



RESTAURANT WEEK TO GO MENU

1 APPETIZER, 1 PASTA, 1 DESSERT

2 PEOPLE \$60 OR 4 PEOPLE \$130
ADD A BOTTLE OF WINE \$25 (LIMITED SELECTION)

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ANTIPASTI

BACCALA FRITTO

Potato and salt cod fritters
capers and parsley pesto,
lemon

ZUPPA FREDDA

Chilled tomato soup,
cucumber, red pepper,

BURRATA

Fresh burrata cheese,
baby greens, farm vegetables,

CROSTINI CON MELANZANE

Cannellini bean puree,
roasted eggplant, shaved radish,
summer beans
crostini bread

PASTA

FUSILLI CON GRANCHIO

Fresh fusilli pasta,
Old Bay fondute, crab meat,
corn, basil

SPAGHETTI CACIO, PEPE, PISELLI

Spaghetti pasta,
green peas, parmigiano
and pecorino cheese, black
pepper

ZITI AL RAGU' NAPOLETANO

Ziti pasta with Neapolitan ragout
(stew meat in San Marzano
tomato sauce)
parmigiano cheese, basil

GNOCCHI CON POMODORINI

Homemade potato gnocchi,
charred cherry tomatoes,
basil pesto
parmigiano cheese

DOLCI

TIRAMISU*

Mascarpone,
dark chocolate and lady
fingers,
espresso and caramel syrup

PANNACOTTA

Vanilla pudding
mix berries coulis

*Contains nuts

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk. For more information, please
speak with your server.

Executive Chef Andy Clark