

	LUNCH	DINNER
Seafood Asparagus	12	20
<i>Jumbo shrimp, sea scallops and jumbo lump crabmeat sautéed with fresh asparagus and fresh mushrooms tossed with penne pasta in a rosé sauce.</i>		
Linguine San Martino	11	20
<i>Jumbo shrimp and mussels in a garlic lemon white wine sauce over linguini.</i>		
Frutti Di Mare	13	21
<i>Jumbo shrimp, mussels, clams, calamari, and chunks of fresh fish sautéed in a light marinara sauce served over linguini pasta.</i>		

ITALIAN SANDWICHES

Veal Parmigiana Sub	10	10
Meatball Parmigiana Sub	7	8
Chicken Parmigiana Sub	7	8
Eggplant Parmigiana Sub	7	8
Sausage, Pepper & Onion	7	8
<i>All Parmigiana Subs topped with melted mozzarella cheese and served with French Fries.</i>		
Italian Cold Cut Sub	7	8
<i>Mortadella, Genoa salami, pepperoni, capicola, provolone, lettuce, tomato, mayo, and hot peppers, balsamic dressing on the side.</i>		
Italian Chicken Sandwich	7	8
<i>Boneless chicken breast topped with roasted red peppers, provolone cheese and pesto sauce, served on focaccia bread.</i>		
Philly Cheese Steak	7	8
<i>Served with grilled onions, mushrooms, bell peppers and melted provolone cheese.</i>		
Gyro	7	8
Chicken Souvlaki	7	8
<i>Gyro and Souvlaki served on pita bread with lettuce, tomatoes, onions, feta cheese and a splash of Greek dressing. Comes with Tzatziki sauce and French fries.</i>		

BEVERAGES

Fountain Soda	2
<i>Peps, Diet Pepsi, Sierra Mist, Orange, Doctor Pepper, Root Beer, Mountain Dew, Lemonade</i>	
Iced Tea	2
Juices	2
<i>Orange, Cranberry, Tomato, Pineapple</i>	
Milk or Chocolate Milk	2
San Pellegrino Sparkling Mineral Water	3.5
Bottled Water	2
Lavazza Coffee, Decaf or Hot tea	2
Espresso	2.5
Cappuccino	3

BEER

Domestic Bottled Beer	3
<i>Bud Light, Coors Light, Bud Select, Michelob Light, Michelob Ultra</i>	
Imported Bottled Beer	3.5
<i>Amstel Light, Blue Moon, Stella Artois, Heineken, Killians Red, Corona, Corona Light, Guinness, Grolsch, Staropramen</i>	
Non-Alcoholic Bottled Beer (O'Doul's)	3
Draft Beer	3
<i>Miller Lite, Budweiser, Yuengling, Samuel Adams, Amber Bock</i>	
Draft Beer Imported (Peroni)	3.5



AUTHENTIC NEW YORK BRICK OVEN PIZZA

~ No Substitutions on Authentic Specialty Pizzas ~

..... Sm. 12"	Lg. 16"
Authentic New York	9 12
<i>Tomato Sauce and Mozzarella Cheese.</i>	
Alla Vodka	12 16
<i>Vodka Sauce, Mushrooms, Prosciutto Ham and Mozzarella Cheese.</i>	
Calabrese	12 16
<i>Sliced Italian Sausage, Fire Roasted Red Peppers, Tomato Sauce.</i>	
Mediterranean	13 18
<i>Sliced Eggplant, Mushrooms, Spinach, Plum Tomatoes, Feta Cheese.</i>	
Vegetarian	13 17
<i>Bell Pepper, Onion, Tomatoes, Black Olives, Mushrooms, Spinach.</i>	
Hawaiian	13 17
<i>Pineapple, Ham, Maraschino Cherries.</i>	
Bianca	11 15
<i>Ricotta Cheese, Mozzarella Cheese, Fresh Basil, Fresh Garlic and Herbs.</i>	
Liberty Bell	13 18
<i>Philly Cheese Steak sautéed with Onions, Bell Peppers and Mushrooms.</i>	
Meat Lover	13 18
<i>Pepperoni, Ham, Ground Beef, Italian Sausage, Tomato Sauce and Mozzarella Cheese.</i>	
Apollonia Special	15 20
<i>Your choice of five toppings.</i>	

Toppings

*Bell Peppers • Onions • Jalapeno Peppers • Sliced Black Olives • Eggplant • Mushrooms
Spinach • Sliced Plum Tomatoes • Fresh Garlic • Broccoli • Fire Roasted Red Peppers
Artichoke Hearts • Pineapple • Anchovies • Sliced Italian Sausage • Pepperoni • Ham
Bacon • Ground Beef • Extra Cheese
Grilled chicken or chicken parmesan... Sm. \$2 / Lg. \$3*

