

DESSERT / DRINK MENU

Coffee or Tea 2.5 / Specialty Hot Tea 3
Hot Chocolate 5 / Milkshake 9

AMERICAN BEAUTY a tall layered chocolate cake filled with rich chocolate cream then surrounded by chocolate glaze and appointed with an elegant chocolate border 10

OOIE GOOIE
Chocolate Chip Cookie Ala Mode (VGN) served hot with vanilla ice cream 14

Tiramisu (HM) espresso-soaked ladyfingers layered with mascarpone, whipped cream, zabaglione and rum 10

New York Style Cheesecake sweetened cream cheese & sour cream cake with graham cracker crust 10

Mile High Peanut Butter explosion fudge brownie base layered in velvety smooth peanut butter mousse, rich chocolate cake, brownie chunks, peanut butter chips drizzled in fudge 12

MILK SHAKE 9

Chocolate, Cookies & Cream, Vanilla, Strawberry, Caramel, Pistachio, Toasted Coconut Pineapple, Nutella

Bottled Water

Poland Spring 24 oz.	3
Aqua Panna 1 liter	9
Pellegrino / Saratoga 1 liter	9
Soft Drinks (1 refill)	3.5
Ginger Beer (0 alc.)	4.25
Juice, OJ, Cranberry, Apple	4.5

Ice Cream Toasted Coconut, Pineapple with fresh cut Strawberries 8

Apple Crumb tarte Ala Mode served warm with vanilla ice cream 14

Zabaglione (GFO - HM) Italian sweet cream layered with fresh strawberries and crisp ladyfingers 9

Tartufo cherry center, surrounded by vanilla and chocolate ice cream with a chocolate shell 10

Nutella Pizza with fresh strawberries 18

Brownie Sundae (GF) chocolate brownie loaded with chocolate chips topped with creamy vanilla ice cream, fresh whipped cream and strawberries served on a warm skillet 12

Cannoli (3 mini) filled with fresh cream & chocolate chunks 10

Affogato vanilla ice with double espresso pour over 10

NEAPOLI CAFE

ESPRESSO 4/5

CAPPUCCINO 6

MOCACCINO 6

LATTE 6

AMERICANO 5

CHAI LATTE 5

MATCHA LATTE 7

FLAVORED LATTE 6

Caramel, Hazelnut, Chocolate

HAZELNUT OAT MOCHA 6

extra espresso shot .85

sub-Oat Milk Almond Milk .25

NEAPOLI
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NEAPOLI CAFE

UNSWEETENED ICED TEA 3.5

SWEET ICED TEA 3.5

LEMON AID 3.5

ARNOLD PALMER 3.5

JONES COLA 3.5 Pure Sugar Cane (No Fructose)

DIET COLA 3.5

ROOT BEER 3.5

GINGER ALE 3.5

GINGER BEER 4.25 non-alcoholic

SIERRA MIST 3.5

CRANBERRY / APPLE / OJ 4.5

MILK SHAKE 9

Chocolate, Cookies & Cream, Vanilla, Strawberry, Caramel,
Pistachio, Toasted Coconut Pineapple, Nutella

NEAPOLI
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DOMENICO WINERY

WHITE WINE

whole bottle

2017 Pinot Grigio 23

Full-flavored with upfront minerality and acid, this Pinot Grigio features flavors and aromas of pear, fresh apricot, orange peel and honey with a surprisingly soft, creamy finish

2016 Chardonnay, Lodi 25

Fermented in stainless steel, aged in neutral oak barrels. Aromas of pear & pineapple, with a hint of grapefruit, lemon curd and Bosc Pear

2018 Sauvignon Blanc, Amador County 25

Intensely fragrant, rich with aromas and flavors of pineapple, melon and ruby red grapefruit, accented with notes of bright citrus and Lemongrass. Pairs well with lighter entrees such as seafood in wine sauces or chicken

White Sangria pitcher 25

Fresh, semi-sweet blend of peach, nectarine, pineapple and starfruit with a layer of honey and orange blossom

RED WINES

2011 Super Tuscan, Lodi 28

A true style chianti wine with 95% San Giovese and 5% Cabernet Sauvignon with flavors of cherry and a savory plum. Pairs well with all meat and red sauces

2011 Primitivo, Amador County 37

Full-Bodied, deep color, rich and concentrated flavors of blueberries and blackberries. A complex layer of hibiscus flower, white pepper, sweet cigar box and crème Brule with a sprinkle of cinnamon. Pair with rich and spicy dishes

2014 Pinot Noir, California 34

A vibrant black cherry character with nuances of vanilla and caramel on the palate. Try with cedar plank salmon, tuna, roasted chicken, or a dessert such as, crème Brule or strawberries and cream

2016 Syrah, Amador County 32

Syrah is medium bodied with aromas and flavors of boysenberry, raspberry and chocolate, mingling with nuances of bacon and white pepper. The palate eases into the dark fruit flavors punctuated by youthful tannins with aromas of blackberry and black licorice

2009 Miscella Cabernet Sauvignon, Napa Valley 40

Miscella, meaning blend in Italian, is otherwise known as a Meritage. Full-bodied with nice mouthfeel, aromas and flavors of dried fruit, herbs, tobacco, molasses and cassis

2013 Merlot, Amador County 26

Wild and fresh blackberries, violet, black pepper with a hint of eucalyptus. Firm tannins, and a long cocoa finish complement red sauce dishes

2009 Old Vine Zinfandel, Lodi 32

91-year-old vines, aromas and flavors of raspberry liqueur, blackberry jam, pairs well with any red sauce dishes

Red Sangria pitcher 25

sweet flavors peach, plum, strawberry jam and hibiscus