



GARLINIS

NAPOLETANA

CLASSIC PASTA • WOOD FIRED PIZZA • FULL BAR

APPETIZERS

WOOD FIRED RUSTIC BREAD \$9.95

sicilian extra virgin olive oil, garlic, herbs, spices, balsamic vinegar (V)
(extra rustic sauce \$2.00)

BRUSCHETTA \$10.95

rustic bread crostini, herbed ricotta, tomato salsa cruda, mixed olive tapenade (V)

CRAB ARTICHOKE GRATINATO \$14.50

a rich cream sauce, artichoke, broiled parmesan crust, served with rustic bread

STEAMED CLAMS \$18.95

a full pound of pacific manila clams, white wine, garlic, herbs, red pepper flakes, side of toasted crostini (GF)

NAPOLETANA MEATBALLS \$13.50

three house made meatballs, marinara, parmesan, basil, served with rustic bread

FUOCO PRAWNS \$17.95

6 jumbo prawns wrapped in apple wood smoked bacon, lemon, arugula, salsa-rossa, house aioli (GF)

This item is or can be made Gluten Free (GF)
This item is or can be made Vegetarian (V)

SOUP & SALAD

All soups and dressings are made from scratch.

ADD A PROTEIN TO ANY SALAD:

grilled chicken breast \$8.50, 6 jumbo prawns \$12, 8 oz sirloin \$14, salmon filet \$12

DRESSING OPTIONS: ranch, blue cheese, caesar, red wine vinaigrette, roasted shallot balsamic vinaigrette (extra dressing \$.50)

TOMATO GORGONZOLA BISQUE \$7.50/\$9.50

tangy Italian blue cheese blended with san marzano tomatoes, cream (GF)

SAUSAGE LENTIL SOUP \$7.50/\$9.50

house-seasoned crumbled sausage, lentils, spinach, hearty root vegetables, creamy broth (GF)

HOUSE SALAD \$9.95/\$13.95

variety of lettuce, carrots, cherry tomatoes, cucumbers, house-made croutons, parmesan (V)

CAESAR* \$10.50/\$14.50

romaine, parmesan, house-made croutons, tossed with caesar dressing, lemon wedge

CHICKEN CHOPPED \$11.95/\$15.95

cold roasted chicken, iceberg, romaine, red onion, tomato, salami, cucumber, garbanzo beans, basil, parmesan, tossed in red wine vinaigrette (GF)

CUCINA \$11.95/\$15.95

cold roasted chicken, mixed greens, diced apple, dried cranberries, feta, avocado, candied pecans, roasted shallot balsamic vinaigrette (GF)

WEDGE \$11.95/\$15.95

iceberg, apple wood smoked bacon, blue cheese crumbles, red onion, roasted tomatoes, basil, blue cheese dressing (GF)

PIZZA

Our unique Neapolitan-style pizzas are made with our house made dough and baked with fresh ingredients in our wood fired oven. Gluten Free crust available for an additional \$3.

MARGHERITA \$16.50

naples original: fresh mozzarella, basil, sea salt, extra virgin olive oil, san marzano tomato sauce (V)

COPPI \$18.00

house made sausage, roasted onion, fresh herbs, fresh mozzarella, san marzano tomato sauce

THE INCOMPARABLE MERCKX \$19.50

zoe's pepperoni, mama lil's peppers, roasted onion, crimini mushrooms, kalamata olives, fresh mozzarella, san marzano tomato sauce

PETER SAGAN \$18.50

grilled chicken, cilantro, red onion, fresh mozzarella, smoke-house barbecue sauce

TOMAC \$18.50

marinated artichoke, kalamata olives, crimini mushrooms, prosciutto, basil, fresh mozzarella, extra virgin olive oil base

BUGNO \$17.95

spinach, feta, fresh mozzarella, roasted onion, crimini mushrooms, extra virgin olive oil base, finished with reduced balsamic (V)

HINCAPIE \$18.50

zoe's pepperoni, fresh mozzarella, parmesan, fresh herbs, san marzano tomato sauce

BARTALI \$17.95

fresh mozzarella, prosciutto, parmesan, arugula tossed with lemon juice, extra virgin olive oil base

39-28 \$20.50

zoe's pepperoni, house-made sausage, prosciutto, roasted onion, fresh mozzarella, san marzano tomato sauce

FARRAR \$18.95

grilled chicken, marinated artichoke, fresh mozzarella, roasted cherry tomatoes, house-made pesto

WOUT! \$18.50

fresh mozzarella, zoe's pancetta, arugula tossed with lemon juice, olive oil base

DECLERCQ \$18.95

zoe's applewood ham, zoe's pepperoni, black olives, fresh jalapeno, san marzano tomato sauce

PASTA

Our pastas and plates are served with a house salad.

