



NEAPOLIS
RISTORANTE

Authentic Mediterranean Cuisine



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Starters

<i>Italian Mozzarella Sticks</i> served with marinara sauce.....	\$ 7
<i>Gyro Plate</i> grilled beef or chicken gyro meat, served over pita triangles with greek condiments and tza tzi ki sauce.....	\$ 9
<i>Marsala Mushrooms</i>	\$ 7
<i>Three Cheese Pita</i> with our own marinara sauce, add chicken \$1.50.....	\$ 7
<i>Calamari</i> pacific squid lightly breaded, served with aioli sauce.....	\$ 10
<i>Clams</i> fresh clams sautéed in butter, garlic, white wine and seasoning.....	\$ 11
<i>Mussels</i> (greek style) sautéed in marinara, garlic and white wine.....	\$ 10
<i>Antipasto Plate</i> meats, cheeses and veggies with dressing and garlic bread.....	\$ 9
<i>Dolmathes</i> stuffed grape leaves with seasoned beef and rice in a lemon sauce.....	\$ 7
<i>Hot Artichoke & Spinach Dip</i> roma tomatoes, spinach, artichoke hearts and mediterranean cheeses baked. served with grilled pita triangles.....	\$ 9
<i>Souvlaki & Tza Tzi Ki</i> greek style chicken shish-ka-bob served with tza tzi ki and grilled pita.....	\$ 8
<i>Grilled Pita Bread</i> served with tza tzi ki sauce.....	\$ 4
<i>Greek Bread</i> french bread baked with feta cheese.....	\$ 5
<i>Mozzarella Cheese Bread</i> french bread baked with mozzarella.....	\$ 5
<i>Garlic Bread</i>	\$ 3

An 18% Gratuity may be added to large parties. No separate checks for parties of 6 or more.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Entrees

(all dinner entrees served with soup or salad and bread)

Seafood

- Baked Salmon Oregano* fresh atlantic salmon baked with feta cheese on top. served with rice pilaf and steamed vegetables..... \$ 16
- Halibut Aioli* fresh alaskan halibut layered and baked in caramelized onions, aioli sauce and panko breadcrumbs. served with rice pilaf and steamed vegetables (seasonal)..... \$ 19
- Garlic Prawns* sautéed in caramelized garlic, tomato, mushroom, sherry and lemon. served with rice pilaf and steamed vegetables..... \$ 17
- Seafood Fettuccini* a mix of fresh seafood in marinara. tossed with fettuccini pasta substitute alfredo sauce \$2.00..... \$ 19

Fettuccini's

- Alfredo* thick pasta in a rich parmesan cheese sauce..... \$ 12
- Roman* italian sausage, chicken, shrimp and vegetables sautéed in a spicy red sauce of herbs and chianti..... \$ 16
- Florentino* sautéed mushrooms, onions, spinach and roma tomatoes in a creamy alfredo sauce..... \$ 14
- Bolognese* sausage and mushroom sautéed in a mix of alfredo sauce and meat sauce tossed with fettuccini noodles..... \$ 15

Spaghettini

- En Greco* sliced garlic and diced roma tomatoes caramelized in extra virgin olive oil over feta cheese and pan-fried spaghettini..... \$ 12
- Eggplant Parmigiana* breaded eggplant, layered with italian cheeses and baked in marinara sauce over spaghettini..... \$ 13
- Marinara* a rich and hearty italian red sauce..... \$ 11
- Ala Roma* a rich italian meat sauce..... \$ 12
- Meat Balls* greek seasoned meat balls in our savory meat sauce..... \$ 15

Substitute steamed vegetables for pasta.....\$ 1.00

(all dinner entrees served with soup or salad and bread)

Steak & Chops

Steak Brigiola seasoned choice sirloin steak prepared "ala plancha" flamed with brandy then smothered in mixed roasted garlic, green pepper, onion, tomato and mushrooms. served with rice pilaf and steamed vegetables..... \$ 19

Greek Pork Chops oven roasted center cut pork loin chops marinated with garlic and oregano, topped with herb garlic butter and lemon. served with steamed vegetables and rice pilaf..... \$ 15

Lamb Rack roasted new zealand lamb rack in garlic rosemary marinade and lemon. served with rice pilaf and steamed vegetables..... \$ 26

