

Napoli
Italian Restaurant



Dinner Menu

24960 Redlands Blvd.
Loma Linda, CA 92354
Tel 909.796.3770 • Fax 909.478.7756
www.napoli-italian.com

Benvenuto

Welcome to Napoli Italian Restaurant! To ensure your complete satisfaction, we have a wide selection of genuine Italian recipes, and we make everything from scratch right here. Fresh bread, delicious pasta, and great sauces are the hallmark of Napoli's success.

For wine recommendations, your server would be happy to assist in making a selection that will best complement your meal. We feature the finest wines from California, Italy, and all over the world.

Periodically, Napoli Italian Restaurant hosts reservation-only wine-tasting dinners with menu selections chosen by expert chefs and vintners. Ask your server about our next event.

If you are planning a social event, Napoli Italian Restaurant can supply all your culinary needs. No matter what size party, here or at the facility of your choice, we can provide great Italian food in a relaxed, pleasant atmosphere. Our banquet room is available by reservation.

Dinner

Antipasto Freddo (Cold Appetizer)

- Mozzarella Caprese** 6.95
Slices of fresh tomatoes and mozzarella di bufala with fresh basil, extra virgin olive oil and kalamata olives.
- Bruschetta alla Napoletana** 6.95
Sliced toasted bread topped with fresh mozzarella di bufala, diced tomato, fresh basil, oregano, garlic and extra virgin olive oil.
- Bruschetta** 5.95
Sliced toasted bread topped with fresh tomato, garlic, oregano, fresh basil and extra olive oil.
- Italian Antipasto** 6.95
Comes with Genova salami, capicola, ham, mortadella prosciutto, provolone, fresh tomatoes, artichokes, basil and kalamata olives.

Antipasto Caldo (Hot Appetizer)

- Antipasto Napoli** 6.95
Sautéed mushrooms, bell peppers, eggplant, olives and artichokes.
- Funghi Trifolati** 6.50
Fresh white mushrooms sliced and sautéed in a delicate herb butter.
- Mozzarella in Carrozza** 6.95
Fried mozzarella cheese with light marinara sauce and basil.
- Polenta con Funghi** 6.95
Grilled polenta topped with mushrooms and marinara sauce.
- Polenta con Salsicce e Funghi** 7.50
Grilled polenta topped with sautéed sausage, mushrooms and marinara sauce.
- Calamari Luciani** 6.95
Calamari sautéed in olive oil and garlic with light marinara sauce and basil.
- Calamari Fritti** 6.95
Crispy fried squid served with marinara sauce.
- Gambretti Livornese** 8.50
Shrimp sautéed in olive oil, garlic, white wine and fresh basil in light marinara sauce.

Insalata (Salad)

- Insalata Cesare** 4.50
Crisp Romaine lettuce tossed in special Caesar dressing topped with croutons.
- Insalata di Pomodoro** 4.95
Slices of tomatoes with onions, olives, anchovies, fresh basil, olive oil and balsamic vinegar.
- Insalata Mediterranea** 7.50
Mixed green salad with kalamata olives, parmesan cheese, sundried tomatoes, walnuts, and artichoke hearts with extra virgin olive oil and balsamic vinaigrette.
- Insalata di Cesare con Pollo** 8.50
Caesar salad with chicken, pine nuts, fresh tomatoes and croutons.
- Insalata di Cesare con Salmone** 8.95
Caesar salad with salmon, pine nuts, fresh tomatoes and croutons.

Baked Dishes

(Served with soup or salad and garlic bread)

- Baked Lasagna** 9.95
Regular or Vegetarian
- Baked Lasagna** 10.95
With meatballs or sausage.
- Baked Ziti** 9.95
With mozzarella and ricotta cheeses and marinara sauce.
- Baked Ziti** 10.95
Mixed with mozzarella and ricotta cheeses in marinara sauce with eggplant or sausage.
- Manicotti** 10.95
Manicotti filled with ricotta and fresh spinach baked in marinara sauce and mozzarella cheese.

Melanzana (Eggplant)

(All entrees include a side of pasta, soup or salad and garlic bread)

- Stuffed Eggplant** 14.50
Lightly breaded eggplant baked with sun-dried tomatoes, mushrooms, ricotta and mozzarella cheese.
- Eggplant Parmigiana** 12.50
Lightly breaded eggplant baked with marinara sauce and mozzarella cheese.

