

APPETIZERS

Eggplant Rollatini

fresh Eggplant stuffed with ricotta, prosciutto, baked and topped with fresh mozzarella

Arancini (Rice Balls) filled with peas, mozzarella, and Bolognese served with marinara sauce

Bruschetta diced plum tomatoes seasoned with basil, garlic, fresh herbs and olive oil over baguette

Broccoli Rabe sautéed with olive oil, garlic and set in rich parmesan chicken broth

Grilled Vegetables marinated and grilled to perfection, eggplant, green and yellow zucchini with roasted red peppers and asparagus on a 16" platter

Crudité assortment of crisp vegetables, broccoli, cauliflower, celery, carrots and peppers with our Caesar dressing or raspberry vinaigrette on a 16" platter

Meat Antipasto selection of Parma Prosciutto, sweet capicola, hot sopressata, tomatoes, assorted cured olives, roasted red peppers and fresh ciligiene mozzarella, 14" platter feeds up to 12 people

Fresh Mozzarella & Vine-Ripened Tomatoes 75 with roasted peppers, basil and olive oil on a 14" platter

Fried Calamari lightly breaded and fried served with sweet or spicy marinara

Calamari Calabrese lightly battered and fried and tossed with our spicy

Mussels Fileto di Pomodoro with roasted garlic, red pepper seeds, onions, prosciutto, white win and tomato sauce

Stuffed Mushrooms with Sausage

Stuffed Mushrooms w/Lump Crabmeat served with a lemon white wine butter reduction

Stuffed Mushrooms w/Vegetables

Stuffed Mushrooms w/Chicken

SALAD (all salads served with dressing on the side)

Beet Salad

Traditional Caesar Salad

Caesar Salad Topped with Grilled Chicken

Arugula Salad with roasted sweet peppers and fresh mozzarella, served with a whole grain mustard balsamic vinaigrette

Baby Greens topped with gorgonzola cheese and Anjou pears, served with raspberry vinaigrette

Mixed Field Greens tossed with sliced tomatoes and cured olives, served with a balsamic vinaigrette

NEAPOLI

ITALIAN KITCHEN

CATERING OFF PREMISE MENU

HOMEMADE PASTA

Lobster Ravioli each Filled with Maine lobster and ricotta served with a tomato basil cream sauce Asparagus 1.50/each filled with fresh asparagus and ricotta in a roasted garlic, olive oil and parmigiana sauce

Rigatoni Bolognese hearty homemade Italian meat sauce tossed with rigatoni, demi-glace and parmesan cheese

Penne con Fileto di Pomodoro penne tossed with our signature homemade Fileto di Pomodoro sauce

Penne a la Vodka in a tomato cream sauce with onions, pancetta and fresh basil

With Grilled Chicken

With Jumbo Shrimp

Penne w/Chicken & Broccoli

sautéed with garlic and olive oil

Whole Wheat Linguini Primavera

Marinara, alfredo, or garlic & oil sauce With **Grilled Chicken Linguini & Little Neck Clams** tossed with garlic, olive oil and parsley in a red marinara or white wine sauce

Homemade Fusilli tossed with sun-dried tomatoes, artichoke hearts, shrimp and garlic in a parmesan cream sauce **Homemade Fusilli** tossed with sun-dried tomatoes, sweet sausage and broccoli rabe in a roasted garlic and olive oil sauce with parmesan cheese

Homemade Linguini Gamberi homemade linguini tossed with shrimp, arugula, and sun-dried tomatoes in garlic, olive oil, and parmesan

CATERING OFF PREMISE MENU

ENTREES

Chicken Sapore Boneless chicken breast with fresh diced plum tomatoes, basil, garlic and fresh mozzarella in a light white wine sauce

Chicken Oreganata chicken breast topped with seasoned breadcrumbs, parmigiana cheese and baked with white wine, butter, fresh basil and lemon juice

Chicken Scarpariello sautéed chicken breast, sweet sausage, garlic, mushrooms, sliced hot cherry peppers served in a white wine demi-glace over parpadella

Chicken Asparagus sautéed in a lemon, butter and white wine sauce, served with sun-dried tomatoes and fresh asparagus

Veal Sorrentino sautéed veal topped with fried eggplant, prosciutto, fresh mozzarella served in a light tomato white wine sc.

Chicken Saltimbocca sautéed chicken topped with spinach, prosciutto, red peppers and fresh mozzarella

Veal Saltimbocca scaloppini of sautéed veal topped with prosciutto, baby spinach and fresh mozzarella cheese served with a wild mushroom, brandy and tomato demi-glace

Chicken Breast Scaloppini Francaise, Marsala, Parmigiano, or Picatta

Veal Scaloppini

Pork loin Rollatini stuffed with baby spinach, prosciutto and fresh mozzarella, served in a light mushroom brandy cream sc.

