



NEAPOLI

Red Bank

APPETIZERS

FRESH MOZZARELLA CAPRESE (GF, HN) sliced vine ripe tomatoes, roasted, peppers, basil, EVOO, pesto balsamic reduction 15

ITALIAN EGG ROLLS sweet sausage, risotto, broccoli, rabe, mozzarella, sun-dried tomatoes, marinara sauce 16

CACIO E PEPE linguini, pecorino Romano, black pepper 15

BRICK OVEN WINGS Italian style - peppers, onions, seasoning, blue cheese dressing 14

FRIED CALAMARI lemon bread battered, marinara sauce 17

ITALIAN BAKED MEATBALLS ricotta, marinara, mozzarella 15

FRIED MOZZARELLA (HM) seasoned bread crumbs, marinara 14

MUSSELS (GFO) red or white, sweet or spicy with chunky plum tomatoes, onions, parsley, garlic, toasted crostini 15

ARANCINI (3 HM rice balls) breadcrumbs, snow peas, mozzarella, provolone, risotto, Italian sausage 16

EGGPLANT ROLLATINI ricotta, prosciutto, parmesan, marinara sauce, melted mozzarella 15

CLAMS OREGANATA lemon, parmesan breadcrumbs, citrus lemon butter 18

FIRECRACKER SHRIMP & CALAMARI breaded shrimp, calamari, sweet, spicy chili sauce, scallions 19

ZUCCHINI CHIPS zucchini, herb seasoned panko, parmesan cheese garnish, tzatziki sauce 15

CHICKEN

CHICKEN OREGANATA (GFO) dauphinoise potato, sautéed seasonal vegetables, citrus butter sauce 26

CHICKEN FRANCAISE lemon sauce served over linguini 26

CHICKEN PARMIGIANA spaghetti, marinara sauce 25

CHICKEN SCARPARELLO sautéed chicken breast, sweet sausage, garlic, mushrooms, hot cherry peppers, white wine balsamic demi-glace, pappardelle pasta 27

GFO \$3 (EVOO) extra virgin olive oil (HM) Homemade (GFO) Gluten Free Optional / ask your server for details (GF) made with all Gluten Free Ingredients (HN) Has Nuts

Neapoli.US
10 Wallace Street Red Bank NJ
(732) 741-132

ITALIAN KITCHEN - PASTA HOUSE

Book Your Next Event at NEAPOLI
Private Wine Room Available / Large Parties Welcomed

SOUP STRACCIATELLA (GF) chicken broth, chopped spinach, parmesan cheese 10

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 15

BEET SALAD (GF) yellow & red beets, goat cheese, five-spiced honey glazed roasted walnuts, baby arugula, balsamic reduction 15

CAESAR SALAD (GFO) garlic croutons, shaved parmesan 14

GREEK SALAD (GF) romaine, plum tomatoes, Kalamata olives, cucumbers, red onions, block of feta cheese, Greek dressing 15

PEAR & GORGONZOLA (GF) mixed field greens, raspberry vinaigrette 15

KALE SALAD kale, ginger vinaigrette dressing, pears, berries, walnuts, avocado 16

TOP OFF YOUR SALAD WITH:

Grilled Chicken 5 • Avocado 3

Grilled Shrimp 7 • Grilled Salmon 8 • Skirt Steak 9

HOMEMADE PASTA MADE ON PREMISE

RAVIOLI BOLOGNESE plum tomato demi-glace sauce, parmesan cheese, shallots 26

CAVATELLI PASTA (GFO, HN) sweet sausage, pancetta, broccoli, mushrooms, cherry tomatoes, pesto sauce 26

RIGATONI CAPRI (GFO) sweet sausage, marinara, ricotta, parmesan, mozzarella 26

MINI RIGATONI crispy applewood smoked bacon, meatballs, onions, garlic, baby peas, ricotta salata, tomato sauce 26

PENNE ALA VODKA (GFO) onions, tomato cream sauce 11
add chicken 5 • add shrimp 7 • add steak 9

RIGATONI BOLOGNESE (GFO) Italian meat sauce, (veal, pork, beef) shaved parmesan 24