Each additional topping for 12"	1.50
Each additional topping for 16"	half 1.50 whole 2.00

CALZONES & STROMBOLIS

Cheese Calzone	7 8
<i>Filled with Ricotta Cheese, Mozzarella Cheese, Grated Romano Cheese and Fresh Herbs.</i>	
Stromboli	7 8
<i>Salami, Ham, Pepperoni, Provolone and Mozzarella Cheese. Wrapped up in our Pizza Dough.</i>	
Chicken Parmigiana Stromboli	7 8
<i>Breaded Breast of Chicken, Tomato Sauce and Mozzarella Cheese.</i>	
Eggplant Parmigiana Stromboli	7 8
<i>Battered Eggplant with Tomato Sauce and Mozzarella Cheese.</i>	
Sausage and Pepper Stromboli	7 8
<i>Ground Italian Sausage, Green Peppers, Onions, Tomato Sauce and Mozzarella Cheese.</i>	
Vegetable Stromboli	7 8
<i>Bell Peppers, Onions, Mushrooms, Black Olives, Diced Tomatoes, Spinach and Mozzarella Cheese.</i>	

Each additional filling	1 1
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DESSERTS

Canoli, Tiramisu or New York Style Cheese Cake4
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APOLLONIA SPECIALS NIGHTS

Monday Night is Pizza Night
*Buy one large pie and get the other for \$4 of equal or lesser value.
(Carry out only from 4-10 pm)*

Tuesday Night is Pasta Night
Buy any pasta and get the other for \$4 of equal or lesser value.

Wednesday Night is Kids Night
Kids eat free. One free per adult meal.

Apollonia Ristorante

**Where the Vegetation of Land
And Delicacies of the Sea Combine**

Specializing in Italian Pizza, Pasta and More...



(239) 437-2000

www.apollonia.biz

**Dine in • Carry out
Delivery (5 - 9pm)**

Apollonia Restaurant

19100 S. Tamiami Trail • Fort Myers, FL 33908

Fax (239) 267-8247

Monday thru Friday: 11am - 10pm
Saturday and Sunday: 4pm - 10pm

We accept all major credit cards.
No personal checks, please.

Apollonia provides complete catering services.
If you are planning a holiday, birthday, corporate meeting, anniversary, holiday party or any other event let us know so we tailor a special night for you and your guests.

APPETIZERS

	LUNCH	DINNER
Calamari Fritti	8	9
<i>Fried golden brown served with marinara sauce and lemon.</i>		
Mussels Marinara	8	9
<i>Sautéed mussels served in your choice of spicy or traditional marinara sauce.</i>		
Mussels Verdicchio	8	9
<i>Sautéed mussels served in a wine garlic herbs and lemon sauce.</i>		
Mozzarella Fritti	7	7
<i>Fried mozzarella served with our delicious marinara sauce.</i>		
Bruschetta	6	6
<i>Fresh diced tomato with basil garlic and herbs topped with melted mozzarella over garlic bread.</i>		
Garlic Knots	5	5
<i>Our pizza dough cut in strips and tied in knots with olive oil, fresh garlic and herbs.</i>		
Eggplant Apollonia	6	7
<i>Oven baked eggplant topped with garlic, herbs, olive oil and wine vinegar.</i>		
Italian Wings	8	8
<i>Crispy chicken wings served buffalo style in hot or mild sauce, with fresh grated parmesan or Chesapeake style (with old bay seasoning).</i>		
Tzatziki	6	6
<i>Our yogurt and cucumber dip with fresh dill and garlic. Grilled pita bread on the side. Extra pita bread \$1.</i>		

INSALATA

~ All Served with our Focaccia bread and Apollo Sauce. ~

Garden Salad	5	6
<i>Romaine lettuce, tomato, cucumber, black olives, green peppers, red onion, fire roasted red peppers, and artichoke hearts.</i>		
Caesar Salad	6	7
<i>Fresh cut romaine lettuce, tossed in our home made Caesar dressing topped with seasoned croutons and parmesan cheese.</i>		
Greek Salad	7	8
<i>Feta cheese, calamata olives, stuffed grape leaves, cucumber, green peppers, onions, tomato and anchovies served over romaine lettuce with balsamic vinaigrette.</i>		
Antipasto Italiano	8	9
<i>Five kinds of Italian meats, provolone, mozzarella cheese, roasted peppers and artichoke hearts over garden vegetable and romaine lettuce topped with balsamic vinaigrette dressing.</i>		
Apollonia Salad	8	8
<i>Mixed field green with cherry tomatoes, green peppers, red onions, cucumber, roasted pine nuts and walnuts topped with gorgonzola cheese tossed in a raspberry vinaigrette.</i>		
Side salad, Caesar or Garden	3	
Add Grilled Chicken or Salmon to Any Salad	3/5	

