



# GARLINIS

## NAPOLETANA

CLASSIC PASTA • WOOD FIRED PIZZA • FULL BAR

APPETIZERS

### WOOD FIRED RUSTIC BREAD \$10.95

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

### BRUSCHETTA \$12.95

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

### CRAB ARTICHOKE GRATINATO \$17.50

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

### STEAMED CLAMS \$20.95

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

### NAPOLETANA MEATBALLS \$15.50

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

## WHO ARE WE?

We pride ourselves on our traditional Italian dishes. From our house-made pasta sauces and salad dressings to our cozy atmosphere and hand-crafted cocktails.

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 \$17.50

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

### COPPI \$19

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

### THE INCOMPARABLE MERCKX \$21.50

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

### PETER SAGAN \$19.50

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

### TOMAC \$19.50

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

### BUGNO \$18.95

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

### HINCAPIE \$20.50

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

### BARTALI \$18.95

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

### 39-28 \$22.50

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

### FARRAR \$19.95

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

### DECLERCQ \$19.95

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

## SOUPS & SALADS

*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 \$15, salmon filet \$13

**DRESSING OPTIONS:** ranch, blue cheese, caesar, red wine vinaigrette, roasted shallot balsamic vinaigrette (extra dressing \$.75)

### 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 \$13.95/\$17.95

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

### THE MICHELLE'S \$13.95/\$17.95

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

### WEDGE \$12.95/\$16.95

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

# SANDWICHES

Our sandwich bread is made to order.  
Sandwiches are served with pasta salad, soup or green salad.  
Extra side/split plate fee: \$3.

**PROSCIUTTO PANINI \$15.95**  
prosciutto di parma, fresh mozzarella, basil, mama lil's peppers, house aioli

**CHICKEN PESTO PANINI \$15.95**  
grilled sliced chicken, fresh mozzarella, sliced tomato, house made pesto, house aioli

**STEAK PANINI \$17.95**  
sliced sirloin steak, fresh mozzarella, caramelized onion, horseradish, house aioli

**ZOE'S HAM AND CHEESE \$15.95**  
zoe's applewood smoked ham, mozzarella cheese, dijon mustard aioli

**NAPOLETANA SLIDERS \$16.95**  
two burger patties (beef and pork combination), gorgonzola, mama lil's peppers, arugula, house aioli, reduced balsamic

## 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, blue agave

**APEROL SPRITZ**  
Aperol Aperitivo, orange slices, Lunetta Prosecco, club soda

## SIDES

**CARROTS ALLA CASA \$8**  
carrots, garlic, onion, butter, parsley (GF)

**WOOD FIRED VEGETABLES \$9**  
house blend of seasonal vegetables, olive oil, butter, garlic (GF)

**ASPARAGUS \$8**  
oven roasted, shallots, olive oil (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 \$13**

**9 OZ SIRLOIN STEAK \$15**

This item is or can be made gluten free (GF)  
This item is or can be made vegetarian (V)

# PASTA

**SPAGHETTI & MEATBALLS \$17.95**  
spaghetti noodles, slow simmered classic Garlinis family marinara, four house made meatballs, fresh basil, parmesan cheese

**CLASSIC CHICKEN FETTUCCINE \$18.95**  
fettuccine noodles, grilled free-range chicken breast, house-made garlic parmesan alfredo sauce

**SPAGHETTI & CLAMS \$21.95**  
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 \$20.95**  
penne noodles, a rich four-cheese sauce, apple wood smoked bacon, fresh herbs

**PASTA DEL SOL \$18.95**  
penne noodles, black olives, sun-dried tomato, pinch of red pepper flakes, parmesan, pesto cream sauce (V)

**AGLIO E OLIO \$15.95**  
spaghetti noodles, garlic, red pepper flakes, parsley, extra virgin olive oil, cherry tomatoes, parmesan, lemon (add wood-fired vegetables \$6.95)

**CRAB & SHRIMP FETTUCCINE \$23.95**  
fettuccine noodles, jumbo prawns, rock crab, house-made garlic parmesan alfredo sauce, lemon

**CANNELLONI \$18.95**  
three hand rolled pasta sheets filled with beef, pork, spinach, mushrooms, ricotta cheese, over marinara, charred italian besciamella, fresh basil

**LASAGNA ALLA NAPOLETANA \$17.95**  
baked layers of fresh pasta, san marzano sauce, beef, pork, four cheeses, basil

**BLACKENED CHICKEN PASTA \$19.95**  
fettuccine noodles, light cream sauce, applewood smoked bacon, fresh diced tomato, spinach, feta, spicy blackened chicken breast

**ALLA CARBONARA \$19.95**  
spaghetti noodles, sautéed garlic, pancetta, egg, olive oil, cream, white pepper, parmesan, green onion

\*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% may be added for parties of 6 or more.