

# 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](http://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