

NEAPOLI

ITALIAN KITCHEN

APPETIZERS

- FRESH MOZZARELLA CAPRESE** (GF, HN) sliced vine ripe tomatoes, roasted peppers, basil and evoo with pesto balsamic reduction 14
- ITALIAN EGG ROLLS** filled with sweet sausage, risotto, broccoli rabe, mozzarella and sun-dried tomatoes, served with marinara 12
- ✳️ **FRIED CALAMARI** lemon bread battered served with sweet or spicy marinara 16
- MUSSELS** (GFO) red or white, sweet or spicy with chunky plum tomatoes, onions, parsley and garlic with toasted crostini 14
- ✳️ **EGGPLANT ROLLATINI** stuffed with ricotta, prosciutto and Parmesan, topped with marinara and melted mozzarella 11
- SAGANAKI** (GFO) pan seared kasseri cheese with grilled lemon wedge served with toasted pita points 13
- BRUSSEL SPROUTS** with bacon 14
- WRECKING BALL** colossal meatball with pork, beef and veal dressed with ricotta cheese and fresh basil 14
- FIRECRACKER SHRIMP & CALAMARI** breaded shrimp and calamari lightly fried, tossed in a sweet and spicy chili sauce topped with scallions 17
- ZUCCHINI CHIPS** fresh sliced zucchini lightly panko breaded and lightly fried served with a side of homemade tzatziki sauce 13

SALADS

- CHOPPED SALAD** (GF) romaine, mixed field greens, sopressata, plum tomatoes, red onion and shaved Parmesan, tossed in a Dijon mustard-lemon house made vinaigrette 14
- BURRATA SALAD** (house made) (GFO, HN) with arugula, cherry tomatoes and red onions, drizzled with pesto oil and balsamic reduction served with crostini 16
- BEET SALAD** (GF) served with yellow and red beets, goat cheese and five-spiced honey glazed roasted walnuts with a side of baby arugula, topped with balsamic reduction 14
- CAESAR SALAD** (house made dressing) (GFO) garlic croutons and shaved parmesan 13
- GREEK SALAD** (GF) romaine, plum tomatoes, Kalamata olives, cucumbers, red onions and feta cheese with traditional Greek dressing 14
- PEAR & GORGONZOLA** (GF) salad field greens and raspberry vinaigrette 13
- BLACKENED AHI TUNA** (GFO) over spring mix, sliced almonds, orange, red onions and house vinaigrette 18
- KALE SALAD** chopped kale salad tossed in our homemade ginger vinaigrette dressing with pears, seasonal berries, walnuts and creamy fresh sliced avocado 15

Top Off Your Salad with:

- Grilled Chicken 4 • Avocado 3
Grilled Shrimp 6 • Grilled Salmon 8

SIDES

- GRILLED ASPARAGUS 7 SAUTÉED BROCCOLI RABE 9 SAUTÉED BRUSSEL SPROUTS 9
DAUPHINOISE POTATOES 7 baked sliced potatoes layered with cheese
PARMIGIANA RISOTTO 7 GREEN BEANS 6 SAUTÉED SPINACH 7
SAUTÉED MIXED VEGETABLES 7 TWO MEATBALLS 8 ROASTED POTATOES 5

SOUP

- STRACCIATELLA** (GF) traditional Italian soup of chicken broth and small shreds of an egg-based mixture with chopped spinach and parmesan cheese 9
- PASTA FAGIOLI** (GFO) Italian pasta and bean soup 9

BRICK OVEN PIZZA (GFO \$3)

- MARGHERITA** fresh mozzarella, plum tomatoes, olive oil, parmesan and fresh basil 17
- FIG & CHEESE** fig jam, baby arugula and goat cheese, drizzled with balsamic reduction 19
- MELANZANA** lightly breaded fried eggplant, plum tomato sauce, basil, ricotta and mozzarella 18
- PARMA** prosciutto di Parma, baby arugula, shaved parmesan and mozzarella cheese and cherry tomatoes 19
- ARUGULA** topped with baby arugula, mozzarella, tomato sauce and ricotta 18
- NEAPOLITAN WHITE** mozzarella, ricotta, vine ripe tomatoes topped with sauté spinach 18
- TEN WALLACE** mushrooms, goat cheese, caramelized onions, mozzarella and tomato sauce 19

BURGERS

- served on a brioche bun with fries or seasonal vegetable
- NEA BURGER** 1/2 lb. fresh ground brisket chuck topped with applewood smoked bacon, lettuce, tomato, red onions and melted provolone cheese 16
- TURKEY BURGER** 1/2 lb. fresh ground turkey topped with sliced avocado, arugula, fresh mozzarella & lemon garlic aioli 16
- SHORT RIB BURGER** 1/2 lb. fresh ground brisket chuck topped topped with braised short rib, pepper jack cheese, sautéed spinach and crispy onions 21

CHICKEN & VEAL (GFO \$3)

