

NEAPOLI

ITALIAN KITCHEN

STARTERS

- FIRECRACKER SHRIMP & CALAMARI** breaded shrimp and calamari lightly fried, tossed in a sweet and spicy chili mayo sauce, topped with scallions 14
- ITALIAN EGG ROLLS** filled with crumbled sweet sausage, risotto, broccoli rabe, mozzarella and sundried tomatoes, served with marinara 11
- EGGPLANT ROLLATINI** stuffed with ricotta, prosciutto and parmesan, topped with mozzarella and marinara 11
- MUSSELS** red or white, sweet or spicy with garlic crostini 12
- FRIED CALAMARI** sweet or spicy marinara 12
- FRESH MOZZARELLA CAPRESE** sliced vine ripe tomatoes, roasted peppers, basil and olive oil 12
- ZUCCHINI CHIPS** fresh sliced zucchini lightly panko breaded and pan seared in olive oil with a side of homemade tzatziki dressing 11

SALADS top off Your Salad with: **Grilled Chicken 4 • Avocado 3 Grilled Shrimp 7 • Grilled Salmon 8**

- GREEK SALAD** romaine, plum tomatoes, Kalamata olives, cucumbers, red onions and feta cheese with traditional Greek dressing 12
- CAESAR SALAD** garlic croutons, shaved parmesan and house made Caesar dressing 11
- BURRATA SALAD** with arugula, cherry tomatoes and red onions, drizzled with pesto oil and balsamic reduction, served with crostini 14
- BEET SALAD** served with yellow and red beets, goat cheese and five-spiced honey glaze roasted walnuts with a side of baby arugula, topped with balsamic reduction 12
- PEAR & GORGONZOLA SALAD** field greens and raspberry vinaigrette 12
- CHOPPED SALAD** lettuce, mesclun, soppressata, tomatoes, red onion and shaved parmesan, tossed in a Dijon mustard lemon vinaigrette 12
- KALE SALAD** chopped kale salad tossed in our homemade ginger vinaigrette dressing with pears, seasonal berries, walnuts and creamy fresh sliced avocado 13
- WEDGE SALAD** wedge of iceberg lettuce with crumpled bleu cheese, pancetta and cherry tomatoes 13

SANDWICHES

ON CHOICE OF CIABATTA, BRIOCHE OR MULTI-GRAIN BREAD

FRENCH FRIES, COUNTRY ROASTED POTATOES OR STRING BEANS ADD \$3

- #1 GRILLED CHICKEN** topped with portobello mushrooms, roasted peppers and melted mozzarella with a lemon-garlic aioli 9.75
- #2 B.L.T.** applewood smoked bacon, romaine, beefsteak tomatoes and pesto mayo 8.50
- #3 GRILLED AHI TUNA** with lettuce, tomato, avocado and tomato with house made coleslaw 11
- #4 CHICKEN PARMIGIANA** with tomato sauce, parmesan and mozzarella cheese 9
- #5 EGGPLANT PARMIGIANA** with tomato sauce, parmesan and mozzarella cheese 8.50
- #6 PHILLY CHEESESTEAK** loaded with roasted peppers, sautéed onions & mozzarella with mushrooms 9.75
- #7 ITALIAN SAUSAGE** with onion, tomato & sweet pepper with melted mozzarella 9.50

House Made Pasta - Brick Oven Pizza - Private Party Room - Espresso & Wine Bar
BRUNCH / LUNCH MENU

CIABATTA PANINIS

FRENCH FRIES, COUNTRY ROASTED POTATOES OR STRING BEANS ADD \$3

- #8 PROSCIUTTO DI PARMA & SOPPRESSATA PANINI** fresh mozzarella, baby arugula, oil and balsamic reduction 9.75
- #9 GRILLED CHICKEN CLUB PANINI** grilled chicken breast, applewood bacon, mozzarella, lettuce, tomato and garlic aioli dressing 9.75
- #10 MEATBALL PARMIGIANA PANINI** plum tomato sauce, parmesan and mozzarella cheese 9.75
- #11 BLACKENED HANGER STEAK PANINI** with red onion, tomato, spinach and lemon-garlic aioli 11
- #12 EGGPLANT PANINI** with spinach, fresh mozzarella cheese, roasted peppers and balsamic vinaigrette 8.75

BURGERS & WRAPS

FRENCH FRIES, COUNTRY ROASTED POTATOES OR STRING BEANS ADD \$3

ALL OUR BURGERS ARE 1/2 LB. FRESH GROUND CHUCK AND BRISKET SERVED ON A BRIOCHE BUN

- #13 NEA BURGER** topped with applewood smoked bacon, lettuce, tomato, red onions and melted provolone cheese 9.75
- #14 POLI BURGER** topped with romaine, tomato, red onions, feta cheese and tzatziki sauce 9.75
- #15 BLACK & BLEU BURGER** topped with crumbled bleu cheese, applewood smoked bacon, caramelized onions, lettuce and tomato 9.75
- #16 TURKEY BURGER** fresh ground turkey burger topped with sliced avocado, arugula, fresh mozzarella and lemon-garlic aioli 9.5
- #17 VEGGIE BURGER** fried potato salad, caramelized onions, grilled eggplant, romaine and tomatoes 9
- #18 GRILLED SHRIMP WRAP** sautéed with spinach, roasted peppers and mozzarella cheese 10
- #19 GRILLED CHICKEN FLORENTINE WRAP** with red onions, spinach, provolone cheese and lemon-garlic aioli 9
- #20 CRISPY CHICKEN CUTLET WRAP** with red onion, arugula, tomato with evoo and red vinegar 9
- #21 BLACKENED CHICKEN CAESAR WRAP** Caesar salad with blackened chicken 9
- #22 GRILLED CHICKEN EGGPLANT OR GYRO** homemade tzatziki sauce, fresh cut lettuce and tomato wrapped in a pita 9

