TRATTORIA Neapolis

ITALIAN RESTAURANT & BAR

RESTAURANT WEEK

April 27th to May 2nd

2 Courses - $20

plus tax and gratuity
does not include beverages
additional charges for some dishes

LUNCH & DINNER EVERY DAY
11:30am to 10:00pm
(until 11:00pm on Friday & Saturday)
Brunch Saturday & Sunday 11am -3pm
Late Night Bar Until Midnight Fri & Sat

LUNCH MENU

CHOOSE ONE MAIN COURSE

(SALAD, SANDWICH, PASTA, BURGER or PIZZA)

MAIN COURSE SALADS

Smoked Salmon Salad – Roast Eggplant, Garbanzos, Tuscan Kale, Wild Arugula, Orange, Ciabatta Croutons, Balsamic Vinaigrette

Wood Grilled Salmon Salad - Spinach, Strawberries, Toasted Almonds, Red Onion, Cucumber, Honey-Balsamic Vinaigrette

Roast Chicken Garden Salad - Sugar Peas, Broccolini, Carrot, Frisee, Avocado, Pea Shoots, Roasted Shallot-Lemon Vinaigrette

Chicken Caesar Salad – Little Gem Lettuce, Torn Croutons, Parmesan Pepper Cracker, Roasted Chicken + 2

Shrimp Chopped Salad - Lettuce, Roasted Tomatoes, Olive, Garbanzos, Red Onion, Chorizo, Ricotta Salata, Oregano Vinaigrette +2

SANDWICHES

Grilled Chicken - Little Gem Lettuce, Crispy Prosciutto, Tomato, Chive Aioli, House Made Bun

House Made Pork Meatball - San Marzano Tomato Sauce, Provolone Cheese, Black Olives, Calabrian Chili, Torn Basil

Wood Grilled Steak - Caramelized Onions, Roasted Red Peppers, Gorgonzola Aioli, Arugula

Italian Cold Cut - Salami, Italian Ham, Marinated Mozzarella Cheese, Shredded Lettuce, House Olive Tapanade

Slow Roasted Pork "Porchetta" - Grilled Red Onions, Arugula, Roasted Apple Mostarda

Wood Grilled Salmon - House Remoulade Sauce, Pickled Red Onion, Tomato, Little Gem Lettuce

Sandwiches Served on House Baked Bread with your Choice of a Small Arugula Salad or French Fries.

PASTA

Pomodoro & Meatballs - Spaghettini, San Marzano Tomato Sauce, Grana Padano, Fresh Basil.

Agnolotti - Butternut Squash & Ricotta Filled Agnolotti, Spice Roasted Butternut Squash, Sage, Amaretti Cookie

Casarecce Nero - Squid Ink Pasta, Calamari, Octopus, House Made Calabrian Sausage

House Made Ricotta Cavatelli - Fontina Fonduta, Crispy Brussels Sprouts, Winter Truffles +2

Bolognese - Rigatoni Pasta, Short Rib Bolognese, Pancetta, Grana Padano Cheese +3

all pasta freshly made in house from organic semolina and local organic eggs

BURGER

House Ground Beef, House Baked Bun, French Fries

Neapolis Burger -- Provolone Cheese, Roasted Mushrooms, Bacon Jam, Pickled Onions

PIZZA

Margherita - San Marzano Tomato Sauce, Mozzarella, Basil

Roasted Mushrooms - Mascarpone Cheese, Grana Padano, Scallions

Prosciutto - Smoked Buffalo Mozzarella, Oven Roasted Tomatoes, Arugula

Bloomsdale Spinach - Scallions, Feta, Gruyere, Grana Padano, Lemon Zest

House Made Italian Sausage & Roasted Mushrooms - San MarzanoTomato Sauce, Fresh Mozzarella, Basil

House Made Lamb Sausage - Smoked Buffala Mozzarella, Fresh Ricotta, Roasted Red Bell Peppers, Capers, Orange Zest, Fresh Mint

Norcino (The Butcher) - Italian Ham, Salami, House Pork Sausage, Mozzarella, San Marzano Tomato Sauce

Pepperoni - Artisanally Made "Pepperoni" Sausage, Black Olives, San Marzano Tomato Sauce, Fresh Mozzarella

Bolognese Pizza - Beef Short Rib Bolognese, Mozzarella, Ricotta, Grana Padano, San Marzano Tomato Sauce, Fresh Parsley

CHOOSE ONE DESSERT

Panna Cotta - Greek Yogurt-Honey Panna Cotta, Tangerine Granita, Pistachio Cookie, Roasted Pistachios

Tiramisu (traditional version) - House Made Ladyfingers, Mascarpone Crema, Espresso, Dark Chocolate Sauce

Wine Tasting Tuesday, May 27th 6:30pm

Wines of Puglia: The Wine Cellar of Europe

Our Wine Director is Vice President of the North American Sommelier Association. He placed 5th in the World at the Worldwide Sommelier Competition in London. Join him as we enjoy tastes of five wines from the Italian region of Pugia--each paired with small bites from our kitchen. Only $45 per person plus tax and gratuity.

Weekend Brunch Every Saturday & Sunday

Every Weekend 11:00am - 3:00pm

American Breakfast & Lunch Items with an Italian Accent

Bolognese Benedict, Prosciutto Benedict, Italian "French" Toast, Breakfast Pizza, Italian Egg Scrambles. Brunch Cocktails like the Neapolis Bloody Mary. Bottomless Mimosas. Lunch menu items are also be available. Premium Stumptown brewed coffee & espresso drinks.

Book Your Private Event Today

No Minimums or Room Charges, Three Beautiful Spaces

Let our chef and beverage specialists create a truly memorable lunch, dinner or cocktail and appetizer event for you. We have beautiful rooms for 20, 30 or 50 people (up to 80 for cocktail events). Enjoy a variety of delicious menus enhanced by your choice of our fabulous wines, cocktails, beers and housemade desserts.

Please Notify Us of Any Food Allergies
Thank You for Dining With Us

Proprietor Perry Vidalakis
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4/27/14