ZUPPA DI GIORNO

~ Ask your server which one we have today. ~

Minestrone	4	5
<i>Authentic Italian vegetable soup.</i>		
Pasta Fagioli	4	5
<i>Authentic Italian bean and pasta soup.</i>		

SIDES

Meatballs.....	5
Italian Sausage.....	5
Spinach with Garlic Oil.....	5
Sautéed Mixed Vegetables.....	5
Sautéed Asparagus.....	5
Sautéed Mushrooms.....	5

Spaghetti/Penne with Butter/Tomato Sauce.....	5
Spaghetti/Penne with Meatballs.....	5
Kids Cheese Pizza.....	5
Chicken Tenders & Fries.....	5
Cheese Ravioli in Tomato Sauce.....	5

PASTA

~ All Served with our Focaccia bread and Apollo sauce. Salad with dinner. ~

	LUNCH	DINNER
Penne Napolitano	7	11
<i>Penne pasta in our marinara topped with imported parmesan cheese. Spicy upon request.</i>		
Penne Asparagus	8	12
<i>Penne pasta with asparagus in our marinara topped with imported parmesan cheese.</i>		
Penne Alla Vodka	9	12
<i>Penne pasta with Italian prosciutto and fresh mushrooms in a rosé sauce finished with Vodka.</i>		
Salsicce Alla Napolitano	8	12
<i>Sliced Italian sausage tossed with penne pasta in a light marinara sauce.</i>		
Penne Norchina	9	13
<i>Ground Italian sausage, fresh mushrooms tossed in an amaretto cream sauce.</i>		
Spaghetti Carbonara	9	12
<i>Spaghetti with Italian ground bacon in an egg cream sauce.</i>		
Spaghetti Aglio E Olio	7	10
<i>Garlic and olive oil over spaghetti. Anchovies available upon request.</i>		
Spaghetti Funghi	7	12
<i>Fresh champignon mushrooms sautéed in a marinara sauce over spaghetti.</i>		
Spaghetti Pomodoro	7	10
<i>Spaghetti in our tomato sauce.</i>		
Spaghetti & Meatballs, Meat sauce or Sausage	9	12
<i>Our spaghetti done your way with meatballs, meat sauce, or sliced Italian sausage.</i>		
Fettuccini Alfredo	8	12
<i>Fettuccini pasta with a creamy parmesan cheese sauce.</i>		
Fettuccini Alla Bolognese	8	12
<i>Fettuccini pasta with ground veal and a tomato cream sauce. Try it Apollonia style by adding fresh mushrooms and onions in spicy tomato cream sauce with dash of cumin.</i>		
Fettuccini Alla Apollonia	10	12
<i>Fettuccini pasta with mushrooms, sundried tomato and pesto in a rose sauce.</i>		
Ravioli Romana	9	12
<i>Cheese ravioli in a cream and gorgonzola cheese sauce.</i>		
Ravioli Napolitano	9	12
<i>Cheese ravioli in a tomato sauce topped with imported parmesan cheese.</i>		
Ravioli Rose	9	12
<i>Cheese ravioli served with marinara sauce and a touch of cream topped with parmesan.</i>		

PASTA AL FORNA

Lasagna	8	12
<i>Ground beef with blend of four cheeses served bubbly hot.</i>		
Baked Ziti	7	12
<i>Penne pasta tossed with tomato sauce and a swirl of ricotta topped with mozzarella.</i>		
Eggplant Parmesan	9	12
<i>Battered eggplant covered with tomato sauce topped with melted mozzarella over spaghetti.</i>		
Veal Parmesan	11	17
<i>Veal medallions coated with seasoned Italian breadcrumbs topped with tomato sauce and mozzarella served over spaghetti.</i>		
Chicken Parmesan	10	15
<i>Chicken breasts coated with seasoned Italian breadcrumbs topped with tomato sauce and mozzarella served over spaghetti.</i>		
Eggplant Rollantini	9	13
<i>Battered eggplant stuffed with ricotta, Romano cheese and herbs topped with tomatoes and mozzarella.</i>		

POLLO

Pollo Piccata	10	15
<i>Fresh chicken breast sautéed with capers in lemon wine sauce served over spaghetti.</i>		
Pollo Brunello	9	15
<i>Grilled chicken strips with fresh mushrooms tossed with penne pasta in a tomato cream sauce with a splash of Marsala wine.</i>		
Pollo con Marsala	10	15
<i>Fresh chicken breast with mushrooms in a Marsala wine sauce served over spaghetti.</i>		

