

NEAPOLI

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 21
- FRIED CALAMARI** lemon bread battered, marinara sauce 21
- 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 18
- ARANCINI (3 HM rice balls)** breadcrumbs, snow peas, mozzarella, provolone, risotto, Italian sausage 19
- GREEK FRIES** potato wedges, feta cheese, tzatziki, oregano 14
- EGGPLANT ROLLATINI** hand rolled - ricotta, prosciutto, parmesan, marinara sauce, melted mozzarella 16
- FIRECRACKER SHRIMP & CALAMARI** breaded shrimp, calamari, sweet, spicy chili sauce, scallions 25
- ZUCCHINI CHIPS** zucchini, herb seasoned panko, parmesan cheese garnish, tzatziki sauce 18

CHICKEN

- CHICKEN OREGANATA (GFO)** dauphinoise potato, sautéed seasonal vegetables, citrus butter sauce 34
- CHICKEN FRANCAISE** lemon sauce served over linguini 34
- CHICKEN PARMIGIANA** spaghetti, marinara sauce 34
- CHICKEN SCARPARELLO** sautéed chicken breast, sweet sausage, garlic, mushrooms, hot cherry peppers, white wine balsamic demi-glace, pappardelle pasta 36

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

NEAPOLI - the root of Neapolitan, which defines our menu, southern authentic Italian cuisine. Neapoli is the original spelling of the city Napoli in Southern Italy. A Greek word meaning "New City" NEA - New / POLI - City

SOUP STRACCIATELLA (GF) chicken broth, egg, chopped spinach, parmesan cheese 10

SALADS

- CHOPPED SALAD (GF)** romaine, mixed field greens, soppressata, plum tomatoes, chickpeas, pepperoncini, red onion, shaved parmesan, tossed in a Dijon mustard-lemon house made vinaigrette 19
- BEET SALAD (GF)** yellow & red beets, goat cheese, five-spiced honey glazed roasted walnuts, baby arugula, balsamic reduction 19
- CAESAR SALAD (GFO)** garlic croutons, shaved parmesan 18
- PEAR & GORGONZOLA (GF)** mixed field greens, raspberry vinaigrette 18
- THE WEDGE SALAD** bacon & bleu crumbled cheese wedge cut iceberg lettuce 18

TOP OFF YOUR SALAD WITH:

Grilled Chicken 6 • Avocado 5 • Grilled Shrimp 12 • Grilled Salmon 14 • Skirt Steak 18

HOMEMADE PASTA Sub GF \$3

MADE ON PREMISE

- RAVIOLI BOLOGNESE** plum tomato demi-glace sauce, parmesan cheese, shallots 29
- CAVATELLI PASTA (GFO, HN)** sweet sausage, pancetta, broccoli, mushrooms, cherry tomatoes, pesto sauce 29
- RIGATONI CAPRI (GFO)** sweet sausage, marinara, ricotta, parmesan, mozzarella 32
- MINI RIGATONI** crispy applewood smoked bacon, meatballs, onions, garlic, baby peas, ricotta salata, tomato sauce 29
- PENNE ALA VODKA (GFO)** onions, tomato cream sauce 25
add chicken 6 • add shrimp 12 • add skirt steak 18
- RIGATONI BOLOGNESE (GFO)** Italian meat sauce, (veal, pork, beef) shaved parmesan 29
- SPINACH PAPPARDELLE CARBONARA** blackened shrimp, bacon 38
- SAUSAGE & BROCC. RABE SPAGHETTI** garlic parmesan & white wine sauce 34
- TUSCANY CHICKEN FETTUCCINE (HN, GFO)** spinach & roasted pepper fettuccine, sautéed chicken with mushrooms, peppers, cherry tomatoes, kale, garlic, pesto white wine sauce 36
- GNOCCHI** sautéed plum tomatoes, pancetta, garlic, shaved parmesan, fresh basil 29
- LOBSTER RAVIOLI (HN)** tomato, basil, pesto cream sauce 32

BYO Restaurant

MEAT

BONE-IN PRIME PORK CHOP (GF) 14 oz.

hot & sweet peppers, white wine demi-glace, whole grain mustard,
roasted garlic mashed potatoes 43

LAMB OSSO BUCCO (GFO)

Colorado shank, tomato demi-glace, scallions over spinach parmesan risotto 49

GRILLED SKIRT STEAK Italian mac & cheese 39

BRAISED SHORT RIBS (GFO)

roasted garlic mashed potatoes, carrots, frizzled onions 43

VEAL MILANESE over arugula, red onions, sliced plum

tomatoes, balsamic vinaigrette with tri colored cherry tomatoes 39

GRILLED PRIME NY STRIP 14 oz.

prime cut NY strip, cherry tomato balsamic demi-glace,

Lyonnais onion potatoes, cheese garnish 57

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

mozzarella, tomato sauce over homemade pesto gnocchi 37

SEAFOOD

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

roasted garlic in a white wine tomato over linguini 39

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 38

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 38

LINGUINI & CLAMS(GFO) (red or white) garlic, parsley 34

PESTO SHRIMP (HN) grilled shrimp over pesto, basil, spinach spaghetti 39

PAN SEARED BRANZINO & CLAMS COMBO broccoli rabe,

lemon white wine sauce 41

SIDES

MEATBALLS 12

PARMIGIANA RISOTTO(GF) 8

SAUTÉED BROCCOLI RABE(GF) 9

SAUTÉED CREAMY SPINACH(GFO) with toasted crostini 12

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

Interested in a party celebration. Neapoli Banquet/Events Venue is the perfect place for Baby and Bridal Showers. Weddings, Rehearsal Dinners and Corporate Events. Whatever the event Neapoli can accommodate. Private events from 10 - 145 guests are our specialty.

BURGERS served on a brioche bun with Fries / Potato Wedges

NEA BURGER applewood smoked bacon, lettuce, tomato, red onion, provolone chs. 21

BLACK & BLEU BURGER with crumbled bleu cheese, bacon, red onion 21

ESPRESSO BAR - DRINKS

ESPRESSO 4/5 (**FREDDO**) **CAPPUCCINO** 6 **LATTE** 6 **AMERICANO** 5 **MOCHACCINO** 7

HOT CHOC. 5 **CHAI LATTE** 6 **MATCHA LATTE** 6 **FLAVORED LATTE** 6 (Caramel, Choc, Hazelnut)

HAZELNUT OAT MOCHA 6 **FRAPPE** Greek iced coffee 5 (extra **espresso shot** 1 sub Oat .50)

BOTTLED WATER

SARATOGA 1 litre flat / Sparkling 9

SOFT DRINKS

UNSWEETENED ICED TEA 3.5 **SWEET ICED TEA** 3.5 **LEMON AID** 3.5 **DIET COLA** 3.5

ARNOLD PALMER 3.5 **JONES COLA** 3.5 Pure Sugar Cane (no Fructose) **GINGER ALE** 3.5

ROOT BEER 3.5 **GINGER BEER** 4.25 nonalcoholic **SIERRA MIST** 3.5 **CRANBERRY / APPLE / OJ** 4.5

MILK SHAKES 11

Nutella – Vanilla – Chocolate – Cookies & Cream

Strawberry – Caramel

(Wine / Sangria Menu Available)

NEAPOLI

10 Wallace Street, Red Bank

(732) 741-1321

neapoli.us

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