

NEAPOLI

Neapolitan Cuisine

Southern Italian with a touch of Greek traditional and contemporary cuisine

APPETIZERS

- Fresh Mozzarella Caprese** sliced vine ripe tomatoes, roasted peppers, basil and extra virgin olive oil pesto drizzle 14
- Italian Egg Rolls** filled with sweet sausage, risotto, broccoli rabe, mozzarella and sun-dried tomatoes, served with marinara 12
- Mussels** (red or white) sweet or spicy with plum tomatoes, onions, parsley and garlic, served with toasted crostini 14
- Eggplant Rollatini** stuffed with ricotta, prosciutto and parmesan, topped with marinara and melted mozzarella 11
- Saganaki** pan seared kasseri cheese, served with herb parmesan grilled pita and grilled lemon wedge 13
- Fried Calamari** served with sweet or spicy marinara 16
- Wrecking Ball** colossal meatball with pork, beef and veal dressed with ricotta cheese 14
- Firecracker Shrimp & Calamari** breaded shrimp and calamari lightly fried, tossed in a sweet and spicy chili mayo sauce topped with scallions 17
- Zucchini Chips** fresh sliced zucchini lightly panko breaded and lightly fried in olive oil, dusted with grated parmesan cheese, served with a side of homemade tzatziki dressing 13
- Grilled Octopus** over dill cucumber salad with grilled lemon garnish 16

SALADS

- Chopped Salad** romaine, mixed field greens, soppressata, plum tomatoes, red onion and shaved parmesan, tossed in a dijon mustard-lemon vinaigrette 14
- Burrata Salad** with arugula, cherry tomatoes and red onions, drizzled with pesto oil and balsamic reduction, served with crostini 16
- Beet Salad** 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** garlic croutons, shaved parmesan & housemade Caesar dressing 13
- Neapolitan Salad** romaine, plum tomatoes, Kalamata olives, cucumbers, red onions and feta cheese with traditional Greek dressing 14
- Pear & Gorgonzola Salad** field greens and raspberry vinaigrette 13
- Blackened Ahi Tuna** over spring mix, sliced almonds, oranges, 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
sliced steak 7 • gorgonzola or goat cheese 3

BRICK OVEN PIZZA

- Margherita** fresh mozzarella, plum tomatoes, olive oil, parmesan and basil 17
- Fig & Cheese** fig jam, baby arugula and goat cheese, drizzled with balsamic reduction 19
- Melanzana** fried eggplant, plum tomatoes, basil, ricotta and fresh mozzarella 18
- Parma** prosciutto di parma, baby arugula, shaved parmesan cheese and cherry tomatoes 19
- Arugula** topped with baby arugula, fresh mozzarella, tomato sauce and ricotta 18
- Pesto & Cherry Tomato** creamy pesto sauce with fresh cut cherry tomatoes on a white ricotta pie 18
- Ten Wallace** mushrooms, goat cheese, caramelized onions, fresh mozzarella and tomato sauce 19
- NEA White** fresh mozzarella, spinach and garlic 18
- Penne Vodka** fresh mozzarella and ricotta 18

SOUP

- Stracciatella** traditional Italian soup of egg drop, cheese and beef broth 9
- Cream of Carrot** garnished with crispy potatoes and scallions 9

MADE ON-PREMISES PASTA

- Tomato & Spinach Shell Pasta** with sautéed shrimp, broccoli rabe and sun-dried tomatoes in a garlic & oil parmesan cheese sauce 27
- Cavatelli Pasta** sautéed sweet sausage, pancetta, broccoli, mushrooms and cherry tomatoes in a pesto sauce 26
- Rigatoni Capri** baked with sweet sausage, marinara, ricotta and parmesan, topped with melted mozzarella 25
- Penne ala Vodka** with pancetta, onions and tomato cream sauce 21
Add chicken 5 • Add shrimp 7
- Rigatoni Bolognese** traditional Italian meat sauce with shaved parmesan 22
- Gnocchi** with sautéed plum tomatoes, pancetta, garlic, shaved parmesan and fresh basil 23
- Whole Wheat Linguini** pasta primavera with fresh plum tomatoes, mushrooms, peas, and spinach in a roasted garlic parmesan sauce 22
- Mini Rigatoni** tossed with crispy applewood smoked bacon, meatballs, onions, garlic, baby peas and ricotta salata, served with a light tomato sauce 25
- Lobster Ravioli** with tomato basil cream sauce
Half/Full portion 13/24

