

## APPETIZERS

**Eggplant Rollatini** 3.75 each

fresh Eggplant stuffed with ricotta, prosciutto, baked and topped with fresh mozzarella

**Arancini (Rice Balls)** 3.75/pc. filled with peas, mozzarella, and Bolognese served with marinara sauce

**Bruschetta** 35/70 diced plum tomatoes seasoned with basil, garlic, fresh herbs and olive oil over baguette

**Broccoli Rabe** 50/95 sautéed with olive oil, garlic and set in rich parmesan chicken broth

**Grilled Vegetables** 60 marinated and grilled to perfection, eggplant, green and yellow zucchini with roasted red peppers and asparagus on a 16" platter

**Crudité** 35/70 assortment of crisp vegetables, broccoli, cauliflower, celery, carrots and peppers with our Caesar dressing or raspberry vinaigrette on a 16" platter

**Meat Antipasto** 65/130 selection of Parma Prosciutto, sweet capicola, hot sopressata, tomatoes, assorted cured olives, roasted red peppers and fresh ciligiene mozzarella, 14" platter feeds up to 12 people

**Fresh Mozzarella & Vine-Ripened Tomatoes** 75 with roasted peppers, basil and olive oil on a 14" platter

**Fried Calamari** 45/90 lightly breaded and fried served with sweet or spicy marinara

**Mussels Fileto di Pomodoro** 35/70 with roasted garlic, red pepper seeds, onions, prosciutto, white win and tomato sauce **Stuffed Mushrooms with Sausage** 45/85

**Stuffed Mushrooms w/Lump Crabmeat** 185/325 served with a lemon white wine butter reduction

**Stuffed Mushrooms w/Vegetables** 45/90

**Stuffed Mushrooms w/Chicken** 45/90

## CATERING OFF PREMISE MENU

**Half Tray will feed 4-6 people**

**Full Tray will feed 8-12 people**



## CATERING OFF PREMISE MENU

**Prices may vary due to market changes .....**

### HOMEMADE PASTA

**Lobster Ravioli** 3.75/each Filled with Maine lobster and ricotta served with a tomato basil cream sauce

**Rigatoni Bolognese** 55/110 hearty homemade Italian meat sauce tossed with rigatoni, demi-glace and parmesan cheese

**Penne con Fileto di Pomodoro** 55/129 penne tossed with our signature homemade Fileto di Pomodoro sauce

**Penne a la Vodka** 50/100 in a tomato cream sauce with onions, pancetta and fresh basil

**With Grilled Chicken** 75/145

**With Jumbo Shrimp** 85/190

**Penne w/Chicken & Broccoli** 85/155

sautéed with garlic and olive oil

**Whole Wheat Linguini Primavera** 75/120

**Marinara, alfredo, or garlic & oil sauce With Grilled Chicken** 75/155

**Linguini & Little Neck Clams** 55/110 tossed with garlic, olive oil and parsley in a red marinara or white wine sauce

**Homemade Fusilli** 65/125 tossed with sun-dried tomatoes, artichoke hearts, shrimp and garlic in a parmesan cream sauce

**Homemade Fusilli** 65/125 tossed with sun-dried tomatoes, sweet sausage and broccoli rabe in a roasted garlic and olive oil sauce with parmesan cheese

**Homemade Linguini Gamberi** 85/170 homemade linguini tossed with shrimp, arugula, and sun-dried tomatoes in garlic, olive oil, and parmesan

**ENTREES** 65/130 Boneless chicken breast with fresh diced plum tomatoes, basil, garlic and fresh mozzarella in a light white wine sauce

**Chicken Oreganata** 65/130 chicken breast topped with seasoned breadcrumbs, parmigiana cheese and baked with white wine,

butter, fresh basil and lemon juice

**Chicken Scarpariello** 65/130 sautéed chicken breast, sweet sausage, garlic, mushrooms, sliced hot cherry peppers served in a white wine demi-glace over pappardelle

**Chicken Asparagus** 65/130 sautéed in a lemon, butter and white wine sauce, served with sun-dried tomatoes and fresh asparagus

**Veal Sorrentino** 85/170 sautéed veal topped with fried eggplant, prosciutto, fresh mozzarella served in a light tomato white wine sc.

**Chicken Saltimbocca** 65/130 sautéed chicken topped with spinach, prosciutto, red peppers and fresh mozzarella

**Veal Saltimbocca** 85/170 scaloppini of sautéed veal topped with prosciutto, baby spinach and fresh mozzarella cheese served with a wild mushroom, brandy and tomato demi-glace

**Chicken Breast Scallopini** 65/130 Francaise, Marsala, Parmigiano, or Picatta

**Veal Scaloppini** 85/170

**Pork loin Rollatini** 65/130 stuffed with baby spinach, prosciutto and fresh mozzarella, served in a light mushroom brandy cream sc.

