5.99**
 Add a Brew for \$1
 *In Store Only

BURGERS

Served on a roll with lettuce, tomato, onion, French Fries and a sliced pickle
 Gluten Free (GF) burgers, served without the bun and with a house salad sweet potato fries or onion rings*

- Naked Burger** 8.99 GF
- Bacon Cheddar Burger** 10.55 GF
- Garden Veggie Burger** Smothered with sauteed mushrooms and cheddar cheese 8.99
- Cheese Burger** choice of Swiss, American, provolone, cheddar or blue cheese 9.99 GF
- Balboa Burger** Capicola, salami, mortadella and provolone tops our already delicious burger with our specialty dressing 10.65 GF
- Mushroom Swiss Burger** 9.99 GF
- Want a Bigger Burger/Double Burger?** Just add another 1/3 lb patty to any burger 3.50 GF
- Homemade Onion Straws** 0.85
- Add Avocado** 0.99



Bacon Cheddar Burger

* Additional price GF: Gluten Free Foods. Served without bun or french fries.

WE DELIVER to your home or office weekdays from 10am
In-Store Hours: Sunday, Tuesday-Thursday 4pm - 10pm • Friday 4pm - 1am • Saturday 4pm - 11pm

WEDNESDAY • Music • 6:30PM - 9:30PM
HAPPY HOUR • Daily 4 - 7 • STARTING \$2.99

PIZZA & CALZONES

We are proud to say we only use the finest 100% natural cheese. All of our vegetables are fresh and our dough is made daily*

Ingredients underneath cheese



Super Delight Our delicious supreme pizza is thick with ingredients and is offered at a special price. 12" (for 1-2) 19.99 16" (for 3-5) 24.99
Includes pepperoni, sausage, Canadian bacon, green peppers, mushrooms and onions

Veggie Delight A vegetable lovers dream! Sink your teeth into this pizza. Lots of fresh vegetables at a special value. 12" (for 1-2) 19.99 16" (for 3-5) 24.99
Includes zucchini, eggplant, green peppers, tomatoes, onions and mushrooms

Meat Lovers Pizza Pepperoni, Canadian bacon, ground beef and sausage
12" (for 1-2) 19.99 16" (for 3-5) 24.99

Margherita Pizza Nappy's delicious pizza sauce and spices topped with fresh mozzarella, roma tomatoes and fresh basil from our garden. 12" (for 1-2) 19.99 16" (for 3-5) 23.99

12" (for 1-2) 16" (for 3-5)

Cheese Pizzas.....	13.99	16.99
Each additional ingredient	2.25	2.95
Extra Cheese.....	3.99	4.25
White Pizza.....	13.99	16.99

Pizza by the slice: 2-50 Extra ingredients: 70¢ each
* Gluten-free pizza available in 12" size, made with uillet & flax \$2.95 additional
* Please allow 20 minutes for your pizza. We can't rush quality!



Ingredients on top of cheese

Thin & Crispy

Our fresh dough stuffed with our delicious cheese mixture. You create the rest with your choice of ingredients

Including 2 ingredients Small (for 1-2) 14.99 Large (for 3-5) 17.99

Additional ingredients Small (for 1-2) 2.25 Large (for 3-5) 2.95



Calzone

Onion	Sausage	Broccoli	Artichoke *	Green Olive	Shrimp*	Feta Cheese*
Green Pepper	Canadian	Pineapple	Anchovies	Salami	BBQ or Grilled	Fresh Basil*
Ground Beef	Bacon	Pepperoni	Black Olive	Zucchini	Chicken*	Bacon Bits*
Tomato	Hot Pepper	Mushroom	Eggplant	Fresh Spinach*	Fresh Garlic*	

*Additional Charge

WRAPS & SANDWICHES

All sandwiches (except Kaiser) served on bakery whole wheat, rye, white, sub or kaiser roll (preservative free). Choice of whole wheat, tomato or spinach wrap. Choice of lettuce, tomato, onion, hot peppers, mayonnaise, mustard, oil & vinegar dressing and a pickle slice. Cheese—99¢ Double Meat—4.50, all other substitutions extra

Oven Roasted Roast Beef 9.99
Ham, Turkey and Swiss 9.65
Roast Beef, Ham and Turkey 9.65
100% Smoked Turkey Breast 9.65
Italian Combo 9.65
Swiss, American & Provolone Cheeses 8.99