Sausage and Peppers

Italian Egg Roll filled with sweet sausage, risotto, broccoli rabe, mozzarella, sundried tomatoes and served with marinara

Tossed with shrimp, broccoli rabe and sundried tomatoes in garlic, olive oil, and parmesan

Shrimp Risotto

Parmesan Risotto

Shrimp Francaise

Shrimp Scampi

Shrimp Oreganata

Zuppa di Clams (Red or White)

Zuppa di Pesce shrimp, calamari, mussels and clams in a light seafood sauce

Seafood Fra Diavolo mussels, clams, shrimp, calamari with a hot or sweet marinara sauce

Salmon Carciofi topped with artichoke hearts, sun-dried tomatoes and roasted garlic in a lemon, white wine butter sauce

(732) 741-1321

10 Wallace Street Red Bank NJ 07701

NeapoliNj.com

ENTREES

Salmon Asparagus sautéed in a lemon butter white wine sauce, topped with roasted garlic, asparagus and sun-dried tomato

Salmon Livornese pan-seared with garlic, kalamata olives, capers, basil, tomato and onions served in a white wine sauce

Tilapia Livornese pan-seared with garlic, kalamata olives, capers, basil, tomato and onions served in a white wine sauce

Tilapia Oreganata topped with seasoned breadcrumbs and parmesan, baked with white wine, fresh basil, butter and lemon juice

SIDES

Dauphinois Potato oven-roasted Potatoes with Rosemary

Broccoli with Roasted Garlic

String Beans

Focaccia & Ciabatta Get a platter of your favorite

NEAPOLI sandwiches or mix them up for a sampling of all!

All Sandwiches each

Grilled Chicken with melted mozzarella and sun-dried tomato pesto dressing

Chicken Parmigiano

Eggplant Parmigiano

Broccoli Rabe & Grilled Chicken

with homemade Whole Grain Mustard dressing

Grilled Chicken Fontina Roasted red peppers, mozzarella, fontina cheese, sun-dried tomato pesto dressing

Grilled Chicken Club grilled chicken breast, applewood bacon, mozzarella, lettuce tomatoes, garlic aioli dressing

Meatball Parmigiano Panini

Grilled Skirt Steak grilled and sliced skirt steak, with melted mozzarella, sliced tomato, and pesto mayonnaise served on Ciabatta

ENTERTAIN YOUR GUESTS WITH GREAT FOOD

NOW YOU CAN DO IT WITHOUT

all the work. Please call Lisa or Louis to create and customize a party menu to fit a diverse selection of culinary choices and budgets

**732-741-1321 10 Wallace Street, Red Bank, NJ
07701 www.NeapoliNJ.com**

Contact Us for Your Next Event

Corporate or Family event packages are available right in our restaurant or at your site

DESSERTS

Cannoli each

Homemade Tiramisu Whole

Homemade Bread Pudding

Bring the Best of Neapoli Home You know your favorite Neapoli dish, you order it every time you visit.

The aroma, the presentation, the flavor.

Now imagine being able to enjoy that dish in the comfort of your own home, and sharing it with your favorite guests.

You know our reputation as a restaurant – but our growing reputation as one of the best caterers in the Red Bank area is one we are especially proud of

BRICK OVEN PIZZA

Chicken Panini Roasted red peppers, mozzarella, fontina Fresh mozzarella, plum tomatoes, olive oil, parmesan, and basil

Arugula topped w/ fresh arugula salad, fresh mozzarella, San Marzano tomatoes, shaved parmesan, and truffle oil Cimi de Rabe Broccoli rabe, garlic, fresh mozzarella, parmesan

Margherita fresh mozzarella, plum tomatoes, olive oil, parmesan and fresh basil

Fig & Cheese fig jam, baby arugula and goat cheese, drizzled with balsamic reduction

Melanzana eggplant, plum tomato sauce, basil, ricotta and mozzarella

Parma prosciutto di Parma, baby arugula, shaved parmesan and mozzarella cheese and cherry tomatoes

Neapolitan White mozzarella, ricotta, vine ripe tomatoes topped with sauté spinach

Ten Wallace mushrooms, goat cheese, caramelized onions, mozzarella and tomato sauce

PESTO Arugula, Fontina with marinated Artichokes and Tomato 23

MACELLAIO Tomato, Sopressata, Pancetta, crumbled Pork Sausage, Mozzarella, Grana Padano

5 CHEESE Ricotta, Mozzarella, Goat Cheese, Feta, Pecorino, Sun Dried Tomatoes