\$2.00 extra for pasta substitution

Vegetarian Dishes

(All dinners include soup or salad and garlic bread)

- Penne Caprese** 12.95
Penne pasta with broccoli and mushrooms in cream sauce.
- Capellini con Pomodoro Secco** 12.95
Angel hair pasta with sun-dried tomatoes, mushrooms in olive oil, garlic and fresh basil.
- Bow Tie Pasta** 12.95
Made with fresh tomatoes, capers, basil, garlic and olive oil.
- Rigatoni Monsanto** 13.95
Rigatoni sautéed in olive oil, garlic, and fresh basil with sun-dried tomatoes, pine nuts and a touch of cream.
- Fettuccine de la Casa** 12.95
Fresh tomatoes, eggplant, garlic and olive oil.
- Farfale con Melanzane e Mozzarella di Bufala** 13.95
Bow tie pasta sautéed with garlic and olive oil, fresh tomatoes, eggplant and mushrooms, topped with fresh mozzarella di bufala.

Not responsible for lost or stolen items

Pasta

(All dinners include soup or salad and garlic bread)

- Spaghetti Napoli** 9.50
Spaghetti with marinara sauce.
- Spaghetti Bolognese** 10.95
Spaghetti with meat sauce, with sautéed mushrooms or meatballs, or sausage.
- Fettuccine Eggplant** 10.95
Fettuccine with olive oil, garlic and grilled eggplant in marinara sauce.
- Fettuccine Alfredo** 10.50
Fettuccine with creamy Alfredo sauce.
- Fettuccine Alfredo con Pollo** 11.95
Fettuccine with creamy Alfredo sauce and chicken.
- Ravioli** 10.95
Ravioli stuffed with meat or cheese in your choice of meat sauce or marinara sauce.
- Ravioli di Spinaci** 11.95
Ravioli stuffed with spinach and cheese, sautéed in butter, garlic and tomato cream sauce.
- Ravioli di Portobello** 11.50
Ravioli stuffed with portobello mushrooms with sun-dried tomatoes, feta cheese cream sauce.
- Gnocchi** 11.95
With your choice of gorgonzola sauce or marinara sauce, or pesto sauce.
- Penne alla Arrabiata** 9.95
Pasta with spicy marinara sauce and fresh basil.
- Tortellini con Funghi** 11.50
Little pasta rings filled with meat or cheese with wild mushrooms in cream sauce.
- Capellini Milano** 13.95
Angel hair pasta with chicken, mushrooms, fresh tomatoes, artichoke, olive oil and garlic.

Seafood Pasta

(All dinners include soup or salad and garlic bread)

- Fettuccine with Shrimp and Scallops** .. 13.95
In marinara sauce. A Napoli favorite!
- Fettuccine con Gambretti** 13.95
Fettuccine with shrimp sautéed in garlic and butter with cream sauce.
- Fettuccine con Salmone** 12.75
Fettuccine with sautéed salmon in butter, garlic and cream sauce.
- Capellini con Carciofi e Scampi** 17.95
Angel hair pasta with olive oil, garlic, artichoke, mushrooms, tomatoes, fresh basil and shrimp.
- Linguini Calamari** 12.75
Linguini pasta with squid sautéed in olive oil, garlic, basil and white wine with a light marinara sauce.
- Linguini Vongole** 12.95
Linguini with clams sautéed in olive oil, garlic, red sauce or white wine and fresh basil.
- Linguini con Gambretti Parmigiana** .. 13.50
Linguini pasta with shrimp sautéed in garlic, olive oil and marinara sauce, topped with mozzarella and baked.
- Linguini Pescatore** 17.95
Shrimp, calamari, scallops, clams, mussels, salmon sautéed in olive oil, garlic and light marinara sauce or white sauce.

Carni (Meat)

(All dinners include a side of pasta, vegetable, soup or salad and fresh garlic bread)

- Filetto al Funghi** 19.50
Filet Mignon sautéed in brandy with mushroom and brown sauce.
- Filetto al Pepe** 19.50
Filet Mignon sautéed in brandy with cream, mustard and peppercorns.
- Costolette di Agnello** 19.95
Grilled rack of lamb with Chianti wine sauce.

Dinner

Pollo (Chicken)

(All dinners include a side of pasta, soup or salad and garlic bread)

- Pollo Cacciatore** 12.50
Boneless chicken breast sautéed with mushrooms, onions, bell peppers, tomatoes and olives.
- Pollo Piccata** 12.50
Boneless chicken breast sautéed in butter, garlic, capers and lemon.
- Pollo Marsala** 12.50
Boneless chicken breast sautéed in marsala wine and mushrooms.
- Pollo Napoletana** 12.50
Boneless chicken breast sautéed with sausage, capers, basil and light marinara sauce.
- Pollo Parmigiana** 12.50
Boneless chicken breast lightly breaded, baked with marinara sauce and mozzarella cheese.
- Pollo Genovese** 13.50
Boneless chicken breast with mushrooms and sun-dried tomatoes in a light pesto cream sauce.
- Pollo Chianti** 13.50
Boneless chicken breast with wild mushrooms sautéed in a Chianti wine sauce.
- Pollo Veneziano** 13.50
Boneless chicken breast with eggplant, white wine, marinara and bufala mozzarella.

