



APPETIZERS

NATIVOS MEATBALL 12

In-house made Veal, Pork and Beef Meatball

FRIED CALAMARI MISTO 17

Fried Artichoke, Pepperoncini, Shrimp,
Sriracha Aioli, Oven Roasted Tomato Sauce

***JUMBO SHRIMP COCKTAIL 17**

Margarita Cocktail Sauce

ANTIPASTO PLATTER (FOR TWO) 28

Prosciutto, Salami, Olives, Artichokes,
Peppers, Italian Cheeses

SOUP & SALADS

MINISTRONE SOUP

CUP 8 BOWL 10

Mixed Vegetables, Cannellini Beans
with Tomato Broth

CAESAR SALAD 10

Romaine Hearts with White Anchovies,
In-house Made Crostini and Cream Caesar Dressing

CAPRESE SALAD 10

Beefsteak Tomato, Buffalo Mozzarella, Fresh Basil,
Balsamic Vinaigrette

ENTREES

ALLA VODKA 17

Penne Pasta with Tomato Vodka Cream Sauce
Add Chicken 6 Add Shrimp 10

FETTUCCINE ALFREDO 18

Creamy Alfredo Sauce
Add Chicken 6 Add Shrimp 10

NATIVOS LASAGNA 20

Layered Pasta, Bolognese Sauce

***LINGUINI ALLE VONGOLE VERACI 21**

Young Pacific Clams, Prosecco, Garlic, Lemon Butter

PAPPARDELLE BOLOGNESE 22

Homemade Bolognese with Barolo Wine Sauce

***LOBSTER RAVIOLI 24**

Lobster Meat, Tomatoes Roasted Pepper Cream Sauce

***SHRIMP SCAMPI 24**

Jumbo Shrimp sautéed with Garlic, Parsley,
Caper, Lemon, Tomatoes over Angel Pasta

CHICKEN PARMESAN 24

Breaded Chicken with our Home-made
Marinara and Capellini Pasta

MEDITERRANEAN CHICKEN 28

Crispy Skin on Chicken, Pancetta,
Pearl Onion, Dry Fruit, Olive

SALMON WITH WHOLE GRAIN

MUSTARD BEURRE BLANC 32

Seared Salmon, Pickled Whole Grain
Mustard, Beurre Blanc, Roasted Pepper,
Sugar Snap Pea

***NEW YORK STEAK TUSCAN STYLE 45**

Sautéed Pancetta, Calamari, Sundried Tomato,
Olive, Caper, Tomato Ragout

***FILET MIGNON 52**

Boursin Mashed Potato, Grilled Asparagus,
Sundried Tomato, Compound Butter

SIDES

POLENTA CAKES 8

Corn Meal Cake with Mushroom Masala

BOURSIN CHEESE MASHED POTATO 8

Boursin Creamy Cheese Mashed Potato

GRILLED ASPARAGUS 8

Served with Hazelnut Butter

SAUTEED BROCCOLI 8

Sautéed Broccoli with Roasted Garlic Confit

DESSERTS

TIRAMISU 10

Mascarpone Cream, Coffee Crème Anglaise

CANNOLI 10

Crisp Pastry Shell, Sweet Creamy
Ricotta Filling

AFFOGATO AL CAFFE 10

Espresso, Vanilla Gelato, Whipped Cream

CHEESECAKE 10

Creamy Cheesecake with Berry Sauce
and Fresh Fruit

LIMONCELLO CRÈME BRULEE 10

Classic French Crusta with Limoncello flavor,
topped with Caramel Burnt Sugar

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

REV.10.31.25