



Neapoli.US  
 10 Wallace Street, Red Bank  
 (732) 741-1321

**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**

**SOUP STRACCIATELLA (GF)** chicken broth, egg, chopped spinach, parmesan chs 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 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 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

## **ITALIAN KITCHEN-PASTAHOUSE**

Book Your Next Event at NEAPOLI

Private Wine Room Available / Large Parties Welcomed