Roast Beef

Reuben 9.99
Corned beef, sauerkraut & swiss, Thousand Island dressing on rye bread

Chicken Sandwich 9.50
All natural, no preservatives, no additives
Grilled, blackened, fried or buffalo boneless chicken breast on a kaiser roll

Grouper Sandwich 9.99
"Grilled, fried, or blackened," with melted provolone and served on a kaiser roll with tartar sauce

Cordon Bleu Kaiser 9.99
Ham, swiss, bacon topped with nappy's cali cream sauce

Crab Cake Kaiser 9.99
Crispy and golden made with blue crab, topped with crispy onion ring and served with our signature Rhode Island remoulade



Grouper Sandwich



Crab Cake Kaiser

Meatball Sub 9.50 Homemade & slightly spicy, served on a toasted sub with sauce
Chicken Parmigiana Sub 9.50 Lightly peppered 100% chicken breast smothered with sauce and cheese
Sweet Italian Sausage Sub 9.75 Served on a toasted sub with sauce
Eggplant Parmigiana Sub 9.50 Thin and tender layers of lightly breaded eggplant, served on sub with sauce and cheese



Chicken Parmigiana Sub

SPECIALTY

Want our delicious unlimited house salad? It will be available for purchase for only \$2.99 with dinners.

LIGHT UNDER 500 CALORIES

All Natural Preservative Free Chicken or Fresh Mahi Filet 13.99
Served over Basmati rice simmered in picatta sauce



Back Mahi Filet

NAPOLATANO'S SPECIALTIES

All of these dinners are served with garlic bread. Add our unlimited salad for \$2.99.

VEGETARIAN

Pottobello Penne Pasta 14.99 *Suggested wine: Pinot Noir*
Portobello mushrooms and roasted vegetables sautéed in a fresh herb sun-dried tomato sauce served over penne pasta

Eggplant Parmigiana 14.99

Suggested wine: Chianti
Thin and tender cuts of lightly-breaded eggplants layered with our delicious sauce and smothered with cheese. Served with a side of spaghetti or steamed vegetables

Vegan Bruschetta 14.99

Our fresh tomatoes are simmered with fresh spices and tops our gluten-free, eggless penne pasta with black olives and steamed vegetables.



Pottobello Penne Pasta

SAUSAGE

Sausage & Peppers 15.99

Suggested wine: Chianti
Delicious sweet Italian sausage cooked with green peppers and onions in a light garlic sauce, topped with fresh tomato. Served with a side of spaghetti



SEAFOOD

Shrimp & Scallop Linguine 17.25

Suggested wine: Chardonnay
Shrimp and scallops over linguine in a butter garlic, capers, tomatoes & artichoke hearts wine sauce



Mussels & Clams

Mussels & Clams 14.25

Suggested wine: Cabernet Sauvignon
Fresh mussels & clams in a spicy red sauce, served over a large bowl of linguine

Shrimp Scampi 15.99 *Suggested wine: Pinot Grigio*
Shrimp blended together with our delicious garlic sauce. Served with a side of spaghetti



St. Jacob Sauté

St. Jacob Sauté 18.25

Suggested wine: Sauvignon Blanc
Shrimp & scallops sautéed with artichokes, tomatoes & portabella mushrooms, garlic, sundried tomatoes, and onions in a fresh herb butter sauce, sprinkled with feta cheese and served with spinach fettuccine

CHICKEN

Summer Sauté 16.75 *Suggested wine: Sauvignon Blanc*
All natural chicken tenders sautéed with fresh spinach, roasted red peppers in a sundried tomato lemon herb butter served with angel hair pasta

Chicken Parmigiana 14.99 *Suggested wine: Cabernet Sauvignon*
A lightly breaded, thick chicken breast smothered with our delicious sauce and topped with melted cheese. Served with a side of spaghetti.
*For a lighter version, ask for grilled chicken

Chicken Matsala 14.50

Suggested wine: Malbec
All natural breaded chicken breast served in a sweet marula reduction sauce, served over fettuccine



Chicken Parmigiana

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GF: Gluten Free Foods

CERTIFIED ANGUS BEEF ON OUR SMOKED WOOD FIRED GRILL

Served with a potato and steamed vegetables. Add our unlimited salad for \$2.99.