Substitute: Soup for Salad \$2

	LUNCH	DINNER
Pollo Alla Francese	10	15
<i>Fresh breast of chicken egg battered and sautéed in a lemon and white wine sauce, served with a side of penne marinara.</i>		
Pollo Alla Fiorentina	10	15
<i>Chicken breast topped with fresh spinach and melted mozzarella cheese, sautéed in a sherry wine cream sauce served over fettuccini pasta.</i>		
Pollo Alla Sicilana	9	15
<i>Chicken breast with peas, mushrooms and roasted peppers in a Marsala wine sauce with a touch of marinara served over spaghetti.</i>		
Pollo Saltimbocca	10	15
<i>Fresh chicken breast topped with prosciutto and mozzarella in a white wine sauce. Served with a side of penne marinara.</i>		
Pollo Broccoli Alfredo	10	15
<i>Grilled breast of chicken and broccoli in a creamy Alfredo sauce tossed with fettuccini pasta.</i>		
Pollo Apollonia	11	17
<i>Breast of chicken, mushrooms and sundried tomato, pesto in a rose sauce tossed with fettuccini pasta.</i>		

VITELLO

~ All Served with our Focaccia bread and Apollo sauce. Salad with dinner. ~

Vitello con Marsala	11	17
<i>Tender veal medallions with fresh mushrooms in a Marsala wine sauce served over spaghetti.</i>		
Vitello Chesapeake	13	19
<i>Tender veal medallions topped with jumbo lump crabmeat and mozzarella cheese in a creamy Alfredo sauce over fettuccini.</i>		
Vitello Alla Sorrentina	12	17
<i>Tender veal medallions topped with eggplant, prosciutto and mozzarella in a light marinara with a splash of Marsala wine over spaghetti.</i>		
Vitello Pizzaiola	11	17
<i>Tender veal medallions with marinara sauce seasoned with oregano and parmesan cheese served over spaghetti.</i>		
Vitello Saltimbocca	11	17
<i>Tender veal medallions topped with prosciutto and mozzarella in a white wine sauce served with a side of penne marinara.</i>		
Vitello Piccata	11	17
<i>Tender veal medallions with capers in a lemon wine sauce over spaghetti.</i>		
Vitello Apollonia	11	17
<i>Tender veal medallions with fresh mushrooms, sundried tomato and pesto in a rose sauce tossed in fettuccini pasta.</i>		

FRUTTI DI MARE

~ All Served with our Focaccia bread and Apollo sauce. Salad with dinner. ~

Gambretti Alla Marinara	10	18
<i>Fresh jumbo shrimp in a marinara sauce over linguine.</i>		
Gambretti Alla Fra Diavolo	10	18
<i>Fresh jumbo shrimp in spicy marinara sauce over linguine.</i>		
Linguine Vongole	10	17
<i>Fresh baby clams in a light marinara sauce or garlic white wine sauce over linguine.</i>		
Gambretti Alla Montese	12	19
<i>Jumbo shrimp and jumbo lump crabmeat tossed with penne pasta in rose sauce.</i>		
Gambretti Scampi	10	18
<i>Jumbo shrimp in a garlic, lemon and white wine sauce over linguini.</i>		
Gambretti Cardinale	10	18
<i>Jumbo shrimp with roasted peppers and fresh mushrooms tossed with fettuccini in a rosé sauce.</i>		
Gambretti Alfredo	10	19
<i>Jumbo shrimp in a parmesan cream sauce over fettuccini. Add grilled chicken \$3.</i>		
Mussels Alla Marinara / Caprese	10	17
<i>Fresh mussels in a light marinara or lemon white win sauce over linguini.</i>		
Seafood Alla Appollonia	13	19
<i>Jumbo shrimp, sea scallops and jumbo lump crabmeat with sundried tomato, mushrooms, pesto in rose sauce over linguini.</i>		
Linguine Alla Mare Chiara	12	19
<i>Jumbo shrimp clams and calamari in a light marinara sauce over linguini.</i>		
Calamari Alla Marinara	10	18
<i>Tender calamari in a light marinara sauce over linguini.</i>		
Salmon Rosé	10	17
<i>Chunks of salmon in a rosé sauce over penne pasta.</i>		
Cappellini Adriatico	12	19
<i>Jumbo shrimp, sea scallops and jumbo lump crabmeat with fresh cherry tomatoes in a garlic white wine sauce over angel hair pasta.</i>		