

NAPLES
TOMATO



WELCOME

Our cuisine is considered American Neopolitan because our dishes are a combination of Neopolitan techniques and local ingredients. Although many of our dishes use ingredients not readily available in Italy, they exude the same experience of family tradition. We hope that our approach awards wonderful tradition to you and your family.



GET THE BUZZ

'THE LIST' Over 6,000 Naples insiders participate in 'The List', our weekly email that covers specials and events at Naples Tomato and around town. As a member of 'The List' you will get exclusive access to promotions and events not offered in any other way. Members of 'The List' are also automatically included in the Naples Tomato Wine Club at no extra charge. The Wine Club hosts special events with winemakers from all over the world.

PASTA KITCHEN DINNERS Make pasta with friends, and enjoy it for dinner. Dinner includes a pasta making lesson, antipasto, two pasta courses to choose from, and a dessert platter. \$35/\$50 per person (Minimum 8 people, maximum 10) Make your booking with the hostess, we look forward to seeing you in our kitchen!

EVENTS CALENDAR Wondering what's happening @ the Tomato? Visit us at www.naplestomato.com for our monthly events calendar. Be sure to get on our email list for access to additional events and special offers!



EARLY DINING - DAILY 4:30 -6:30 HAPPY HOUR - DAILY 4:30-6:30

APPETIZER Caesar salad with anchovies, Bruschetta of Yellowfin Tuna, or Naples Tomato Bisque

ENTREES

*SPAGHETTI WESTERN Slow roasted prime rib, au jous, horseradish sauce, 8oz. 19
with linguine marinara, spring peas.

POLLO TOSCANO (TUSCAN CHICKEN) Antibiotic free, frenched free range chicken breast, sun-dried tomato farro, asparagus, citrus and herb vinaigrette. 19

TILAPIA Roasted tomato, lemon, white wine sauce, shaved pecorino, with asparagus 16

CHICKEN AND EGGPLANT PARMESAN Fork tender, lightly breaded chicken breast, eggplant, mozzarella, with linguine marinara, broccoli rabe. 19

NADINE'S ALMOST FAVORITE Butternut squash raviolinni, sage butter, amoretto cookie dust. 17

MEAT LOVERS Sweet sausage and red wine mezza luna (half moon) ravioli, bolognese. 18

OUR LAWYERS MADE US TELL YOU THIS

****GRATUITY** 18% gratuity may be added to parties of 6 or more.

****CORKAGE** Although we have been awarded the Wine Spectator Award of Excellence for the last two years, if you prefer to bring your own along, a \$25 corkage fee applies to the first bottle. There is a \$30 fee for each additional.

****SPLIT PLATES** There is a \$5 charge for split entree and pasta plates, \$3 for appetizers and salads. If ordering an entree, we are happy to split a pasta dish as an appetizer at no additional charge. We are not able to split the pasta sampler as it is already split in 3 portions.

****FOOD WARNING** Be aware of raw or undercooked foods. Meat, poultry, fish, and eggs, when eaten raw or undercooked can sometimes contain harmful viruses and bacteria that can pose a risk of food-borne illness. This can make you very sick or even kill you. Have a great day.



WINES BY THE GLASS

SPARKLING

Domaine Ste Michelle	9
PERRIER JOUET (<i>Split</i>)	24

IN BETWEEN

WHITE ZINFANDEL	
<i>Montevina</i>	6.5

WHITE

HOUSE CHARD <i>Two Tone</i>	6.5
RIESLING <i>Schloss Vollrads</i>	12
PINOT GRIGIO <i>Terrazze</i>	8.5
PINOT GRIGIO <i>Santi</i>	12
SAUV. BLANC <i>Honig</i>	11
CHARDONNAY <i>Tormaresca</i>	9
CHARDONNAY <i>Coppola Dir Cut</i>	14

RED

MERITAGE <i>Dry Creek</i>	12
CHIANTI <i>Candoni</i>	8
MONT. <i>Masciarelli</i>	8
SHIRAZ <i>Billi Billi 91pts</i>	11
PINOT NOIR <i>Erath</i>	13
MERLOT <i>Swanson</i>	16
HOUSE MERLOT <i>Two Tone</i>	6.5
HOUSE CABERNET <i>Two Tone</i>	6.5
CABERNET SAUV. <i>Raymond</i>	13
MERLOT (<i>Non alcoholic</i>) <i>Fre</i>	6



