

NEAPOLI

Italian Kitchen • Pasta House

HOURS: Monday 4:30 – 9 • Tuesday - Thursday 11-9 • Friday & Saturday 11-10 • Sunday 11-9

NEAPOLI the root of Neapolitan which defines our menu, southern authentic Italian cuisine. A Greek word meaning "New City", Neapoli is the original spelling of the city Napoli in Southern Italy

BRUNCH • LUNCH STARTERS

FIRECRACKER SHRIMP & CALAMARI

breaded shrimp, calamari, sweet, spicy chili sauce, scallions 16

ITALIAN EGG ROLLS

sweet sausage, risotto, broccoli rabe, mozzarella, sun-dried tomatoes, marinara sauce 12

FRIED BURRATA

seasoned breadcrumbs, toasted parmesan garlic crostini, marinara sauce 15

ARANCINI (3 homemade, rice balls)

breadcrumbs, snow peas, mozzarella, provolone, risotto, Italian sausage 9

FRIED CALAMARI

lemon bread battered, marinara sauce 14

MUSSELS (GFO)

red or white, sweet or spicy with chunky plum tomatoes, onions, parsley, garlic, toasted crostini 14

EGGPLANT ROLLATINI

ricotta, prosciutto, parmesan, marinara sauce, melted mozzarella 12

FRESH MOZZARELLA CAPRESE (GF, HN)

sliced vine ripe tomatoes, roasted peppers, basil, EVOO, pesto balsamic reduction 12

ZUCCHINI CHIPS

zucchini, herb seasoned panko, parmesan cheese garnish, tzatziki sauce 12

SOUPS

STRACCIATELLA (GF) chicken broth, chopped spinach, parmesan cheese 7

SALADS

CHOPPED SALAD (GF)

romaine, mixed field greens, sopressata, plum tomatoes, chickpeas, pepperoncini, red onion, shaved parmesan, tossed in a dijon mustard-lemon house made vinaigrette 12

BURRATA CHEESE SALAD

homemade burrata cheese, cherry tomatoes, red onions, arugula salad, toasted crostini, balsamic demi-glace, pesto olive oil 14

BEET SALAD (GF)

yellow & red beets, goat cheese, five-spiced honey glazed roasted walnuts, baby arugula, balsamic reduction 12

CAESAR SALAD (GFO)

garlic croutons, shaved parmesan 11

GREEK SALAD (GF)

romaine, plum tomatoes, Kalamata olives, cucumbers, red onions, block of feta cheese, Greek dressing 12

PEAR & GORGONZOLA (GF)

mixed field greens, raspberry vinaigrette 12

KALE SALAD

kale, homemade ginger vinaigrette dressing, pears, seasonal berries, walnuts, avocado 13

TOP OFF YOUR SALAD WITH:

Grilled Chicken 5 • Avocado 3

Grilled Shrimp 7 • Grilled Salmon 8 • Skirt Steak 9

BRUNCH AT NEAPOLI

EGGS & OMELETS

OMELETS & EGGS SERVED WITH MULTI-GRAIN TOAST AND HOUSE CUT COUNTRY ROASTED POTATOES

PESTO CHICKEN OMELET

grilled chicken, roasted red peppers, mozzarella, basil pesto 12

FLORENTINE OMELET

spinach, roasted peppers, mushrooms, mozzarella 12

ITALIAN SAUSAGE OMELET

mushrooms, onions, peppers, provolone 12

STEAK N' EGGS

skirt steak, two over easy eggs 18

NEA FAVORITES

MULTI-GRAIN AVOCADO

fresh whole multi-grain toast, over easy eggs, avocado, ripe tomatoes, crushed red pepper flakes, arugula, extra virgin olive oil 14

ITALIAN SKILLET

Italian sausage, onions, tomatoes, roasted potatoes, mozzarella, over easy egg, toasted bread 14

VEGETARIAN SKILLET

roasted potatoes, cannellini beans, onions, tomatoes, mozzarella, brussel sprouts, toasted bread 13

FRENCH TOAST

ADD 2 GENEROUS SCOOPS OF VANILLA ICE CREAM \$5 EXTRA

FRESH & FRUITY FRENCH

seasonal fresh fruit 12

APPLE PIE FRENCH TOAST

homemade cinnamon apple compote, whipped cream 12

CHICKEN & FRENCH TOAST

breaded chicken cutlets, maple syrup 14

BREAKFAST SANDWICHES

CHOICE OF POTATOES WEDGES OR SIDE SALAD

#23 BREAKFAST PANINI

ciabatta, fried eggs, smoked applewood bacon, mozzarella 12

#24 BACON, EGG & CHEESE

brioche bun 11

#25 GRILLED CHICKEN ARUGULA & TOMATO

ciabatta, garlic aioli mayo 12

#26 PROSCIUTTO & FRESH MOZZARELLA

ciabatta, arugula, tomatoes, onions, balsamic dressing 14

#27 BREAKFAST BURGER

brioche, one egg, mozzarella, bacon, grilled tomato, sautéed onions 14



PANINI SANDWICHES

(½ Panini available with soup of the day, ask server) CHOICE OF CIABATTA, BRIOCHE OR MULTI-GRAIN / CHOICE OF POTATO WEDGES OR SIDE SALAD