SPINACH PAPPARDELLE CARBONARA blackened shrimp, bacon 30

SAUSAGE & BROCC. RABE SPAGHETTI garlic parmesan & white wine sc. 28

TUSCANY CHICKEN FETTUCCINE (HN, GFO) spinach & roasted pepper fettuccine, sautéed chicken with mushrooms, peppers, cherry tomatoes, kale,

garlic, pesto white wine sauce 26

GNOCCHI sautéed plum tomatoes, pancetta, garlic, shaved parmesan, fresh basil 24

LOBSTER RAVIOLI (HN) tomato, basil, pesto cream sauce 28

BUTCHER BLOCK MEAT

BONE-IN PRIME PORK CHOP (GF) 14 oz. (Butcher Block)
hot & sweet peppers, white wine demi-glace, whole grain mustard,
roasted garlic mashed potatoes 36

LAMB OSSO BUCCO (GFO) (Butcher Block)

Colorado shank, tomato demi-glace, scallions over
spinach parmesan risotto 36

GRILLED SKIRT STEAK (Butcher Block) Italian mac & cheese 32

BRAISED SHORT RIBS (GFO) (Butcher Block)

roasted garlic mashed potatoes, carrots, frizzled onions 34

VEAL MILANESE over arugula, red onions, sliced plum

tomatoes, balsamic vinaigrette with tri colored cherry tomatoes 31

GRILLED PRIME NY STRIP 14 oz. (Butcher Block)

prime cut NY strip, cherry tomato balsamic demi-glace,
Lyonnais onion potatoes, cheese garnish 38

**VEAL SORRENTINO (HN) pan seared eggplant, prosciutto, fresh
mozzarella, tomato sauce over homemade pesto gnocchi 32**

SEAFOOD

**SHRIMP FRA DIAVOLO (GFO) sautéed with Calabrian chilis,
roasted garlic in a white wine tomato over linguini 29**

**SEAFOOD POMODORO (GFO) plum tomato sauce, sauce
calamari, mussels, clams, shrimp,**

Kalamata olives, onions, served over capellini 30

**SHRIMP RISOTTO (GF) baby spinach, fresh plum tomatoes,
avocado, lemon, garlic, white wine 27**

**PAN-SEARED SALMON (GFO) over sautéed fresh baby spinach,
roasted parmesan fingerling potatoes, served**

with a lemon Dijon mustard cream sauce garlic, parsley 32

LINGUINI & CLAMS(GFO) (red or white) garlic, parsley 29

**PESTO SCALLOPS & SHRIMP (HN) pan seared scallops, grilled
shrimp over pesto, basil, spinach spaghetti 36**

PAN SEARED BRANZINO & CLAMS COMBO broccoli rabe,
lemon white wine sauce 32

BRICK OVEN PIZZA

MELANZANA lightly breaded fried eggplant, plum tomato sauce,
basil, ricotta, mozzarella 19

MACELLAIO tomatoes, sopressata, pancetta, pepperoni,
crumbled pork sausage, mozzarella, Grana Padano 24

MARGHERITA fresh mozzarella, plum tomatoes,
olive oil, Parmesan, fresh basil 17

TEN WALLACE mushrooms, goat cheese, caramelized
onions, mozzarella, tomato sauce 20

**TIE-DYE (HN) vodka sauce, tomato sauce, pesto,
fresh mozzarella 21**

PARMA prosciutto di Parma, baby arugula, shaved parmesan,
mozzarella cheese, cherry tomatoes 23

FIG & CHEESE fig jam, baby arugula, goat cheese,
drizzled balsamic reduction 19

ARUGULA baby arugula, mozzarella, tomato sauce, ricotta 19

NEAPOLITAN WHITE mozzarella, ricotta, vine ripe tomatoes,
sautéed spinach 18

BUTCHER BLOCK BURGERS

served on a brioche bun with fries or seasonal vegetable

NEA BURGER applewood smoked bacon, lettuce, tomato,
red onion, provolone cheese 18

**SHORT RIB BURGER 1/2 lb. fresh ground beef, braised short
rib, pepper jack cheese, sautéed spinach crispy onions 23**

BLACK & BLEU BURGER with crumbled bleu cheese,
bacon, red onion 18

SIDES

MEATBALLS 9

PARMIGIANA RISOTTO 8

SAUTÉED SPINACH 7

SAUTÉED BROCCOLI RABE 9

SAUTÉED BRUSSEL SPROUTS 9

**Jones Sugar Cain Cola
Gosling Ginger Beer &
Domenico California Wine Available**

**NEAPOLI.US
Use Take Out link**

Catering Half & Whole Trays Available

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