**Sausage and Peppers** 65/130

**Shrimp Risotto** 85/190

**Parmesan Risotto** 45/90

**Shrimp Francaise** 85/190

**Shrimp Scampi** 85/190

**Shrimp Oreganata** 85/190

**Zuppa di Clams (Red or White)** 45/85

**Zuppa di Pesce** 50/100 shrimp, calamari, mussels and clams in a light seafood sauce

**Seafood Fra Diavolo** 65/130 mussels, clams, shrimp, calamari with a hot or sweet marinara sauce

**Salmon Carciofi** 80/150 topped with artichoke hearts, sun-dried tomatoes and roasted garlic in a lemon, white wine butter sauce

**(732) 741-1321 10 Wallace Street Red Bank NJ 07701**  
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**SALAD** (all salads served with dressing on the side) **Beet Salad** 40/80

**Traditional Caesar Salad** 40/80

**Caesar Salad** Topped with Grilled Chicken ..... 45/90

**Arugula Salad** 45/90 with roasted sweet peppers and fresh mozzarella, served with a whole grain mustard balsamic vinaigrette

**Baby Greens** 40/80 topped with gorgonzola cheese and Anjou pears, served with raspberry vinaigrette

**Mixed Field Greens** 40/80 tossed with sliced tomatoes and cured olives, served with a balsamic vinaigrette

### ENTREES

**Salmon Asparagus** 80/160 sautéed in a lemon butter white wine sauce, topped with roasted garlic, asparagus and sun-dried tomato

**Salmon Livornese** 80/160 pan-seared with garlic, kalamata olives, capers, basil, tomato and onions served in a white wine sauce

**Tilapia Livornese** 50/100 pan-seared with garlic, kalamata olives, capers, basil, tomato and onions served in a white wine sauce

**Tilapia Oreganata** 50/110 topped with seasoned breadcrumbs and parmesan, baked with white wine, fresh basil, butter and lemon juice

### SANDWICHES

**mix them up for a sampling of all!**

**All Sandwiches** \$14-\$18 each

**Grilled Chicken and Asparagus Focaccia** with melted mozzarella and sun-dried tomato pesto dressing

**Chicken Parmigiana Panini**

**Eggplant Parmigiana Panini**

**Broccoli Rabe & Grilled Chicken Panini**

with homemade Whole Grain Mustard dressing

**Grilled Chicken Fontina Roasted** red peppers, mozzarella, fontina cheese, sun-dried tomato pesto dressing

**Grilled Chicken Club** grilled chicken breast, applewood bacon, mozzarella, lettuce tomatoes, garlic aioli dressing

**Meatball Parmigiana Panini**

**Grilled Hanger Steak** grilled and sliced hanger steak, with melted mozzarella, sliced tomato, and pesto mayonnaise served on Ciabatta

ENTERTAIN YOUR GUESTS WITH

GREAT FOOD & ALL THE CONVENIENCE OF

CATERING DELIVERED

**Please call Mitch or Louis to create and customize a party menu to fit a diverse selection of culinary choices and budgets**

**732-741-1321 10 Wallace Street, Red Bank, NJ 07701**

**www.NeapoliNJ.com**

**Contact Us For Your Next Event**

**Corporate or Family event packages are available right in our restaurant or at your site**

**BRICK OVEN PIZZA** \$19 - \$27 / pie

**CHICKEN PANINI** Roasted red peppers, mozzarella, fontina

Fresh mozzarella, plum tomatoes, olive oil, parmesan, and basil

**SALSICCIA** Italian sausage, roasted red peppers, plum tomatoes and mozzarella

**SOPPRESSATA** soppressata, fresh mozzarella, plum tomatoes, and Calabrian chili's, with dollops of ricotta

**ARUGULA** topped w/ fresh arugula salad, fresh mozzarella, San Marzano tomatoes, shaved parmesan, and truffle oil Cimi de Rabe

Broccoli rabe, garlic, fresh mozzarella, parmesan

**MARGHERITA** fresh mozzarella, plum tomatoes, olive oil, parmesan and fresh basil

**FIG & CHEESE** fig jam, baby arugula and goat cheese, drizzled with balsamic reduction

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

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

**NEAPOLITAN WHITE** mozzarella, ricotta, vine ripe tomatoes topped with sauté spinach

**TEN WALLACE** mushrooms, goat cheese, caramelized onions, mozzarella and tomato sauce

**SIDES AND MORE APPETIZERS**

**Dauphinoise Potato** 40/65 oven-roasted Potatoes with Rosemary

**Broccoli with Roasted Garlic** 40/80

**String Beans** 35/70

**Focaccia & Ciabatta** Get a platter of your favorite

**Italian Cheese Steak Rolls** 45/90

**Buffalo Wings** 50/100

**Pulled Pork Sliders** with Cole Slaw 3.75 / pc.

**Burger Sliders** 3.75 / pc.

**Turkey Burger Sliders** 3.75 / pc.

**Italian Egg Roll** 45/90 filled with sweet sausage, risotto, broccoli rabe, mozzarella, sundried tomatoes and served with marinara

Tossed with shrimp, broccoli rabe and sundried tomatoes in garlic, olive oil, and parmesan

### DESSERTS

**Cannoli** 4/each

**Homemade Tiramisu** Whole 55

**Cheese Cake** 45

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