#1 GRILLED CHICKEN

portobello mushrooms, roasted peppers, mozzarella, lemon-garlic aioli 13

#2 B.L.T.

applewood smoked bacon, romaine, beefsteak tomatoes, pesto mayo 13

#3 GRILLED AHI TUNA

lettuce, tomato, avocado, house made cole slaw 14

#4 CHICKEN PARMIGIANA

tomato sauce, parmesan, mozzarella 14

#5 EGGPLANT PARMIGIANA

tomato sauce, parmesan, mozzarella 13

#6 PHILLY CHEESESTEAK

sautéed onions, provolone, mushrooms 13

#7 PORTABELLA

roasted peppers, fresh mozzarella, lettuce, tomato, balsamic vinaigrette 13

#8 PROSCIUTTO DI PARMA & SOPPRESSATA

mozzarella, baby arugula, balsamic reduction 14

#9 GRILLED CHICKEN CLUB

grilled chicken breast, applewood bacon, mozzarella, lettuce, tomato, garlic aioli 13

#10 MEATBALL PARMIGIANA

plum tomato sauce, parmesan, mozzarella 14

#11 BLACKENED CHICKEN

bacon, provolone, red onion, lettuce, tomato, spinach, sweet chili aioli 13

#12 EGGPLANT

spinach, mozzarella, roasted peppers, balsamic 13

BURGERS & WRAPS PLUS

CHOICE OF POTATO WEDGES OR SIDE SALAD

ALL OUR BURGERS ARE 1/2 LB. FRESH GROUND CHUCK AND BRISKET SERVED ON A BRIOCHE BUN

#13 NEA BURGER

applewood smoked bacon, lettuce, tomato, red onions, provolone cheese 14

#14 THE AMERICAN CHEESEBURGER

American cheese, lettuce, tomato and red onions 13

#15 BLACK & BLEU BURGER

crumbled bleu cheese, applewood smoked bacon, caramelized onions, lettuce, tomato 14

#16 TURKEY BURGER

ground turkey burger, avocado, arugula, mozzarella, lemon-garlic aioli 14

#17 TUNA SALAD

ciabatta, mixed field greens, cherry peppers, spicy mustard, cole slaw 13

#18 GRILLED SHRIMP WRAP

spinach, roasted peppers, mozzarella 14

#19 GRILLED CHICKEN FLORENTINE WRAP

red onions, spinach, provolone, lemon-garlic aioli 13

#20 CRISPY CHICKEN CUTLET WRAP

red onion, arugula, tomato, evoo, red vinegar 13

#21 BLACKENED CHICKEN CAESAR WRAP

romaine, blackened chicken 13

#22 GRILLED CHICKEN or EGGPLANT GYRO

homemade tzatziki, lettuce, tomato, pita 13

BRICK OVEN PIZZA

GFO \$3

MARGHERITA

fresh mozzarella, plum tomatoes, olive oil, parmesan, fresh basil 13

ARUGULA

baby arugula, mozzarella, tomato sauce, ricotta 15

TEN WALLACE

mushrooms, goat cheese, caramelized onions, mozzarella, tomato sauce 15

NEAPOLITAN WHITE

mozzarella, ricotta, vine ripe tomatoes, sautéed spinach 17

TIE-DYE (HN)

vodka sauce, tomato sauce, pesto, fresh mozzarella 19

PESTO

arugula, fontina, marinated artichokes, tomato 17

MELANZANA

lightly breaded fried eggplant, plum tomato sauce, basil, ricotta, mozzarella 15

MACELLAIO

tomato, sopressata, pancetta, crumbled pork sausage, mozzarella, Grana Padano 19

5 CHEESE

ricotta, mozzarella, goat cheese, feta, pecorino, sun-dried tomatoes 18

ENTREES & PASTA

GFO \$3

SHRIMP FRA DIAVOLO (GFO)

sautéed with Calabrian chilis, roasted garlic in a white wine tomato sauce over linguini 18

RIGATONI CAPRI (GFO)

sweet sausage, marinara, ricotta, parmesan, mozzarella 16

PESTO CHICKEN FUSILLI

evoo, cherry tomatoes, sautéed breast of chicken 14

RIGATONI BOLOGNESE (GFO)

Italian meat sauce, (veal, pork, beef) shaved parmesan 14

PENNE ALA VODKA (GFO)

onions, tomato cream sauce 19

add chicken 5

add shrimp 7

add skirt steak 9

WHOLE WHEAT LINGUINI (GFO)

pasta primavera, fresh plum tomatoes, mushrooms, peas, spinach, roasted garlic parmesan sauce 13

SIDES

SAUTÉED BRUSSEL SPROUTS 9

SAUTÉED SPINACH 7

SAUTÉED MIXED VEGETABLES 7

TWO MEATBALLS 8

ROASTED POTATOES 6

SWEET POTATO FRENCH FRIES

with cinnamon, spiced syrup 6

HOUSE MADE COLE SLAW 5

DOMENICO WINERY

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Domenico Wine Menu Available

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