Upgrade to Ceaser salad or a cup of soup \$2.

SPAGHETTI & MEATBALLS \$25.95

spaghetti noodles, slow simmered classic Garlinis family marinara, four house made meatballs, fresh basil, parmesan cheese

CLASSIC CHICKEN FETTUCCINE \$26.95

fettuccine noodles, grilled free-range chicken breast, house-made garlic parmesan alfredo sauce

SPAGHETTI & CLAMS \$27.95

spaghetti noodles, fresh manila clams, white wine, a touch of cream, garlic, red pepper flakes, finished with extra virgin olive oil, lemon

NAPOLETANA CRAB MAC & CHEESE \$28.95

penne noodles, a rich four-cheese sauce, apple wood smoked bacon, fresh herbs

PASTA DEL SOL \$23.95

penne noodles, black olives, sun-dried tomato, pinch of red pepper flakes, parmesan, pesto cream sauce (V)

AGLIO E OLIO \$22.50

spaghetti noodles, garlic, red pepper flakes, parsley, extra virgin olive oil, cherry tomatoes, parmesan, lemon (add wood-fired vegetables \$6.95)

CRAB & SHRIMP FETTUCCINE \$30.95

fettuccine noodles, jumbo prawns, rock crab, house-made garlic parmesan alfredo sauce, lemon

CANNELLONI \$24.95

three hand rolled pasta sheets filled with beef, pork, spinach, mushrooms, ricotta cheese, over marinara, charred italian besciamella, fresh basil

LASAGNA ALLA NAPOLETANA \$25.95

baked layers of fresh pasta, san marzano tomato sauce, beef, pork, four cheeses, basil

BLACKENED CHICKEN PASTA \$26.95

fettuccine noodles, lightly simmered cream sauce, applewood smoked bacon, fresh diced tomato, spinach, feta, spicy blackened chicken breast

ALLA CARBONARA \$25.95

spaghetti noodles, sautéed garlic, zoes's pancetta, egg, cream, white pepper, parmesan, green onion

SIDES

CARROTS ALLA CASA \$8

carrots ,butter, onion, garlic, parsley (GF)

WOOD FIRED VEGETABLES \$9

house blend of seasonal vegetables, olive oil, butter, garlic (GF)

ASPARAGUS \$8

oven roasted, shallots, olive oil (GF)

WHIPPED YUKON GOLD POTATOES \$7

garlic, parmesan, cream (GF)

ALFREDO SAUCE \$4

MARINARA SAUCE \$4 (GF, V)

ADD A PROTEIN

Available grilled or blackened

7 OZ CHICKEN BREAST \$8.50

5 JUMBO PRAWNS \$12

6 OZ SALMON FILLET \$12

9 OZ SIRLOIN \$14

SIGNATURE DRINKS

TOP SHELF MANHATTAN

redemption rye whiskey, angostura bitters, noilly pratt sweet vermouth, luxardo cherry

TOP SHELF MARGARITA

avión silver tequila, cointreau, fresh squeezed lime juice, agave

APEROL SPRITZ

aperol aperitivo, orange slices, zardetto prosecco, club soda

PLATES

TAGLIATELLE BOLOGNESE \$26.95

house-made tagliatelle pasta, chianti braised ground beef and pork bolognese, parmesan, basil

CHICKEN MILANESE \$28.95

panko breaded, pan-seared free-range chicken breast, mozzarella cheese, capers, over aglio e olio pasta, topped with balsamic tossed arugula

CHICKEN SALTIMBOCCA \$28.95

our version of the roman classic: grilled free-range chicken breast, garlic mashed potatoes, wood-fired asparagus, prosciutto, pesto, marsala infused hunter's sauce (GF)

GREMOLATA TUNA \$29.95

ahi tuna steak seared medium rare, on a bed of gremolata: olives, artichoke, mama lil's peppers, capers, garbanzo beans, marinara sauce, with a side of lemon aioli (GF)

TUSCAN TOP SIRLOIN \$31.50

9 oz sirloin steak, garlic mashed potatoes, seasonal wood-fired vegetables, gorgonzola cheese, red wine and balsamic pan sauce (add 5 jumbo prawns \$12.00) (GF)

WILD ALASKAN SOCKEYE SALMON \$29.95

6 oz salmon filet, grilled then finished in the wood-fired oven, garlic mashed potatoes, seasonal wood-fired vegetables, lemon wedge (GF)

SEA SCALLOPS \$29.95

house-made tagliatelle pasta, pan-seared sea scallops, roasted red pepper cream sauce, parmesan, lemon wedge

**The Chelan County Health Department would like to remind you that eating raw or undercooked foods may be hazardous to your health.*

A gratuity of 20% will be added for parties of 6 or more.