BBQ Baby Back Ribs pork baby back ribs baked until tender then oven glazed with BBQ sauce. served with rice pilaf and steamed vegetables..... \$ 16

Veal

Veal Piccata tender veal and artichoke hearts sautéed in a lemon, butter, white wine and caper sauce with fresh herbs and parmesan over seasoned fettuccini (substitute chicken \$ 16)..... \$ 19

Veal Marsala tender veal loin, garlic and fresh vegetables sautéed in a rich marsala wine sauce over seasoned fettuccini (substitute chicken \$ 16)..... \$ 19

Veal Parmigiana breaded veal cutlets sautéed with fresh garlic, mushrooms and green onions then baked in marinara, provolone and parmesan cheese. served over spaghetti..... \$ 19

Chicken

Chicken Dijonnaise crispy breast of chicken rolled in dijon mustard and panko bread crumbs. served over fettuccini pasta in a creamy alfredo sauce of mushrooms, tomato, green onion and dijon mustard..... \$ 18

Chicken Scaloppini chicken tenderloin sautéed in a rich sauce of artichoke hearts, mushrooms, tomatoes, green onions and a creamy marsala sauce with fettuccini pasta (substitute veal \$ 19)..... \$ 17

Lemon Chicken sautéed breast of chicken seasoned with oregano, garlic and lemon. then baked in feta cheese. served with spaghetti en greco..... \$ 16

Chicken Souvlaki two marinated chicken skewers served over spaghetti en greco..... \$ 16

Chicken Parmigiana tender breast of chicken sautéed with fresh garlic, mushrooms, and scallions then baked in a rich marinara sauce with provolone cheese, served with spaghetti..... \$ 16

Substitute steamed vegetables for pasta.....\$ 1.00

From the Oven

<i>Ravioli</i> beef filled pasta baked in our rich meat sauce and mozzarella	\$ 12
<i>Cannelloni</i> meat filled pasta shells baked in meat sauce and mozzarella.....	\$ 12
<i>Manicotti</i> italian cheese filled pasta tubes baked in marinara sauce and mozzarella cheese.....	\$ 11
<i>Mousaka</i> traditional greek casserole. layers of seasoned beef, roasted eggplant and potato baked in béchamel sauce.....	\$ 14
<i>Lasagna</i> layers of thick egg noodles baked with, spinach, ricotta, feta, mozzarella, parmesan and rich meat sauce.....	\$ 15
<i>Pasta Mista</i> (sample four of our delicious pastas) with cannelloni, manicotti, ravioli and spaghetti roma.....	\$ 19

Specialty Pizzas

	9" small	12" medium	14" large
<i>Micheal's Favorite</i> canadian bacon, pepperoni, salami, mushrooms, olives, green peppers and onions.....	\$ 14	\$ 19	\$ 23
<i>Jennas's Favorite</i> (kid's favorite) canadian bacon, pepperoni and pineapple.....	\$ 12	\$ 15	\$ 18
<i>George's Favorite</i> feta & mozzarella cheese, spinach, olives, diced tomatoes, diced pepperoni and seeds.....	\$ 13	\$ 18	\$ 22
<i>Anthony's Favorite</i> fresh spinach, mushrooms, olives, fresh tomatoes, onions and seeds.....	\$ 12	\$ 16	\$ 19
<i>Dimitri's Favorite</i> feta & mozzarella cheese, ground beef, olives, spinach, onions and seeds.....	\$ 13	\$ 18	\$ 22
<i>Vasili's Favorite</i> feta, diced chicken, spinach, onion, olives, mushrooms and diced tomatoes.....	\$ 14	\$ 19	\$ 23
#1 cheese.....	\$ 9	\$ 12	\$ 16
#2 italian salami.....	\$ 10	\$ 13	\$ 17
#3 pepperoni.....	\$ 10	\$ 13	\$ 17
#4 italian sausage.....	\$ 10	\$ 13	\$ 17
#5 canadian bacon.....	\$ 10	\$ 13	\$ 17
#6 canadian bacon & pineapple.....	\$ 11	\$ 14	\$ 18
#7 pepperoni & sausage.....	\$ 12	\$ 15	\$ 19
#8 salami, pepperoni & sausage.....	\$ 13	\$ 16	\$ 20
#9 italian sausage, mushrooms, green peppers & onions.....	\$ 14	\$ 17	\$ 21
#10 ground beef, mushrooms, olives & onions.....	\$ 14	\$ 17	\$ 21
extra toppings.....	\$ 1.75	\$ 2.25	\$ 2.75
shrimp.....	\$ 2.50	\$ 3.00	\$ 4.00

or create your own favorite pizza

Salad

Antipasto Salad fresh romaine lettuce, salami, pepperoni, mozzarella, onions, bell peppers, tomatoes, cucumbers, and olives tossed in italian dressing. garnished with greek pepperoncini, artichoke hearts and parmesan cheese.....\$ 12

