

Natili North Evening
(After 4:00 p.m.)
Monday, October 14, 2019

JOSEPH'S SOUP 3.75 4.75

Chicken broth with herbed cheese
tortellini, spinach, chicken and herbs.

HUNGARIAN GOULASH

Tender beef cubes in a zesty
paprika onion sauce over noodles.
Served with a side of coleslaw.
12.50

NUNZIO'S CHICKEN

Grilled Chicken topped with
sautéed onions, peppers and
mushrooms. Served with Baked
Potato and Tossed Salad. 12.75

COD DIJONNAISE

Our delicious cod broiled with a
mild creamy mustard sauce. Served
with side of spaghetti, tossed
salad and bread. 12.75

GLAZED PEACH PIE 4.25

BOSTON CREAM PIE 3.95

Natili North Evening
(After 4:00 p.m.)
Tuesday, October 15, 2019

**CREAM OF VEGETABLE SOUP
3.75 4.75**

HOT TURKEY SANDWICH

Our own Roasted Turkey
sandwiched between two slices of
bread and topped with gravy.
Served with Mashed Potatoes, and
a side of coleslaw. 12.50

COD LEMON ALMONDINE

Cod broiled with a delicious lemon
butter and topped with toasted
almonds. Served with Baked
Potato and Tossed Salad. 12.75

HOT SAUSAGE PARMIGIANA

A casserole of hot sausage
crowned with sautéed onions,
green peppers, cheese and
spaghetti sauce. Accompanied
by Side of Spaghetti or Baked
Potato, and Tossed Salad. 12.75

BLUEBERRY PIE 4.25

**CHOCOLATE CAKE WITH
FUDGE ICING 3.95**

Natili North Evening
(After 4:00 p.m.)
Wednesday, October 16, 2019

**MANHATTAN CLAM
CHOWDER 3.75 4.75**

OUR OWN STUFFED CABBAGE

Served with Mashed Potatoes, and
Tossed Salad. 12.95

HARBOR COD

Cod broiled with a mixture of
crumbs, seasonings, herbs and
lemon juice. Served with Baked
Potato or French Fries and Tossed
Salad. 12.95

**FETTUCINI ALFREDO AND
CHICKEN**

Fettuccini with our homemade
creamy Alfredo sauce, topped
with boneless Chicken breast.
12.75

RED RASPBERRY PIE 4.25

PEANUT BUTTER PIE 3.95
in chocolate crust

PUMPKIN CAKE 3.95
with Cream Cheese Icing

Natili North Celebrating 45 Years, Thank You Butler!

Natili North Evening
(After 4:00 p.m.)
Thursday, October 17, 2019

BROCCOLI CHEESE SOUP
3.75 4.75

HOME STUFFED PORK CHOP

Stuffed Pork Chop, Homemade Warm Applesauce, Mashed Potatoes and Gravy. Served with Blueberry Bread. 12.95

COD INTERNATIONAL

Our super Cod broiled in sherry sauce. Served with Baked Potato and Tossed Salad. 12.95

PASTA PLUS

Our wonderful Spaghetti and Meatballs served with French Fried Provolone, and Tossed Salad. 12.50

CHERRY CRUMB PIE 4.25

HAWAIIAN PINEAPPLE CREAM PIE 3.95

CHOCOLATE CAKE W/ALMOND ICING 3.95

Natili North Evening
(After 4:00 p.m.)
Friday, October 18, 2019

HOMEMADE CHICKEN NOODLE 3.75 4.75

OVEN BAKED STUFFED SHRIMP

Shrimp stuffed with crab meat, crumbs, herbs & spices baked in a casserole. Served with choice of Baked Potato, or French Fries, or side of Spaghetti, and a Tossed Salad. 14.95

CHOPPED SIRLOIN BORDELAISE

A six ounce portion of chopped sirloin topped with bordelaise sauce with a hint of wine and a few mushrooms. Served with Baked Potato and Tossed Salad. 12.75

MANICOTTI DINNER

Our delicious Manicotti in our homemade tomato sauce, crowned with meatballs. Served with Tossed Salad and garlic bread. 12.75

CHICKEN FLORENTINE

Chicken breast filet broiled and topped with herbed spinach, provolone and light wine sauce, broiled to perfection. Served with Baked Potato and Tossed Salad. 12.75

COCONUT CREAM PIE 3.95

CHOCOLATE ANGEL PIE 3.95

BLACKBERRY PIE 4.25

FRENCH WHITE ALMOND

CAKE 3.95

Natili North Evening
(After 4:00 p.m.)
Saturday, October 19, 2019

Try one of our house specialty soups. We have Wedding Soup, Chili and Minestrone Everyday.

STEAK & SHRIMP

A charcoaled 6oz steak, golden fried shrimp. Served with a Baked Potato and Tossed Salad. 16.25

APRICOT GLAZED CHICKEN

Tender boneless chicken breast topped with luscious apricot glaze and almonds. Served with choice of Baked Potato or Rice, and Vegetable of the day. 12.75

VEAL PARMIGIANA SPECIAL

Our famous Veal Parmigiana and a side of Spaghetti. Served with Tossed Salad. 11.95

PUMPKIN PIE 3.95

MIXED BERRY COBBLER 3.95

RED VELVET CAKE 3.95
with creamy whipped frosting

Natili North Celebrating 45 Years Thank You Butler!