

ANTIPASTI

FRESH MOZZARELLA CAPRESE (GF, HN)
sliced ripe plum 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, bleu cheese dressing 21

FRIED CALAMARI
lemon bread battered, marinara sauce 23

ITALIAN BAKED MEATBALLS
ricotta, marinara, mozzarella 16

FRIED MOZZARELLA (HM)
seasoned breadcrumbs, marinara 18

MUSSELS (GFO)
red or white, sweet or spicy with chunky
plum tomatoes, onions, parsley, garlic, toasted crostini 21

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

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

FIRE CRACKER CALAMARI & SHRIMP
breaded calamari, shrimp, sweet, spicy chili sauce 26

ZUPPA

STRACCIATELLA (GF)
chicken broth, egg, chopped spinach, parmesan cheese 12

NEAPOLI

ITALIAN KITCHEN

Dinner Menu

INSALATE

top off your salad with:

| GRILLED SHRIMP +12 | GRILLED SALMON +14 |
| SKIRT STEAK +18 |
| GRILLED CHICKEN +6 | AVOCADO +5 |

CHOPPED SALAD (GF)
romaine, mixed field greens, soppressata, plum tomatoes, chickpeas, pepperoncini, red
onion, shaved parmesan, tossed in a Dijon mustard-lemon homemade vinaigrette 18

BEET SALAD (GF)
beets, goat cheese, five-spiced honey glazed roasted walnuts,
baby arugula, balsamic reduction 18

CAESAR SALAD (GFO)
homemade dressing, garlic croutons, shaved parmesan 17

GREEK SALAD (GF)
romaine, tomatoes, Kalamata olives, cucumbers, red onions, feta cheese,
homemade Greek dressing 18

PEAR & GORGONZOLA (GF)
mixed field greens, raspberry vinaigrette 18

THE WEDGE SALAD
bacon & bleu crumbled cheese, wedge cut iceberg lettuce 18

MOCKTAILS

CUCUMBER BASIL GIMLET 8
Cucumber puree, lime juice, fresh basil and sparkling water

BLUSHING BERRY MATCHA 8
Vibrant matcha meets fresh blueberries OR strawberries, creating a smooth, creamy,
and antioxidant-packed latte with a naturally sweet, refreshing twist

CREAMY ESPRESSO MARTINI 8
Shaken espresso, vanilla, heavy cream, coffee bean garnish

GINGER MULE 8
Fresh lemon, ginger beer, Greek honey, lemonade

Please inform your server of any food allergies before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness. Drinking alcohol during pregnancy can cause birth defects and may impair your ability to drive.
Prices and availability are subject to change. A 20% gratuity will be added to parties of 8 or more.

PASTA FATTO IN CASA

add bread bowl \$3 || Gluten-free
pasta available \$3

RAVIOLI BOLOGNESE
Italian meat sauce (veal, pork, beef), shaved parmesan 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 (GFO)
crispy applewood smoked bacon, meatballs, onions, garlic, baby peas,
ricotta salata, tomato sauce 29

PENNE ALA VODKA (GFO)
onions, tomato cream sauce 24
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 & BROCCOLI RABE
spaghetti, garlic, parmesan & white wine sauce 34

TUSCANY CHICKEN FETTUCCINI (HN, GFO)
spinach & roasted pepper fettuccini, 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

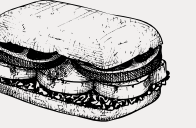
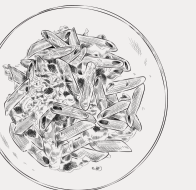
BURGERS / STEAK SANDWICH
Served on a brioche bun with potato wedges or side salad
8 oz. blended burger / shaved ribeye steak

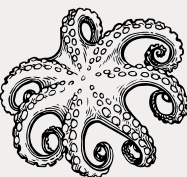
NEA BURGER
applewood smoked bacon, lettuce, tomato,
red onion, provolone cheese 25

HOT HONEY BBQ BACON BURGER
frizzled fried onions, melted provolone, bacon, hot honey BBQ sauce, 27

MAPLE SHROOM BURGER
sauteed mushrooms & onions, mozzarella cheese,
maple syrup aioli 25

PHILLY CHEESE STEAK
chopped ribeye steak, provolone,
caramelized onions & peppers 27





POLLO E SAPORI

Raised without antibiotics, hormones

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

FRUTTI DI MARE

BLACKENED AHI TUNA

pan seared blackened ahi tuna, balsamic demi-glace, sauteed fresh cut vegetables, seasoned rice pilaf 36

SHRIMP FRA DIAVOLO (GFO)

sautéed with sliced chili peppers, roasted garlic in a white wine tomato sauce over linguini 38

SEAFOOD POMODORO (GFO)

plum tomato 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 sauce 38

PAN-SEARED WILD CAUGHT SALMON

over sautéed fresh baby spinach, roasted parmesan fingerling potatoes, served with a lemon Dijon mustard cream sauce, garlic, parsley 36

LINGUINI & CLAMS (GFO)(RED OR WHITE)

garlic, parsley 34

PESTO SHRIMP (HN)

grilled shrimp over pesto, basil, spinach spaghetti 38

PAN SEARED BRANZINO & CLAMS COMBO

broccoli rabe, lemon white wine sauce 41

(GFO +3) Gluten Free Optional

(VO) vegetarian or vegan option

(EVOO) extra virgin olive oil

(HM) Homemade

(GF) made with all Gluten Free Ingredients

(HN) Has Nuts

Please inform your server of any food/nut allergies before ordering

NEAPOLI

ITALIAN KITCHEN

Dinner Menu

CARNE

Raised without antibiotics, hormones

BONE-IN PRIME PORK CHOP (GF)

14 oz., hot & sweet peppers, tomato demi-glace, whole grain mustard, roasted garlic mashed potatoes 41

LAMB OSSO BUCCO (GFO)

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

GRILLED SKIRT STEAK

Italian mac & cheese 43

BRAISED SHORT RIBS (GFO)

roasted garlic mashed potatoes, carrots, frizzled onions 41

VEAL MILANESE

over arugula, red onions, sliced plum tomatoes, balsamic vinaigrette with cherry tomatoes 36

GRILLED PRIME GRASS FED NY STRIP

14 oz. 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 37

CONTORNI

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

PIZZA NEAPOLITAN/NEW YORK

MARINARA

Italian tomato sauce, oregano, garlic, fresh basil, EVOO 19

MARGHERITA

Italian tomato sauce, fresh mozzarella, oregano, fresh basil, EVOO 21

TRADITIONAL CHEESE

Italian tomato sauce, mozzarella, shaved pecorino Romano, EVOO 18

PEPPERONI

Italian tomato sauce, mozzarella, pepperoni, Shaved pecorino Romano, EVOO 23

MEATBALL

Italian tomato sauce, mozzarella, sweet crumbled sausage, mushrooms, basil, EVOO 23

TIE-DYE (HN)

Italian tomato sauce, vodka sauce, pesto, mozzarella, EVOO 23

ARUGULA

Italian tomato sauce, baby Arugula, mozzarella, shaved pecorino Romano, EVOO 23

MACELLAIO

mozzarella, pepperoni, crumbled pork sausage, bacon, shaved pecorino Romano, EVOO 27

NEAPOLI- the root of *Neapolitan*, which defines our menu as southern, authentic Italian cuisine.

A Greek word meaning “New City”, Neapoli is the original spelling of the city Napoli in Southern Italy

BYO RESTAURANT

Book your next party here