- CHICKEN OREGANATA** (GFO) served with dauphinoise potatoes and sautéed seasonal vegetable with citrus butter sauce 25
- CHICKEN FRANCAISE** breaded and lightly fried with a lemon sauce served over linguini 25
- CHICKEN PARMIGIANA** with spaghetti and homemade marinara sauce 25
- VEAL MILANESE** over arugula, red onions, sliced plum tomatoes and balsamic vinaigrette with tri colored cherry tomatoes 29
- VEAL SORRENTINO** pan seared eggplant, prosciutto and fresh mozzarella in our homemade marinara sauce over homemade gnocchi 32

(GFO) Gluten Free Optional / ask your server for details

(GF) made with all Gluten Free ingredients / GF/VGN House-Made Penne Optional

(HN) Has Nuts (EVOO) extra virgin

✳️ represents a classic enjoyed by many for over 18 years

MEAT, CHOP & RIBS

GRILLED PRIME PORK CHOP (GFO) hot and sweet cherry peppers, white wine, tomato demi-glace, Dijon mustard, capers, sliced red onions and sweet potato puree 30

LAMB OSSO BUCCO (GFO) whole Colorado shank slowly cooked and braised in tomato demi-glace with scallions served over pappardelle pasta 31

BRAISED SHORT RIBS (GFO) over roasted garlic mashed potatoes with carrots, garnished with frizzled onions 32

GRILLED MARINATED HANGER STEAK (GFO) grilled and topped with brandy mushroom cream sauce served over sautéed brussel sprouts and crispy polenta 29

SEAFOOD (GFO \$3)

SHRIMP FRA DIAVOLO (GFO) sautéed with Calabrian chilis and roasted garlic in a white wine tomato sauce over linguini 28

SHRIMP RISOTTO (GF) baby spinach, fresh plum tomatoes, avocado, lemon, garlic and white wine 28

✳️ **LINGUINI & CLAMS** (GFO) (red or white) garlic and parsley 27

✳️ **SEAFOOD POMODORO** (GFO) calamari, mussels, clams, shrimp, pancetta, Kalamata olives, onions and plum tomato sauce served over capellini 28

PAN-SEARED SALMON (GFO) over sauté fresh baby spinach and roasted parmesan fingerling potatoes served with a lemon Dijon mustard cream sauce 29

LEMON ROASTED TILAPIA WITH SHRIMP (GF) with sautéed seasonal vegetables topped with Beurre Blanc sauce 28

HOUSE MADE PASTA (GFO \$3)

TOMATO & SPINACH SHELL PASTA (GFO) with sautéed shrimp, broccoli rabe and sun-dried tomatoes in a garlic & oil parmesan cheese sauce 29

CAVATELLI PASTA (GFO, HN) sautéed sweet sausage, pancetta, broccoli mushrooms and cherry tomatoes in a pesto sauce 28

RIGATONI CAPRI (GFO) baked with sweet sausage, marinara, ricotta and parmesan, topped with melted mozzarella 27

MINI RIGATONI tossed with crispy applewood smoked bacon, meatballs, onions, garlic, baby peas and ricotta salata served with a light tomato sauce 27

✳️ **RIGATONI BOLOGNESE** (GFO) traditional Italian meat sauce with shaved parmesan 24

✳️ **PENNE ALA VODKA** (GFO) with pancetta, onions and tomato cream sauce 23 Add chicken 5 • Add shrimp 7

TUSCANY CHICKEN FETTUCINE (HN, GFO) spinach & roasted pepper fettuccini, sautéed chicken with mushrooms, peppers, cherry tomatoes, kale with light garlic, pesto and white wine sauce 27

GNOCCHI with sautéed plum tomatoes, pancetta, garlic, shaved parmesan and fresh basil 25

WHOLE WHEAT LINGUINI (GFO) pasta primavera with fresh plum tomatoes, mushrooms, peas, and spinach in a roasted garlic parmesan sauce 24

✳️ **LOBSTER RAVIOLI** (HN) with tomato, basil and pesto cream sauce 26

SALUTARE NEAPOLITAN

TUSCON WHITE BEAN PASTA (VEG, GFO) whole wheat fettuccini pasta with cannellini beans, wild mushrooms, spinach, green beans, cabbage and scallions with a light white wine & garlic sauce 23

SAUTÉED CALAMARI CALABRESE (GF) sautéed calamari tossed with cherry peppers, garlic and diced plum tomatoes and green onion in a lemon, butter and white wine sauce 21

LINGUINI ALA NORMA (VEG, GFO) homemade whole-wheat linguini sautéed with eggplant, basil, garlic, shallots and pecorino Romano cheese dressed with extra virgin olive oil and plum tomatoes 24

NOTICE - ALLERGIES / DIETARIES, PLEASE LET US KNOW

Please inform the wait-staff if you have a severe allergy as some menu items contain nuts, seeds, and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of traces of such ingredients. We accept Debit, Visa, Mastercard and American Express. Please note: a 3.5% surcharge applies to Amex transactions Please note; there are no variations to the menu during busy service periods and weekends - thank-you

DOMENICO WINERY

www.DomenicoWinery.com

Sold Here @ NEAPOLI ask your server for Wine Menu

Off Premise Catering Menu Available 7 Days A Week
Pick up or Delivery

Take Out / Pick Up Available 7 Days A Week