MEAT

Grilled Prime Pork Chop

hot and sweet cherry peppers, white wine, demi-glace, whole grain mustard, capers, sliced red onions and sweet potato puree 30

Lamb Osso Buco

whole Colorado shank braised in tomato demi-glace, served over pappardelle pasta 31

Braised Short Ribs

over mashed potatoes with baby carrots, garnished with frizzled onions 32

Grilled Marinated Hanger Steak

grilled and topped with shallots with a brandy cream sauce & grilled asparagus, served over crispy polenta 29

Chicken

Piccata, Marsala, Francese, Oreganata, Parmigiana, Milanese, served with dauphinoise potatoes and seasonal vegetable or spaghetti 24

Veal

Piccata, Marsala, Francese, Oreganata, Parmigiana, Milanese, served with dauphinoise potatoes and seasonal vegetable or spaghetti 29

Oven Roasted Airline Chicken

deboned roasted airline chicken with grilled vegetables and roasted garlic mashed potatoes with white wine demi-glace 28

Veal Sorrentino

pan seared eggplant, prosciutto and fresh mozzarella in a light tomato white wine sauce over homemade gnocchi 32

FRESH BURGERS

Served on a Brioche Bun with Parmesan Fries or Seasonal Vegetable

NEA Burger 1/2 lb. fresh ground beef brisket and 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. ground beef and short rib with pepper jack cheese, sautéed spinach and crispy onions 18



SEAFOOD

Shrimp Fra Diavolo sautéed with Calabrian chilis and roasted garlic in a white wine tomato sauce, over linguini 28

Shrimp Risotto baby spinach, fresh plum tomatoes, lemon, garlic and white wine 28

Linguini & Clams (red or white) garlic and parsley 27

Seafood Pomodoro calamari, mussels, clams, shrimp, pancetta, Kalamata olives, onions and plum tomatoes, served over capellini 28

Pan-Seared Salmon over fresh baby spinach and fingerling potatoes, served with a dijon mustard cream sauce 29

Lemon Cream Roasted Tilapia with lemon garlic sauce, served with roasted potatoes & seasonal vegetables 25

SIDES

Grilled Asparagus 7

Dauphinoise Potatoes 7

Baked sliced potatoes layered with cheese

Roasted Potatoes 5

Parmigiana Risotto 7

Green Beans 6

Sauteed Broccoli Rabe 9

Sauteed Spinach 7

Sauteed Mixed Vegetables 7

Two Meatballs 8

DRINKS

Kobrick Coffee & Espresso NJ/NYC

Soda Pepsi Drinks 3.5

Fresh Brewed Iced Tea 3

Coffee or Tea 2.75

Specialty Hot Tea 3

Hot Chocolate 5

Vanilla Milkshake 6

Espresso Single 3 **Double** 6

Cappuccino 6

DESSERTS

Sweet Cannoli Ravioli

ravioli stuffed with cannoli cream and ricotta, topped with powdered sugar and a side of whipped cream 8

Tiramisu (Homemade)

espresso soaked ladyfingers layered with mascarpone, whipped cream, zabaglione and rum 8

Zabaglione (GF Available) (Homemade)

Italian sweet cream layered with fresh strawberries and crisp ladyfingers 8

Fresh Strawberries (GF) with whipped cream 7

New York Style Cheesecake

sweetened cream cheese & sour cream cake with graham cracker crust 8

Vanilla Ice Cream (GF) 6

Tartufo

orange and cherry center, surrounded by vanilla and chocolate ice cream with a chocolate shell 7

Cannoli filled with fresh cream & chocolate chunks 6

Gelato (GF) Hazelnut or Pistachio 7

Mini Belgian Waffle Sundae (Homemade)

freshly made mini Belgian waffle with vanilla ice cream, fresh berries and whipped cream 9

Triple Threat Brownie Sundae (Homemade)

triple chocolate oven warmed homemade chocolate brownie loaded with chocolate chips topped with creamy vanilla ice cream, fresh whipped cream and strawberries, served on a warm skillet 12

Mile High Peanut Butter Explosion

Fudge brownie base layered in velvety smooth peanut butter mousse and rich chocolate cake, topped with brownie chunks and peanut butter chips drizzled in fudge 9

Crispy Warm Apple Cobbler (Homemade)

warm apple wedges with a crispy cinnamon crumble, topped with vanilla ice cream and caramel 12

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM YOUR SERVER