Vitello (Veal)

(All entrees include a side of pasta, soup or salad and garlic bread)

- Vitello Piccata** 15.95
Milk fed veal sautéed in butter, garlic, capers and lemon.
- Vitello al Carciofi** 15.95
Milk fed veal sautéed with artichoke hearts, garlic, lemon juice and white wine sauce.
- Vitello Marsala** 15.95
Milk fed veal sautéed in butter and Marsala wine with mushrooms.
- Vitello Scogliera** 16.95
Veal scaloppine sautéed with wild mushrooms, finished in a light brown brandy sauce.
- Vitello Parmigiana** 15.95
Milk fed veal breaded, topped with marinara sauce and mozzarella cheese.
- Vitello Sorrentina** 16.50
Milk fed veal sautéed in butter, garlic, white wine and light marinara sauce, topped with mozzarella di bufala and fresh basil.

Pesce (Seafood)

(All dinners include a side of pasta, vegetable, soup or salad and fresh garlic bread)

- Salmone al Carciofi** 19.50
Grilled salmon fillet topped with garlic, olive oil, artichoke, mushrooms, fresh tomatoes and white wine sauce.
- Scampi fra Diavolo** 19.50
Shrimp sautéed in olive oil, garlic and basil in a light spicy marinara sauce.
- Scampi alla Griglia** 18.50
Grilled shrimp with special herbal sauce.
- Cioppino** 18.95
Shrimp, scallops, mussels and clams in a light marinara sauce.

Risotto

(Includes soup or salad and garlic bread)

- Risotto con Funghi e Piselli** 12.95
Arborio rice cooked with porcini mushrooms and peas in cream sauce.
- Risotto Pescatore** 16.50
Arborio rice cooked with an assortment of seafood, calamari, salmon, mussels, and shrimp, white wine and a light marinara sauce.

Not responsible for lost or stolen items

Pizza

(Add a mixed green salad for an additional \$1.95)

Cheese Pizza	9.50
Pizza with mozzarella cheese, fresh basil, oregano, and a splash of extra virgin olive oil.	
Pizza Pepperoni	9.50
Pizza	10.95
With chicken and mushrooms.	
Pizza	12.50
Gorgonzola cheese, fresh tomatoes and basil.	
Pizza	12.95
Mozzarella di bufala and broccoli.	
Pizza Pesto	11.95
Artichoke, sundried tomatoes, lightly touched mozzarella.	
Pizza con Frutta di Mare	11.95
Shrimp, scallops, calamari, fresh tomatoes and mozzarella.	
Pizza Capricciosa	9.95
Prosciutto, olives, mushrooms and artichoke.	

Children's Menu

(For children 12 years and under. Includes garlic bread)

Spaghetti	5.50
With marinara or meat sauce.	
Spaghetti	5.95
With meatball or sausage.	
Ravioli	5.95
Meat or cheese, with meatball or sausage.	
Baked Lasagna	5.95
Vegetarian or regular.	

Side Orders

Meatballs (2)	2.95
Sausage (2)	3.50

Dolce (Dessert)

Cheesecake	4.50
Cappuccino Cake	4.50
Tiramisù	4.50
Canoli	3.50
Cappuccino Ice Cream	3.75
Spumoni Ice Cream	3.75

Dinner

Beverages

Soft Drinks	2.25
Iced Tea	2.25
Milk	2.75
Juice	2.75
Coffee	2.25
Hot Tea	2.25

Italian Drinks

San Pellegrino Water, 16 oz.	3.75
San Pellegrino Limonata, 6 oz.	2.50
San Pellegrino Aranciata, 6 oz.	2.50
Cappuccino	3.50
Espresso	3.00

Bottled Beer

Domestic	3.75
Imported	4.50

House Wine

Chablis • Burgundy • Chianti • Blush	
Glass	4.50
½ Liter	7.50
Liter	13.00

Additional entrees for children 12 and under are available at 50% off for all pasta, chicken and veal entrees. All other entrees are regular entree price.

Please add \$3.00 to all split dishes.

For parties of eight or more, a gratuity of 18% will be added.

All our dishes are available for take out. Please call or fax us to place your order.

Need a gift idea? We offer gift certificates in any amount. Ask your server.

Napoli reserves the right to refuse service to anyone. Sales tax added to all entrees. Not responsible for lost or stolen items.