HANDCRAFTED "MUDDLED" COCKTAILS

BLUEBERRY MARTINI <i>Fresh blueberries muddled and shaken, simple syrup, Stoli Blueberry vodka.</i>	10.5
RASPBERRY MARTINI <i>Fresh raspberries muddled and shaken, simple syrup, Stoli Raspberry vodka.</i>	10
SAN MARZANO MARY <i>Fresh San Marzano tomato juice, horseradish, spices, shaken with Stoli vodka.</i>	9
STRAWBERRY BASIL DAIQUIRI <i>Fresh strawberries, basil, shaken with ice, Stoli Strawberry vodka, simple syrup.</i>	10
LIMONCELLO COOLER <i>Fresh lemon zest muddled with simple syrup, shaken with Limoncello, Kettle One Citroen, splash of Sierra Mist.</i>	12



MOZZARELLA DU JOUR (MOZZARELLA BAR) - THE FIRST IN FLORIDA

MOZZARELLA FIOR DI LATTE (<i>Fresh creamy cow mozzarella</i>)	Homemade
BURRATA FIOR DI LATTE (<i>Fresh creamy cow mozzarella and mascarpone</i>)	Homemade
MOZZARELLA DI BUFALA (<i>Fresh buffalo mozzarella</i>)	Italy
BUBALUS BUBALIS BOCCONCINI DI BUFALA (<i>Fresh Buffalo Mozzarella Balls</i>)	California

Condiments: Cherry tomatoes with pesto, grilled eggplant, marinated mushrooms, cannellini bean salad. Included are a chutney du jour, sea salt, extra virgin olive oil, and crostini. Balsamic upon request.

<i>Two cheese, three condiments</i>	10
<i>Three cheeses, four condiments (serves two)</i>	18
<i>"The Purist" three cheeses, no condiments</i>	14
<i>Add a selection of Italian meats / per person</i>	4



INSALATE (SALADS)

HOUSE FLORIDIAN <i>Mixed greens, basil, cucumbers, carrots, tomato, apricot stilton, pistachio's, bacon, dried cherries, Florida orange dressing. (Made for Ralph and Anna)</i>	9
SUBTLE SEAFOOD <i>Delicately seasoned baby shrimp, scallops, clams, pignoli nuts, greens.</i>	9
CAESAR <i>Romaine, parmesan, anchovies.</i>	7
BRESCIOLA CARPACCIO <i>Cured italian beef, red onion, balsamic reduction, white truffle oil, greens.</i>	12



ANTIPASTI (APPETIZERS)

BRUSCHETTA OF YELLOWFIN TUNA <i>tomatoes, capers, red onions, basil, extra virgin olive oil served over parmesan crustini.</i>	9
SEBASTIAN'S CRABCAKE <i>100% lump crab meat, sweet and spicy remoulade, papaya and lychee nut salsa.</i>	15
TRUFFLED CRAB MAC <i>Homemade macaroni, lump crab meat, white corn, white truffle oil.</i>	15
NAPLES TOMATO BISQUE <i>San Marzano tomatoes, fresh soffritto, light cream.</i>	6
ANTIPASTO DU JOUR <i>Grilled eggplant, homemade cow mozzarella, marinated mushrooms cherry tomatoes with pesto, celery chutney, cannellini beans.</i>	Vegetarian/ Meat 10/14
RAFFAELLO'S PANE COTTO <i>Baked escarole, white beans, bread, parmesan cheese.</i>	8
HOMEMADE MEATBALLS <i>Baked with ricotta impastata, mozzarella.</i>	10
BLACK MUSSELS <i>Olives, shaved fennel, vermouth tomato brodo.</i>	9



IL PESCE (SEAFOOD)

