# Nativos

## STARTERS

**NATIVOS MEATBALL 9**
Veal, Pork and Beef, Marinara,
Parmigiano Reggiano
With Fresh Ricotta add an additional **3**

**PATATINE AL FUNGI 14**
Breaded Portabella Mushroom,
Crab Fonduta

**SHRIMP COCKTAIL 17**
Fresh Lemon, Spicy Cocktail Sauce

**CALAMARI MISTO 16**
Breaded Artichoke, Pepperoncini, Shrimp,
Tarragon Aioli, Marinara Sauce

**GARLIC BREAD 9**
Minced Garlic, Grated Parmesan
& Provolone Cheeses, Marinara Arriabatta

**MINESTRONE SOUP 9**
Fresh Vegetables, Cannellini Beans,
Pasta Tomato Broth

**CAESAR SALAD 9**
Romaine Hearts, Focaccia Croutons,
Parmesan, Anchovies, Creamy Caesar Dressing

## ENTREES

**PAPPARDELLE BOLOGNESE 21**
Ground Beef, Veal, Pork, Tomatoes, Onions,
Garlic, Parmesan Cheese

**NATIVOS LASAGNA 19**
Layered Pasta, Beef Bolognese, Ricotta,
Parmesan, Mozzarella, Provolone

**CHICKEN ALLA VODKA 23**
Penne Pasta, Cream, Marinara, Provolone &
Parmesan Cheeses, Vodka Sauce

**CHICKEN MARSALA 24**
Capellini Pomodoro, Wild Mushrooms,
Marsala Wine Demi

**CHICKEN PESTO 23**
Penne Pasta, Fresh Basil Sauce,
Provolone Cheese

**CHICKEN PARMESAN 24**
Capellini Marinara, Provolone,
Buffalo Mozzarella, Fresh Basil

**CHICKEN ALFREDO 24**
Fettucine Pasta, Parmesan Cream Sauce
& Grated Parmesan Reggiano

**FETTUCCINI ALFREDO 18**
Cream Sauce with Parmigiano Cheese

**SHRIMP SCAMPI 24**
Jumbo Shrimp sautéed with Butter, White
Wine, Lemon, Capers, Garlic Tomatoes,
Parmesan over Capellini

**SHRIMP FRA DIAVOLO 24**
Sautéed Jumbo Shrimp, Arrabiata, Fresh
Basil, Parmesan Reggiano over Linguini

**SEAFOOD RAVIOLI 24**
White Wine, Tomatoes, Oregano,
Garlic, Red Pepper

**LINGUINE ALLE VONGOLE VERACI 21**
Young Pacific Clams, Prosecco,
Garlic, Lemon, Butter

**FILET OF DOVER SOLE OREGANATA 29**
Oregano & Parmesan Panko Crust,
Grilled Asparagus & Gremelli Alfredo

**BISTECCA DE FILETTO 39**
Pan Seared Petite Filet Mignon, Cherry Demi
Parmesan Potato Al Forno,
Roasted Asparagus

**MUSHROOM RAVIOLI 16**
Porcini Mushrooms, Provolone & Parmesan Cheeses

## DESSERTS

**CHOCOLATE TRIFLE 10**
Layers of Dark, White, & Milk Chocolate
Mousse with Chocolate Sponge Cake Topped
with Dark Chocolate Ganache

**CLASSIC ITALIAN CHEESECAKE 9**
Creamy Ricotta Cheese, Orange & Lemon
Zest, Anise, Almond extract
***Served with Mixed Berries***

**CANNOLI 9**
Crisp Pastry Shell, Sweet Creamy Ricotta Filling

18% Gratuity will be added to parties of six (6) or more; we are unable to accommodate split checks for parties of six (6) or more.
*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness
3.10.23