BRICK OVEN PIZZA SUB Gluten Free \$3

- MARGHERITA** fresh mozzarella, plum tomatoes sauce, olive oil, parmesan and basil 12
- ARUGULA** topped with baby arugula, fresh mozzarella, tomato sauce and ricotta 14
- TEN WALLACE** mushrooms, goat cheese, caramelized onions, fresh mozzarella and tomato sauce 14
- NEA WHITE** fresh mozzarella, spinach and garlic 14
- PENNE VODKA** fresh mozzarella and ricotta 14
- CAESAR SALAD PIZZA** Caesar salad with homemade Caesar dressing and mozzarella 13
- MELANZANA** lightly breaded fried eggplant, plum tomato sauce, basil, ricotta and mozzarella 14
- BREAKFAST PROSCIUTTO PIZZA** brick oven pizza with two sunny side up eggs, fresh mozzarella and basil, topped with arugula 16

BRUNCH AT NEAPOLI

OMELETS & EGGS SERVED WITH MULTI-GRAIN TOAST AND HOUSE CUT COUNTRY ROASTED POTATOES

PESTO CHICKEN OMELET grilled chicken, roasted red peppers, fresh mozzarella cheese and basil pesto 12

FLORENTINE OMELET with spinach, roasted peppers, mushrooms and fresh mozzarella cheese 12

ITALIAN SAUSAGE OMELET with mushrooms, onions, peppers and provolone cheese 12

STEAK N' EGGS two over easy eggs with grilled hanger steak 18

FRENCH TOAST ADD 2 GENEROUS SCOOPS OF VANILLA ICE CREAM 3.00 EXTRA

FRESH & FRUITY FRENCH topped with seasonal fresh fruit 12

APPLE PIE FRENCH TOAST topped with homemade cinnamon apple compote and homemade whipped cream 10

CHICKEN & FRENCH TOAST lightly breaded and fried chicken cutlets, served with syrup 11

NEA FAVORITES ON CHOICE OF CIABATTA OR MULTI-GRAIN BREAD

FRENCH FRIES, COUNTRY ROASTED POTATOES OR STRING BEANS ADD \$3

MULTI-GRAIN AVOCADO toast fresh over easy eggs, avocado, ripe tomatoes, crushed red pepper flakes, arugula and extra virgin olive oil on grilled multi-grain toast 12

ITALIAN SKILLET with Italian sausage, onion, tomatoes, roasted potatoes with mozzarella cheese and over easy egg with toasted bread 12

VEGETARIAN SKILLET with roasted potatoes, cannellini beans, onions, tomatoes with mozzarella and Brussel sprouts with toasted bread 14

BREAKFAST SANDWICHES FRENCH FRIES, COUNTRY ROASTED POTATOES OR STRING BEANS ADD \$3

#23 BREAKFAST PANINI fried eggs, smoked applewood bacon, mozzarella cheese 9

#24 BACON, EGG & CHEESE served on a fresh cut brioche bun 7

#25 GRILLED CHICKEN ARUGULA & TOMATO served on a fresh cut ciabatta with garlic aioli mayo 9.50

#26 PROSCIUTTO & FRESH MOZZARELLA served on a fresh cut ciabatta, arugula, tomatoes & onions balsamic dressing 9.75

#27 BREAKFAST BURGER topped with one egg, fresh mozzarella, bacon, grilled tom & sautéed onions 9.75

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

SWEET POTATO FRENCH FRIES WITH CINNAMEN SPICED SYRUP 5

HOUSE MADE COLE SLAW 5

Monday 4:30 – 9 Tuesday 4:30 – 9
Wednesday 11-9 Thursday 11-9
Friday 11-10 Saturday 11-10
Sunday 11-9
NEAPOLIinj.com / (732) 741-1321
Ask for Catering Menu / Gift Cards available

ENTRÉES & PASTA SUB Gluten Free \$3

SHRIMP FRA DIAVOLO sautéed with Calabrian chilis and roasted garlic in a white wine tomato sauce over linguini 18

CHICKEN PARMIGIANA topped with marinara sauce, parmesan and mozzarella cheese served over linguini 13

EGGPLANT PARMIGIANA topped with marinara sauce, parmesan and mozzarella cheese served over linguini 12

RIGATONI CAPRI baked with sweet sausage, marinara, ricotta and parmesan, topped with melted mozzarella 14

PESTO CHICKEN FUSILLI with extra virgin olive oil, cherry tomatoes and sautéed breast of chicken 12

PAPPARDELLE CHICKEN ALFREDO with cream sauce and sautéed breast of chicken 13

RIGATONI BOLOGNESE traditional Italian meat sauce and shaved parmesan 13

PENNE ALA VODKA with pancetta, onions and tomato basil cream sauce 12
Add Chicken 4 extra • Add Shrimp 6 extra

WHOLE WHEAT LINGUINI PRIMAVERA with garlic and oil parmesan cheese sauce 13

SOUPS

STRACCIATELLA (GF) traditional Italian soup of chicken broth and small shreds of an egg-based mixture with chopped spinach and parmesan cheese 7

PASTA FAGIOLI (GFO) Italian pasta and bean soup 7

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