

## 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.**