

# NEAPOLI

Restaurant Week

MARCH / \$35 / 3 courses

## Appetizers

(Choice of one)

**ARANCINI** (housemade) rice balls coated with bread crumbs stuffed with snow peas, mozzarella, provolone, risotto and Italian sausage

**SAGANAKI** (GFO) pan seared Saganaki cheese with grilled lemon wedge served with toasted pita points

**FIRECRACKER SHRIMP & CALAMARI** breaded shrimp and calamari lightly fried, tossed in a sweet and spicy chili sauce topped with scallions

**ITALIAN EGG ROLLS** filled with sweet sausage, risotto, broccoli rabe, mozzarella and sun-dried tomatoes served with marinara

**CACIO E PEPE** (GFO) homemade linguini in a creamy pecorino romano cheese sauce with fresh cracked black pepper

## Entrees

(Choice of one)

**LINGUINI & CLAMS** (GFO) (red or white) garlic and parsley

**CHICKEN SCARPIELLO** sauteed chicken breast, sweet sausage, garlic, mushrooms, and sliced hot cherry peppers served with a white wine balsamic demi-glace over pappardelle pasta

**CAVATELLI PASTA** (GFO, HN) sautéed sweet sausage, pancetta, broccoli mushrooms and cherry tomatoes in a pesto sauce

**CHICKEN MARSALA** deboned half chicken pan seared in marsala wine & wild mushrooms served over homemade cappellini with sauteed garlic asparagus

**SAUSAGE & BROCCOLI RABE STROZZAPRETI** sauteed in garlic and olive oil

## DESSERTS

(choice of one)

**Zabaglione** (GFO) / **Tiramisu** / **Apple Cobbler with Vanilla Ice Cream** (GF)

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( GF Gluten Free / GFO gluten free optional )