



NEAPOLI

Red Bank

APPETIZERS

FRESH MOZZARELLA CAPRESE (GF, HN) sliced vine ripe tomatoes, roasted, peppers, basil, EVOO, pesto balsamic reduction 17

ITALIAN EGG ROLLS sweet sausage, risotto, broccoli rabe, mozzarella, sun-dried tomatoes, marinara sauce 17

CACIO E PEPE linguini, pecorino Romano, black pepper 16

BRICK OVEN WINGS Italian style - peppers, onions, seasoning, blue cheese dressing 23

FRIED CALAMARI lemon bread battered, marinara sauce 19

ITALIAN BAKED MEATBALLS ricotta, marinara, mozzarella 16

FRIED MOZZARELLA (HM) seasoned bread crumbs, marinara 18

MUSSELS (GFO) red or white, sweet or spicy with chunky plum tomatoes, onions, parsley, garlic, toasted crostini 17

ARANCINI (3 HM rice balls) breadcrumbs, snow peas, mozzarella, provolone, risotto, Italian sausage 18

GREEK FRIES potato wedges, feta cheese, tzatziki, oregano 12

EGGPLANT ROLLATINI hand rolled - ricotta, prosciutto, parmesan, marinara sauce, melted mozzarella 16

CLAMS OREGANATA lemon, parmesan breadcrumbs, citrus lemon butter 19

FIRECRACKER SHRIMP & CALAMARI breaded shrimp, calamari, sweet, spicy chili sauce, scallions 23

ZUCCHINI CHIPS zucchini, herb seasoned panko, parmesan cheese garnish, tzatziki sauce 18

CHICKEN

CHICKEN OREGANATA (GFO) dauphinoise potato, sautéed seasonal vegetables, citrus butter sauce 30

CHICKEN FRANCAISE lemon sauce served over linguini 30

CHICKEN PARMIGIANA spaghetti, marinara sauce 30

CHICKEN SCARPARELLO sautéed chicken breast, sweet sausage, garlic, mushrooms, hot cherry peppers, white wine balsamic demi-glace, pappardelle pasta 34

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 - 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

SOUP STRACCIATELLA (GF) chicken broth, egg, 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 18

BEEF SALAD (GF) yellow & red beets, goat cheese, five-spiced honey glazed roasted walnuts, baby arugula, balsamic reduction 17

CAESAR SALAD (GFO) garlic croutons, shaved parmesan 16

GREEK SALAD (GF) romaine, plum tomatoes, Kalamata olives, cucumbers, red onions, block of feta cheese, Greek dressing 17

PEAR & GORGONZOLA (GF) mixed field greens, raspberry vinaigrette 16

THE WEDGE SALAD bacon & bleu crumbled cheese wedge cut iceberg lettuce 17

TOP OFF YOUR SALAD WITH:

Grilled Chicken 6 • Avocado 5

Grilled Shrimp 12 • Grilled Salmon 14 • Skirt Steak 18

HOMEMADE PASTA

MADE ON PREMISE

RAVIOLI BOLOGNESE plum tomato demi-glace sauce, parmesan cheese, shallots 27

CAVATELLI PASTA (GFO, HN) sweet sausage, pancetta, broccoli, mushrooms, cherry tomatoes, pesto sauce 28

RIGATONI CAPRI (GFO) sweet sausage, marinara, ricotta, parmesan, mozzarella 28

MINI RIGATONI crispy applewood smoked bacon, meatballs, onions, garlic, baby peas, ricotta salata, tomato sauce 28

PENNE ALA VODKA (GFO) onions, tomato cream sauce 21

add chicken 6 • add shrimp 12 • add steak 18

RIGATONI BOLOGNESE (GFO) Italian meat sauce, (veal, pork, beef) shaved parmesan 27

SPINACH PAPPARDELLE CARBONARA blackened shrimp, bacon 38

SAUSAGE & BROCC. RABE SPAGHETTI garlic parmesan & white wine sauce 32

TUSCANY CHICKEN FETTUCINE (HN, GFO) spinach & roasted pepper fettuccine, sautéed chicken with mushrooms, peppers, cherry tomatoes, kale, garlic, pesto white wine sauce 34

GNOCCHI sautéed plum tomatoes, pancetta, garlic, shaved parmesan, fresh basil 27

LOBSTER RAVIOLI (HN) tomato, basil, pesto cream sauce 31

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)

