

APPETIZERS

Eggplant Rollatini 3.50 each

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

Arancini (Rice Balls) 3.00/pc. filled with peas, mozzarella, and Bolognese served with marinara sauce

Bruschetta 35/65 diced plum tomatoes seasoned with basil, garlic, fresh herbs and olive oil over baguette

Broccoli Rabe 50/90 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 35/65 assortment of crisp vegetables, broccoli, cauliflower, celery, carrots and peppers with our Caesar dressing or raspberry vinaigrette on a 16" platter

Meat Antipasto 65/120 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

Calamari Calabrese 55/110 lightly battered and fried and tossed with our spicy

Mussels Fileto di Pomodoro 30/60 with roasted garlic, red pepper seeds, onions, prosciutto, white win and tomato sauce

Stuffed Mushrooms with Sausage 45/85

Stuffed Mushrooms w/Lump Crabmeat 50/100 served with a lemon white wine butter reduction

Stuffed Mushrooms w/Vegetables 40/80

Stuffed Mushrooms w/Chicken 40/80

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 40/80 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

NEAPOLI

ITALIAN KITCHEN

CATERING OFF PREMISE MENU

HOMEMADE PASTA

Lobster Ravioli 2.75/each Filled with Maine lobster and ricotta served with a tomato basil cream sauce
Asparagus 1.50/each filled with fresh asparagus and ricotta in a roasted garlic, olive oil and parmigiana sauce

Rigatoni Bolognese 50/100 hearty homemade Italian meat sauce tossed with rigatoni, demi-glace and parmesan cheese

Penne con Fileto di Pomodoro 40/80 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 60/120

With Jumbo Shrimp 75/140

Penne w/Chicken & Broccoli 60/120

sautéed with garlic and olive oil

Whole Wheat Linguini Primavera 60/120

Marinara, alfredo, or garlic & oil sauce With Grilled Chicken 45/90

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

Homemade Fusilli 60/120 tossed with sun-dried tomatoes, artichoke hearts, shrimp and garlic in a parmesan cream sauce

Homemade Fusilli 55/110 tossed with sun-dried tomatoes, sweet sausage and broccoli rabe in a roasted garlic and olive oil sauce with parmesan cheese

Homemade Linguini Gamberi 60/120 homemade linguini tossed with shrimp, arugula, and sun-dried tomatoes in garlic, olive oil, and parmesan 45/90

CATERING OFF PREMISE MENU

ENTREES

Chicken Sapore 55/110 Boneless chicken breast with fresh diced plum tomatoes, basil, garlic and fresh mozzarella in a light white wine sauce

Chicken Oreganata 55/110 chicken breast topped with seasoned breadcrumbs, parmigiana cheese and baked with white wine, butter, fresh basil and lemon juice

Chicken Scarpariello 55/110 sautéed chicken breast, sweet sausage, garlic, mushrooms, sliced hot cherry peppers served in a white wine demi-glace over parpadella

Chicken Asparagus 55/110 sautéed in a lemon, butter and white wine sauce, served with sun-dried tomatoes and fresh asparagus

Veal Sorrentino 75/150 sautéed veal topped with fried eggplant, prosciutto, fresh mozzarella served in a light tomato white wine sc.

Chicken Saltimbocca 55/110 sautéed chicken topped with spinach, prosciutto, red peppers and fresh mozzarella

Veal Saltimbocca 75/150 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 Scaloppini 55/110 Francaise, Marsala, Parmigiano, or Picatta

Veal Scaloppini 75/130

Pork loin Rollatini 50/100 stuffed with baby spinach, prosciutto and fresh mozzarella, served in a light mushroom brandy cream sc.

Sausage and Peppers 60/120

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

Shrimp Risotto 65/110

Parmesan Risotto 40/80

Shrimp Francaise 65/120

Shrimp Scampi 65/120

Shrimp Oreganata 65/120

Zuppa di Clams (Red or White) 40/80

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

Seafood Fra Diavolo 65/120 mussels, clams, shrimp, calamari with a hot or sweet marinara sauce

Salmon Carciofi 70/140 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

NeapoliNj.com

ENTREES

Salmon Asparagus 70/140 sautéed in a lemon butter white wine sauce, topped with roasted garlic, asparagus and sun-dried tomato

Salmon Livornese 70/140 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

Sides Dauphinois 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

NEAPOLI sandwiches or mix them up for a sampling of all!

All Sandwiches \$13 each

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

Chicken Parmigiano Focaccia

Eggplant Parmigiano Focaccia

Broccoli Rabe & Grilled Chicken Focaccia

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 Parmigiano 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

NOW YOU CAN DO IT WITHOUT

all the work. Please call Lisa 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 \$17 - \$20 / 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

Soppresatta 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

DESSERTS

Cannoli 4/each

Homemade Tiramisu Whole

Bring the Best of Neapoli Home You know your favorite Neapoli dish, you order it every time you visit.

The aroma, the presentation, the flavor.

Now imagine being able to enjoy that dish in the comfort of your own home, and sharing it with your favorite guests.

You know our reputation as a restaurant – but our growing reputation as one of the best caterers in the Red Bank area is one we are especially proud of.