



# 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 FETTUCCHINE (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 41

**LAMB OSSO BUCCO (GFO)**

Colorado shank, tomato demi-glace, scallions over spinach parmesan risotto 47

**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 37

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

prime cut NY strip, cherry tomato balsamic demi-glace,  
Lyonnaise onion potatoes, cheese garnish 53

**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 37

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

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

pesto, basil, spinach spaghetti 48

**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** 1/4 Sheet 16 - 1/2 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

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neapoli.us