



## 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 23

**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

# BYO Restaurant

**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 9 • Grilled Salmon 14 • Skirt Steak 18**

## 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 9 • add steak 18**

**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” 38

**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 to those who BYO

Also, we do not charge corkage fee, reservation cancelation fee  
We thank you kindly for your patronage!

(policy does not apply to banquet events)