12 oz Rib Eye GF
6 oz Petite Sirloin Center Cut GF
Market price. See monthly menu.
Suggested wine: Cabernet Sauvignon

Substitutions upon request
chef vegetable potato salad
sweet potato
thin French Fries
sweet potato fries*
thick cut homemade steak fries



*Additional price.

Saturday Night Prime Rib Night Only \$13.95

PRIVATE ROOMS ARE AVAILABLE for Rehearsal Dinners, BIRTHDAYS, & SPECIAL EVENTS

SUNDAY 5-9 • LIVE MUSIC ON THE PATIO - EVERY SUNDAY, RAIN OR SHINE • The Best Entertainers are Gainesville Musicians!

PASTA

All of these pasta dinners are served with garlic bread. Add our unlimited salad for \$2.99.

Lasagna 13.99 *uSuggested wine: Cabernet Sauvignon*
"16 layers"... Our version of the classic Italian dinner baked in layers of pasta, meats, cheeses and homemade sauce

Spaghetti with Marinara or Meat Sauce 8.99
uSuggested wine: Cabernet Sauvignon

Spaghetti & Meatballs or Sausage 10.25
uSuggested wine: Merlot

Gluten free/Wheat free Veggie Lasagna 14.99 *uSuggested wine: Chianti*
Made with mushrooms, zucchini, ricotta and mozzarella cheese and our delicious homemade sauce (made with brown rice pasta)

Lasagna

Baked Ziti 10.99 *uSuggested wine: Malbec*
A meatless dish with 3 different cheeses

Manicotti 11.45 *uSuggested wine: Cabernet*
A delicious cheese mixture rolled in a long pasta noodle, oven-baked, topped with more cheese

Linguine with White Clam Sauce 11.99
uSuggested wine: Chardonnay
A lightly seasoned garlic sauce with lots of clams

Fettuccine Alfredo (add chicken or shrimp 4.50) 12.50
uSuggested wine: Chardonnay
Fettuccine noodles tossed with alfredo sauce topped with broccoli

Baked Penne Alfredo 12.25 *uSuggested wine: Chardonnay*
Cheesy baked penne pasta in an alfredo sauce

Gnocchi 12.99 *uSuggested wine: Chianti*
Create your dish with any of Napolatano's homemade sauces: marinara, meat, white clam, Alfredo, rosa, creamy garden or pesto cream

Meat sauce available for an additional 2.35
Add chicken or shrimp to any entree 4.50
Add grilled or blackened



Linguine with White Clam Sauce

CREATE YOUR OWN PASTA

Create your own pasta dish by picking one of Napolatano's homemade Sauces and one of the following pastas.

Sauces

Marinara
Meat
White Clam
Alfredo
Rosa
Creamy Garden
Pesto Cream



Price Range \$8.99 - \$15.24

Pastas

Penne
Angel Hair
Linguine
Fettuccine
Spinach Fettuccine
Tortellini
Gnocchi
Whole Wheat
Gluten Free Penne



CHICKEN AND SEAFOOD DINNERS ON OUR SMOKED WOOD FIRED GRILL

FRIED

Fried Chicken Fingers 13.50
All natural and lightly battered, served with BBQ sauce

Fried Grouper Fingers 13.99
Lightly battered and served with tartar sauce



Fried Seafood Platter

Fried Seafood Tray Market Price
Scallops, shrimp, oysters and grouper fingers

Fried Scallops or Shrimp Dinner Market Price

All fried dinners are served with cole slaw and hush puppies. Add our unlimited salad for \$2.99. Substitutions available at an additional charge.

GRILLED & BROILED

Grilled Chicken Dinner 10.25 Tender boneless grilled or blackened chicken GF
Grouper Dinner Market Price. See monthly menu for prices. GF
Grilled, broiled, or blackened

Grouper Rockefeller Market Price.
Fresh grouper fillets, broiled and topped with a spinach, artichoke and cheese mixture

Broiled Seafood Tray Market Price. Scallops, shrimp, oysters and grouper fingers

Broiled Scallops or Shrimp Dinner Market Price.

