



APPETIZERS

FRESH MOZZARELLA CAPRESE (GF, HN) sliced vine ripe tomatoes, roasted, peppers, basil, EVOO, pesto balsamic reduction 16

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 19

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 16

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 26

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 6 • Avocado 3

Grilled Shrimp 8 • Grilled Salmon 12 • Skirt Steak 16

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 21

add chicken 6 • add shrimp 8 • add steak 16

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

SPINACH PAPPARDELLE CARBONARA blackened shrimp, bacon 32

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

TUSCANY CHICKEN FETTUCCHINE (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 38

LAMB OSSO BUCCO (GFO) (Butcher Block)

Colorado shank, tomato demi-glace, scallions over
spinach parmesan risotto 38

GRILLED SKIRT STEAK (Butcher Block)

Italian mac & cheese 43

BRAISED SHORT RIBS (GFO) (Butcher Block)

roasted garlic mashed potatoes, carrots, frizzled onions 36

VEAL MILANESE over arugula, red onions, sliced plum

tomatoes, balsamic vinaigrette with tri colored cherry tomatoes 32

GRILLED PRIME NY STRIP 14 oz. (Butcher Block)

prime cut NY strip, cherry tomato balsamic demi-glace,
Lyonnaise onion potatoes, cheese garnish 48

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 32

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

Kalamata olives, onions, served over capellini 34

SHRIMP RISOTTO (GF) baby spinach, fresh plum tomatoes,
avocado, lemon, garlic, white wine 32

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 34

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

PESTO SCALLOPS & SHRIMP (HN) pan seared scallops,
grilled shrimp over pesto, basil, spinach spaghetti 38

PAN SEARED BRANZINO & CLAMS COMBO broccoli rabe,
lemon white wine sauce 36

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

BROOKLYN ARTISAN SQUARE PIZZA ¼ Sheet 16 - ½ Sheet 26
“authentic Brooklyn” 31

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 26

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

SIDES

MEATBALLS 9

PARMIGIANA RISOTTO (GF) 8

SAUTÉED CREAMY SPINACH (GFO) with toasted crostini 12

SAUTÉED BROCCOLI RABE (GF) 9

CHAR BROILED BRUSSEL SPROUTS WITH BACON (GF, VO) 16

because we are a BYO restaurant and absorb the cost of bread, olive oil, cc
fees along with the continuing inflation with cost of goods and wages we
only sell bottled water and do not serve tap water unless it is an emergency.

Also, we do not charge a corkage fee.

We thank you kindly for your patronage!

(policy does not apply to banquet events)