

NEAPOLI

Italian Kitchen • Pasta House

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

APPETIZERS

FRESH MOZZARELLA CAPRESE (GF, HN)

sliced vine ripe tomatoes, roasted peppers, basil, EVOO, pesto balsamic reduction 14

ITALIAN EGG ROLLS

sweet sausage, risotto, broccoli rabe, mozzarella, sun-dried tomatoes, marinara sauce 15

CACIO E PEPE

linguini, pecorino romano, black pepper 14

FRIED CALAMARI

lemon bread battered, marinara sauce 16

ITALIAN BAKED MEATBALLS

ricotta, marinara, mozzarella 14

FRIED BURRATA

seasoned breadcrumbs, toasted parmesan garlic crostini, marinara sauce 16

MUSSELS (GFO)

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

ARANCINI (3 homemade, rice balls)

breadcrumbs, snow peas, mozzarella, provolone, risotto, Italian sausage 15

EGGPLANT ROLLATINI

ricotta, prosciutto, parmesan, marinara sauce, melted mozzarella 14

CLAMS OREGANATA

lemon, parmesan breadcrumbs, citrus lemon butter 17

FIRECRACKER SHRIMP & CALAMARI

breaded shrimp, calamari, sweet, spicy chili sauce, scallions 18

ZUCCHINI CHIPS

zucchini, herb seasoned panko, parmesan cheese garnish, tzatziki sauce 14

SOUP

STRACCIATELLA (GF) chicken broth, chopped spinach, parmesan cheese 9

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 14

BURRATA CHEESE SALAD

homemade burrata cheese, cherry tomatoes, red onions, arugula salad, toasted crostini, balsamic demi-glace, pesto olive oil 17

BEET SALAD (GF)

yellow & red beets, goat cheese, five-spiced honey glazed roasted walnuts, baby arugula, balsamic reduction 14

CAESAR SALAD (GFO)

garlic croutons, shaved parmesan 13

GREEK SALAD (GF)

romaine, plum tomatoes, Kalamata olives, cucumbers, red onions, block of feta cheese, Greek dressing 14

PEAR & GORGONZOLA (GF)

mixed field greens, raspberry vinaigrette 14

KALE SALAD

kale, homemade ginger vinaigrette dressing, pears, seasonal berries, walnuts, avocado 15

TOP OFF YOUR SALAD WITH:

Grilled Chicken 5 • Avocado 3 • Grilled Shrimp 7 • Grilled Salmon 8 • Skirt Steak 9

HOMEMADE PASTA GFO \$3

MADE ON PREMISE

RAVIOLI BOLOGNESE

plum tomato demi-glace sauce, parmesan cheese, shallots 24

CAVATELLI PASTA (GFO, HN)

sweet sausage, pancetta, broccoli, mushrooms, cherry tomatoes, pesto sauce 24

RIGATONI CAPRI (GFO)

sweet sausage, marinara, ricotta, parmesan, mozzarella 24

MINI RIGATONI

crispy applewood smoked bacon, meatballs, onions, garlic, baby peas, ricotta salata, tomato sauce 24

SPINACH PAPPARDELLE CARBONARA

blackened shrimp, bacon 28

PENNE ALA VODKA (GFO)

onions, tomato cream sauce 19
add chicken 5 • add shrimp 7 • add steak 9

RIGATONI BOLOGNESE (GFO)

Italian meat sauce, (veal, pork, beef) shaved Parmesan 22

SAUSAGE & BROCCOLI RABE SPAGHETTI

garlic parmesan & white wine sauce 26

TUSCANY CHICKEN FETTUCCINE (HN, GFO)

spinach & roasted pepper fettuccine, sautéed chicken with mushrooms, peppers, cherry tomatoes, kale, garlic, pesto white wine sauce 24

GNOCCHI

sautéed plum tomatoes, pancetta, garlic, shaved parmesan, fresh basil 22

WHOLE WHEAT LINGUINI (GFO)

pasta primavera, fresh plum tomatoes, mushrooms, peas, spinach, roasted garlic parmesan sauce 19

LOBSTER RAVIOLI (HN)

tomato, basil, pesto cream sauce 26

(GFO) Gluten Free Optional / ask your server for details (GF) made with all Gluten Free Ingredients