Substitutions upon request
chef vegetable
potato salad
sweet potato
thin French Fries
sweet potato fries*
thick cut homemade
steak fries



Broiled Seafood Tray

All grilled and broiled dinners are served with steamed vegetables and potato. Substitutions upon request: steak fries, sweet potato fries, baked potato, sweet potato, potato salad, or chef vegetable. *Additional price

uSuggested wine: Chardonnay GF: Gluten Free Foods

KARAOKE SING-A-LONG • Friday Night • 9:30pm - 1:00am • Ask about our late night happy hour deals!

EARLY BIRD SPECIALS

4 pm-5 pm
\$3.00 Off any regular priced entree

TUESDAY - THURSDAY SPECIALS*

Spaghetti or angel hair marinara/meat sauce or meatballs served with bread 8.50

Meat lasagna, Baked ziti, Manicotti, Fettuccine Alfredo served with bread 8.50

Shrimp Special, fried shrimp with hush puppies and coleslaw or grilled with baked potato and steamed vegetables 12.99

*Dine in only



KIDS MENU \$4.99 EACH

Macaroni & Cheese
with garlic bread and small soft drink

Cheese Sandwich
with pickles, chips and small soft drink

Cheese Ravioli
with garlic bread and small soft drink



Slice of Pizza
with one topping, and small soft drink

Spaghetti & Meatballs
with garlic bread and small soft drink

Juice or Milk add \$2.65

All Natural Fried Chicken Fingers
with chips and small soft drink

Fried Grouper Fingers
with chips and small soft drink

Decorate your own cupcakes \$1.99



SIDE ORDERS

Basket of Fries, Onion Rings, or Sweet Potato Fries 3.99
Gluten-Free, Egg-Free Penne Pasta (w/Marinara Sauce) 4.99
Spaghetti (w/Marinara Sauce) 4.35
Meatballs (2 w/Marinara) 4.35
Sausage (2 w/Marinara) 4.35
Sweet Potato or Baked Potato 3.50
Garlic Bread 1.99
Deluxe Garlic Bread (w/melted cheese) 3.99
Soup 4.50 (minestrone, lentil or soup of the day)

DRINKS

Soda Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Ginger Ale, Mr. Pibb, Coke Zero 2.99
Iced Tea, Coffee 2.99
Lemonade 2.99
(free refills with dinner entrees)
Frozen Smoothies Strawberry, Strawberry Cream, Piña Colada 5.99

DESSERTS

2.99 - 6.99
Chocolate Silk Pie • Carrot Cake • Cannoli • Key Lime Pie • Apple Crumb Pie
Cheesecake w/ Cherry, Blueberry or Chocolate Syrup • Snickers Pie • Reeses Pie
Dessert Calzone Zeppole Style Turnover (Your choice of Chocolate, Chocolate-Cherry, Apple or Blueberry Stuffing.
Please allow extra time) • Oreo Ice Cream Cake • Dark Chocolate Raspberry Cheesecake • Salted Caramel Cheesecake
Hersey Cake • Chocolate Truffle Mousse • Mississippi Mud Derby Pie • Tiramisu
GF: Gluten Free Foods

THE STORY OF NAPOLATANO'S

In October 1978, we moved from Long Island, N.Y. to Gainesville to start "a little restaurant." Our first location was on Newberry Road, across from Bank of America. After 3 months of construction we officially opened the doors in January 1979. Wanting to expand, in 1984 we rented the current Sushi To Go site and began construction yet again. After about a year, we added a full bar and the late night hours and entertainment began. Then, in 1989, we moved up the hill to our present location where we could offer separate private party rooms and a patio for dining.

On August 16, 2005, a devastating fire engulfed the restaurant and forced us to close for a few months. We decided to do what we do second best - rebuild. With the love and support of our customers and friends and many prayers, we reopened in early 2006 with our same great menu and staff.

Customers often ask, Why the name Napolatano's? Dean's grandfather, Frank Napolitano, changed his name to Nappy when he became a New York City fireman because of the "ethnicity" of the name. We chose this ancestral name for our restaurant, but our friends just say "meet us at Nappy's!"

We appreciate your continued patronage,
Dean and Ginger Nappy

NAPOLATANO'S IS OPEN FOR LUNCH (WEEKDAYS 10AM) AND DINNER CATERING