

# 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

**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

**GRILLED OCTOPUS** (GF) over cucumber salad, citrus dill, roasted pepper, capers and red onions with grilled lemon garnish 16

### 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 **Octopus** 9

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

(GF) made with all Gluten Free ingredients

(HN) Has Nuts ✳️ represents a classic enjoyed by many for over 18 years

### 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 with beef 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

### FRESH 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 marinara sauce 25

**TUSCANY CHICKEN FETTUCINE** sautéed chicken with mushrooms, peppers, cherry tomatoes, kale with light garlic, pesto and white wine sauce 27

**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 a light tomato white wine sauce over homemade gnocchi 32

**Neapoli** – the root of Neapolitan which defines our menu, southern Italian high-quality cuisine. A Greek word meaning new city and the original spelling of the city of Napoli in Southern Italy

## 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 grilled asparagus and crispy polenta 29

## SEAFOOD(GFO \$3)

**SHRIMP FRA DIAVOLO** (GF) 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

### Sunday Sauce 35

#### **APPETIZERS** (CHOICE OF ONE)

**MIXED FIELD GREENS** – plum tomatoes, kalamata olives, shaved parmigiana, balsamic vinaigrette  
**TRADITIONAL CAESAR SALAD** – garlic croutons, shaved parmigiana  
**EGGPLANT ROLLATINI** – baked, stuffed with ricotta, prosciutto, parmigiana, topped with mozzarella, tomato basil sauce  
**ASPARAGUS OREGANATA** - Baked asparagus with seasoned focaccia bread crumbs, garlic and oregano topped with melted mozzarella in a lemon butter white wine

#### **Entrees** (CHOICE OF ONE)

**SUNDAY GRAVY** – with meatball and sausage over fettuccini  
**CHICKEN FRANCAISE** – Egg battered chicken breast sautéed in a lemon, butter and white wine sauce served with dauphinois potatoes and green beans  
**PENNE ALA VODKA** – pancetta, onions, tomato basil cream sauce  
**CHICKEN SCARPARIELLO** – Sautéed chicken breast, sweet sausage, garlic, mushrooms, and sliced hot cherry peppers served with a white wine balsamic demi-glace over pappardelle pasta  
**GNOCCHI** – Potato and ricotta pasta with sautéed cherry tomatoes, capers, garlic, basil, and mozzarella

#### **DESSERTS** (CHOICE OF ONE)

**ZABAGLIONE** with Fresh Strawberries, **HOMEMADE TIRAMISU**  
**SWEET CANNOLI RAVIOLI**

## HOUSEMADE PASTA (GFO \$3)

**TOMATO & SPINACH SHELL PASTA** (GFO) with sautéed shrimp, broccoli rabe and sun-dried tomatoes in a garlic & oil parmesan cheese sauce 27  
**CAVATELLI PASTA** (HN) sautéed sweet sausage, pancetta, broccoli mushrooms and cherry tomatoes in a pesto sauce 26  
**RIGATONI CAPRI** (GFO) baked with sweet sausage, marinara, ricotta and parmesan, topped with melted mozzarella 25  
**MINI RIGATONI** tossed with crispy applewood smoked bacon, meatballs, onions, garlic, baby peas and ricotta salata, served with a light tomato sauce 25  
 ✦ **RIGATONI BOLOGNESE** (GFO) traditional Italian meat sauce with shaved parmesan 22  
 ✦ **PENNE ALA VODKA** (GFO) with pancetta, onions and tomato cream sauce 21 Add chicken 5 • Add shrimp 7  
**CHICKEN TUSCANY** sautéed chicken with mushrooms, peppers, cherry tomatoes, kale with light garlic, pesto and white wine sauce 26  
**GNOCCHI** with sautéed plum tomatoes, pancetta, garlic, shaved parmesan and fresh basil 23  
**WHOLE WHEAT LINGUINI** (GFO) pasta primavera with fresh plum tomatoes, mushrooms, peas, and spinach in a roasted garlic parmesan sauce 22  
 ✦ **LOBSTER RAVIOLI** (HN) with tomato basil pesto cream sauce Half / Full portion 13 / 24

## SIDES

**GRILLED ASPARAGUS** 7      **SAUTÉED BROCCOLI RABE** 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

### **DOMENICO WINERY**

www.DomenicoWinery.com

	Half	Full
<b>Pinot Grigio, California 2017</b>	13	25
<b>Chardonnay, California 2014</b>	15	25
<b>Sauvignon Blanc, California 2016/2017</b>	15	25
<b>Pinot Noir, California 2016</b>	19	34
<b>Super Tuscan, Lodi 2012</b>		28
<b>Merlot, Amador 2014</b>		26
<b>“Miscela” Cabernet Sauvignon, Napa Valley 2014/2011</b>	22	40
<b>Old Vine Zinfandel, Amador 2011</b>	17	32
<b>Primitivo (Italian Zinfandel), Amador 2011</b>		37
<b>Syrah, Amador 2015</b>	18	32
<b>White Sangria Pitcher</b>	18	26
<b>Red Sangria Pitcher</b>	18	26