(HN) Has Nuts (EVOO) extra virgin olive oil



represents a classic enjoyed by many for over 18 years



CHICKEN

GFO \$3

CHICKEN OREGANATA (GFO)

dauphinoise potato, sautéed seasonal vegetables, citrus butter sauce 23

CHICKEN FRANCAISE

lemon sauce served over linguini 23

CHICKEN PARMIGIANA

spaghetti, homemade marinara sauce 23

CHICKEN SCARPARELLO

sautéed chicken breast, sweet sausage, garlic, mushrooms, hot cherry peppers, white wine balsamic demi-glace, pappardelle pasta 25

MEAT

BONE-IN PRIME PORK CHOP (GF)

14 oz. hot & sweet peppers, white wine demi-glace, whole grain mustard, roasted garlic mashed potatoes 34

GRILLED SKIRT STEAK

Italian mac & cheese 30

BRAISED SHORT RIBS (GFO)

roasted garlic mashed potatoes, carrots, frizzled onions 30

GRILLED PRIME NY STRIP

prime cut NY strip, cherry tomato balsamic demi-glace, Lyonnaise onion, potatoes, parmesan cheese garnish 36

LAMB OSSO BUCCO (GFO)

Colorado shank, tomato demi-glace, scallions over spinach parmesan risotto 32

VEAL MILANESE

over arugula, red onions, sliced plum tomatoes, balsamic vinaigrette with tri colored cherry tomatoes 27

VEAL SORRENTINO (HN)

pan seared eggplant, prosciutto, fresh mozzarella, homemade tomato sauce over homemade pesto gnocchi 29

SEAFOOD

SHRIMP FRA DIAVOLO (GFO)

sautéed with Calabrian chilis, roasted garlic in a white wine tomato sauce over linguini 26

SHRIMP RISOTTO (GF)

baby spinach, fresh plum tomatoes, avocado, lemon, garlic, white wine 26

LINGUINI & CLAMS (GFO) (red or white)

garlic, parsley 24

PAN SEARED BRANZINO & CLAMS COMBO

broccoli rabe, lemon white wine sauce 29

SEAFOOD POMODORO (GFO)

calamari, mussels, clams, shrimp, Kalamata olives, onions, plum tomato sauce, served over capellini 28

PAN-SEARED SALMON (GFO)

over sautéed fresh baby spinach, roasted parmesan fingerling potatoes, served with a lemon dijon mustard cream sauce 28

PESTO SCALLOPS & SHRIMP (HN)

pan seared scallops, grilled shrimp over pesto, basil, spinach spaghetti 32

BRICK OVEN PIZZA GFO \$3

MARGHERITA

fresh mozzarella, plum tomatoes, olive oil, parmesan, fresh basil 16

FIG & CHEESE

fig jam, baby arugula, goat cheese, drizzled balsamic reduction 19

ARUGULA

baby arugula, mozzarella, tomato sauce, ricotta 18

NEAPOLITAN WHITE

mozzarella, ricotta, vine ripe tomatoes, sautéed spinach 18

PARMA

prosciutto di parma, baby arugula, shaved parmesan, mozzarella cheese, cherry tomatoes 19

MELANZANA

lightly breaded fried eggplant, plum tomato sauce, basil, ricotta, mozzarella 18

TEN WALLACE

mushrooms, goat cheese, caramelized onions, mozzarella, tomato sauce 19

TIE-DYE (HN)

vodka sauce, tomato sauce, pesto, fresh mozzarella 21

MACELLAIO

tomatoes, soppressata, pancetta, pepperoni, crumbled pork sausage, mozzarella, Grana Padano 24

SIDES

DAUPHINOISE POTATOES

baked sliced potatoes layered with cheese 8

ROASTED FINGERLING POTATOES 8

PARMIGIANA RISOTTO 8

LYONNAISE POTATOES

with onion garnish, parmesan cheese garnish 8

TWO MEATBALLS 9

SAUTÉED SPINACH 7

SAUTÉED MIXED VEGETABLES 7

SAUTÉED BROCCOLI RABE 9

SAUTÉED BRUSSEL SPROUTS 9

NOTICE - ALLERGIES / DIETARIES, PLEASE LET US KNOW

Please inform the wait-staff if you have a severe allergy as some menu items contain nuts, seeds, and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of traces of such ingredients. We accept Debit, Visa, Mastercard and American Express. Please note: a 3.5% surcharge applies to Amex transactions

Please note, there are no variations to the menu during busy service periods and weekends - thank-you

Gratuity added to parties of 6 or greater

Private Party - BYO - Catering



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