Colorado shank, tomato demi-glace, scallions over spinach parmesan risotto 43

GRILLED SKIRT STEAK Italian mac & cheese 39

BRAISED SHORT RIBS (GFO) (Butcher Block)

roasted garlic mashed potatoes, carrots, frizzled onions 38

VEAL MILANESE over arugula, red onions, sliced plum

tomatoes, balsamic vinaigrette with tri colored cherry tomatoes 34

GRILLED PRIME NY STRIP 14 oz. (**Butcher Block**)

prime cut NY strip, cherry tomato balsamic demi-glace,
Lyonnaise onion potatoes, cheese garnish 49

VEAL SORRENTINO (HN) pan seared eggplant, prosciutto, fresh

mozzarella, tomato sauce over homemade pesto gnocchi 34

SEAFOOD

SHRIMP FRA DIAVOLO (GFO) sautéed with sliced chili peppers,

roasted garlic in a white wine tomato over linguini 34

SEAFOOD POMODORO (GFO) plum tomato sauce, sauce

calamari, mussels, clams, shrimp, Kalamata olives, onions, served over capellini 39

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 35

LINGUINI & CLAMS(GFO) (red or white) garlic, parsley 31

PESTO SCALLOPS & SHRIMP (HN) pan seared scallops, grilled shrimp over

pesto, basil, spinach spaghetti 41

PAN SEARED BRANZINO & CLAMS COMBO broccoli rabe,

lemon white wine sauce 39

SIDES

MEATBALLS 12

PARMIGIANA RISOTTO(GF) 8

SAUTÉED CREAMY SPINACH(GFO) with toasted crostini 12

CHAR BROILED BRUSSEL SPROUTS WITH BACON (GF, VO) 17

SAUTÉED BROCCOLI RABE(GF) 9

HOMEMADE ROSEMARY BREAD \$5 / 6 pcs carry out

\$9 / 13 pcs carry out

BRICK OVEN PIZZA

MELANZANA lightly breaded fried eggplant, plum tomato sauce,
basil, ricotta, mozzarella 23

MACELLAIO tomatoes, sopressata, pancetta, pepperoni,

crumbled pork sausage, mozzarella, Grana Padano 27

SHORT RIB shredded mozzarella, pepper jack cheese, onions, tomato sauce 26

MARGHERITA fresh mozzarella, plum tomatoes, olive oil, Parmesan, fresh basil 18

TEN WALLACE mushrooms, goat cheese, caramelized onions,
mozzarella, tomato sc. 23

TIE-DYE (HN) vodka sauce, tomato sauce, pesto, fresh mozzarella 21

PARMA prosciutto di Parma, baby arugula, shaved parmesan,
mozzarella cheese, cherry tomatoes 27

FIG & CHEESE fig jam, baby arugula, goat cheese, drizzled balsamic reduction 23

ARUGULA baby arugula, mozzarella, tomato sauce, ricotta 24

NEAPOLITAN WHITE mozzarella, ricotta, vine ripe tomatoes, sautéed spinach 21

TRADITIONAL CHEESE PIZZA grated cheese, tomato sauce 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 chs. 18

SHORT RIB BURGER 1/2 lb. fresh ground beef, braised short

rib, pepper jack cheese, sautéed spinach crispy onions 28

BLACK & BLEU BURGER with crumbled bleu cheese, bacon, red onion 19

ESPRESSO BAR - DRINKS

ESPRESSO 4/5 (**FREDDO**)**CAPPUCCINO** 6 **LATTE** 6 **AMERICANO** 5 **MOCHACCINO** 5

HOT CHOC. 5 **CHAI LATTE** 5 **MATCHA LATTE** 5 **FLAVORED LATTE** 5 (Caramel, Choc, Hazelnut)

HAZELNUT OAT MOCHA 6 **FRAPPE** Greek iced coffee 5 (extra **espresso shot** .85 sub Oat .50)

BOTTLED WATER

PELLEGRINO 1 litre sparkling 9 **AQUA PANA / SARATOGA** 1 litre flat 9 **POLAND SPRING** 24 oz. 3

SOFT DRINKS

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 nonalcoholic

SIERRA MIST 3.5 **CRANBERRY / APPLE / OJ** 4.5

MILK SHAKES 9

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

(Wine / Sangria Menu Available)

We apply a price adjustment on non-cash transactions
that is not greater than our cost of acceptance

10 Wallace Street. Red Bank