Classic Greek a classic assortment of tomato, cucumber, onion, green pepper, greek olives, artichoke hearts, pepperoncini and feta cheese with italian dressing. \$ 13

Greek fresh romaine lettuce, tomato, cucumber, onion, green pepper, greek olives, artichoke hearts, pepperoncini and feta cheese with italian dressing..... \$ 11

Caesar fresh romaine lettuce with parmesan cheese and seasoned croutons in a rich caesar dressing finished with fresh parmesan (small caesar \$ 5) \$ 10

Spinach fresh spinach leaves, mozzarella cheese, mushrooms, onions and croutons tossed in a honey mustard dressing (small spinach \$ 6) \$ 12

Shrimp salad fresh romaine lettuce, mushrooms, tomatoes, cucumber, olives, onions, bell peppers and baby shrimp in your favorite choice of dressing. garnished with artichoke hearts and pepperoncini..... \$ 12

Side Salad choice of dressing: famous feta, italian, creamy italian, honey mustard, 1000 island.....\$ 4

Add to any entree or salad

Bay Shrimp \$3.50 Chicken \$ 2.50

Homemade Soups

minestrone or soup of the day (ask your server)..... cup \$ 3 bowl \$ 4

Gyros & Subs

Gyros choice of chicken or beef gyro meat with onions, tomatoes and tza tzi ki sauce. served with small greek salad..... \$ 9

Hot Baked Subs baked with mozzarella cheese and pizza sauce.
choices include: #1 canadian bacon... \$ 7 #2 salami & pepperoni..... \$ 7
#3 canadian bacon, salami and pepperoni...\$ 8 #4 open faced meatball.... \$ 9

for Our Seniors

(60 years and over)

your choice of:

manicotti, cannelloni, ravioli, spaghetti marinara or chicken marinara \$ 9.00
(all served with soup or salad and bread)

or

10% off any regular dinner entree
(let your server know at time of ordering)

Beverages

Coffee, Tea, Hot Chocolate, Apple Cider.....	\$ 2.00
Coke, Diet Coke, Mr Pibb, Root Beer, Sprite, Iced Tea, Lemonade.....	\$ 2.00
Crater Lake Vanilla Soda, Virgal's Black Cherry Soda, Virgal's Orange Cream Soda.....	\$ 2.50
Milk and Juices: Apple, Orange, Cranberry, Pineapple.....	\$ 2.50
Italian Sodas: Strawberry, Raspberry, Blackberry, Cherry, Peach, Watermelon, Caramel, Orange.....	\$ 3.50
Santa Vittoria Sparkling Mineral Water.....	\$ 2.00

We also have a full bar, beer, wine and cocktails. Please ask your server for details.

Sauces

alfredo sauce, meat sauce, marinara sauce
cup \$ 4.00 pint \$ 6.00

Desserts

<i>Homemade Baklava</i>	\$ 3.00
<i>Tiramisu</i>	\$ 5.00
<i>Spumoni Ice Cream</i>	\$ 3.00
<i>Vanilla Ice Cream</i>	\$ 3.00
<i>Ghirardelli Chocolate Sundae</i>	\$ 4.00
<i>Root Beer Float</i>	\$ 4.00

Ask your server to view our dessert tray for other selections

Cake Fee (you bring the cake, we bring the service).....\$ 10.00

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or eggs may increase your risk of foodborne illness.

It is with great pride we use only the freshest quality ingredients available.

All our prices are subject to Washington State sales tax.

We accept Visa, MasterCard, American Express and Discover Card.

We hope you enjoy dining with us. We look forward to seeing you again.

We are sorry, but we cannot be held responsible for any lost or stolen articles.

We reserve the right to refuse service to anyone.