ALDER PLANK TILAPIA <i>Tomato, truffle, balsamic vinaigrette, with linguine marinara, broccoli rabe. Created for the Naples Winter Wine Festival. (NY Times favorite, highlighted in Gulfshore Life Magazine)</i>	26
CREAMY SCAMPI RISOTTO <i>Shrimp, scallops, clams, mussels, white wine.</i>	24
ANGEL HAIR GAMBERETTO <i>Shrimp, roasted tomatoes, garlic, peas, asparagus, herbs, extra virgin olive oil, homemade angel hair.</i>	28
CROSTACEI (SHELLFISH LINGUINE) <i>Mussels, clams, shrimp, San Marzano brodo, white wine, homemade linguine.</i>	27
*SEASONAL CAPONATA <i>Grouper or tuna, herbed gnocchietti, seasonal produce and herbs. (not necessarily eggplant!)</i>	MP
CAPRI <i>Gulf shrimp, sundried tomatoes, porcini mushrooms, brandy flambe pink sauce, linguine.</i>	29



VITELLO E MANZO (VEAL AND BEEF)

*SPAGHETTI WESTERN <i>Slow roasted prime rib, au jous, horseradish sauce, linguine marinara, spring peas. (No Split Plates)</i>	8oz. 21 12oz. 26 16oz. 29
VEAL AL A TOMATO <i>Buttermilk marinated scaloppini, sage, proscuitto, fontina, porcini scented brown sauce, homemade linguine marinara.</i>	29
MEAT LOVERS RAVIOLI <i>Sweet sausage and red wine mezza luna (half moon) ravioli, bolognese.</i>	19
VEAL MARSALA RAVIOLI <i>Wild mushrooms, marsala sauce.</i>	29
DATE NIGHT <i>8 oz Fillet, Montepulciano porcini demi glace, truffle melange raviolinni, broccoli rabe</i>	34



IL POLLO (CHICKEN)

CHICKEN AND EGGPLANT PARMESAN (WHICH CAME FIRST?) *Fork tender, lightly breaded, chicken breast, eggplant, mozzarella, linguine marinara, broccoli rabe.* 20
Bolognese 22

POLLO TOSCANO (TUSCAN CHICKEN) *Antibiotic free, frenched free range chicken breast, sun-dried tomato farro, asparagus, citrus and herb vinaigrette.* 23



QUALCHE COSA DI INATTESO (SOMETHING UNEXPECTED)

NADINE'S FAVORITE *Butternut squash raviolinni, duck leg confit, sage butter, amoretti cookie dust.* 24

BLACK TIE *Truffle melange raviolinni, bolognese, white truffle oil.* 25

THE BOMB *Black truffle raviolinni, Urbani white truffle sauce.* 35



ALIMENTO DI COMODITA (COMFORT FOOD)

CLASSIC LASAGNA *"Never will you feast on a better lasagna!" NY Times. Homemade pasta, San Marzano tomatoes, ricotta impastata, mozzarella, homemade sauce "gravy" of over 20 slow cooked ingredients. (Served at 170 degrees - not too hot)* 19

FETTUCCHINE BOLOGNESE *Homemade fettuccine, our famous bolognese.* 12.5

MEAT AND POTATOES *Handmade gnocchi, meatballs, marinara, ricotta impastata, mozzarella.* 19

MOZZARELLA DI BUFALA RAVIOLI *Buffalo mozzarella filled ravioli, our famous Bolognese.* 18



VEGETARIANO (VEGETARIAN)

MOZZARELLA DI BUFALA RAVIOLI *Buffalo mozzarella filled ravioli, San Marzano marinara.* 16

NADINE'S ALMOST FAVORITE *Butternut squash raviolinni, sage butter, amoretti cookie dust.* 16

THE BOMB *Black truffle raviolinni, Urbani white truffle sauce.* 35



CONTORNI (SIDE DISHES)

GRILLED ASPARAGUS *With parmesan.* 5

SIMPLE SIDE SALAD 5

SPRING PEAS *Prosciutto, lettuce.* 5

CREAMY SCAMPI RISOTTO *Shrimp, scallops, clams, mussels, white wine.* 14

RAFFAELLO'S PANE COTTO *Baked escarole, white beans, bread, parmesan cheese.* 8

BROCCOLI RABE *With golden raisins.* 6

ROASTED FINGERLING POTATOES *With roasted shallots.* 5

THE BOMB *Black truffle raviolinni, Urbani white truffle sauce.* 17.5