



# 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) 741-1321

## 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 WILD CAUGHT 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

**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

## **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**