



ANTIPASTI

FRESH MOZZARELLA CAPRESE (GF, HN)
sliced ripe plum tomatoes, roasted peppers, basil, EVOO,
pesto, balsamic reduction 19

ITALIAN EGG ROLLS
sweet sausage, risotto, greens, mozzarella,
sun-dried tomatoes, marinara sauce 19

CACIO E PEPE
linguine, pecorino Romano, black pepper 18

FRIED CALAMARI
lemon bread battered, marinara sauce 25

ITALIAN BAKED MEATBALLS
ricotta, marinara, mozzarella 18

FRIED MOZZARELLA (HM)
seasoned breadcrumbs, marinara 19

MUSSELS (GFO)
red or white, sweet or spicy with chunky
plum tomatoes, onions, parsley, garlic, toasted crostini 23

ARANCINI (3 HM RICE BALLS)
breadcrumbs, snow peas, mozzarella,
provolone, risotto, Italian sausage 21

EGGPLANT ROLLATINI
hand rolled - ricotta, parmesan,
marinara sauce, melted mozzarella 18

ZUCCHINI CHIPS
zucchini, herb-seasoned panko, parmesan cheese garnish,
tzatziki sauce 19

NEAPOLI

INSALATE

top off your salad with:

| GRILLED SHRIMP +12 | GRILLED SALMON +14 |
| SKIRT STEAK +18 | AHI TUNA +12
| GRILLED CHICKEN +6 | AVOCADO +5 | BALACKENED +1

BEET SALAD (GF)
beets, goat cheese, spiced honey glazed roasted walnuts,
baby arugula, balsamic reduction 19

CAESAR SALAD (GFO)
creamy Caesar dressing, garlic croutons, shaved parmesan 19

PEAR & GORGONZOLA (GF)
mixed field greens, raspberry vinaigrette 19

NEAT BAKERY DESSERT

HOMEMADE COOKIES A LA MODE
chocolate chip, sea salt caramel, double chocolate peanut butter 14

CARROT CAKE
homemade carrot cake, layers of blended cream cheese 12

OLIVE OIL CAKE A LA MODE
lemon olive oil cake with vanilla ice cream 14

HOMEMADE RUSTIC BREADBASKET
with infused herbed olive oil 8

PASTA FATTO IN CASA

add bread bowl \$3 || Gluten-free \$3
|| chick pea rotini \$3

CAVATELLI PASTA (GFO, HN)
sweet sausage, pancetta, broccoli, mushrooms,
cherry tomatoes, pesto sauce 31

RIGATONI CAPRI (GFO)
sweet sausage, marinara, ricotta, parmesan, mozzarella 34

PENNE ALLA VODKA (GFO)
onions, pancetta, tomato cream sauce 26
add chicken +6 / add shrimp +12 /
add skirt steak +18 / add burrata +7

RIGATONI BOLOGNESE (GFO)
Italian meat sauce (veal, pork, beef), shaved parmesan 31

TUSCANY CHICKEN FETTUCCINI (HN, GFO)
spinach & roasted pepper fettuccini, sautéed chicken with
mushrooms, peppers, spinach, cherry tomatoes, garlic,
pesto white wine sauce 39

GNOCCHI
sautéed plum tomatoes, pancetta, garlic, shaved
parmesan, fresh basil 31

LOBSTER RAVIOLI (HN)
tomato, basil, pesto cream sauce 35

SPICY RIGATONI ALLA VODKA (GFO)
onions, pancetta, tomato cream sauce,
red pepper flakes, black pepper 27
add chicken +6 / add shrimp +12 /
add skirt steak +18 / add burrata +7

CAMPANELLE BOLOGNESE (GFO)
campanelle pasta, bolognese sauce topped with burrata 38

Please inform your server of any food allergies before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Drinking alcohol during pregnancy can cause birth defects and may impair your ability to drive. Prices and availability are subject to change. A 20% gratuity will be added to parties of 8 or more.

POLLO E SAPORI

organic raised without antibiotics or hormones

CHICKEN FRANCAISE
lemon sauce served over linguini 37

CHICKEN PARMIGIANA
marinara sauce over spaghetti 37

CHICKEN SCARPARELLO
sautéed chicken breast, sweet sausage, garlic, mushrooms, hot cherry peppers, white wine balsamic demi-glace, pappardelle pasta 38

CHICKEN & EGGPLANT ALLA VODKA
chicken cutlet, eggplant, mozzarella cheese, vodka sauce over linguini 39

FRUTTI DI MARE

SHRIMP FRA DIAVOLO (GFO)
sautéed with sliced chili peppers, roasted garlic, onion in a white wine tomato sauce over linguini 41

SHRIMP RISOTTO (GF)
baby spinach, fresh plum tomatoes, avocado, lemon, white wine sauce 41

PAN-SEARED WILD CAUGHT SALMON
over sautéed fresh baby spinach, roasted parmesan fingerling potatoes, served with a lemon Dijon mustard cream sauce, garlic, parsley 38

(GFO +3) Gluten Free Optional
(VO) vegetarian or vegan option
(EVOO) extra virgin olive oil
(HM) Homemade
(GF) made with all Gluten Free Ingredients
(HN) Has Nuts

A % surcharge applies to all credit card payments to cover processing fees

CARNE

Raised without antibiotics, hormones

BONE-IN PRIME PORK CHOP (GF)
14 oz., hot & sweet peppers, tomato demi-glace, whole grain mustard, roasted garlic mashed potatoes 47

LAMB OSSO BUCCO (GFO)
Colorado shank, tomato demi-glace, scallions over spinach parmesan risotto 49

BRAISED SHORT RIBS (GFO)
roasted garlic mashed potatoes, carrots, frizzled onions 45

VEAL MILANESE
over arugula, red onions, sliced plum tomatoes, balsamic vinaigrette with cherry tomatoes 41

NEW YORK STRIP
14 oz. prime cut NY Strip, garlic mashed potatoes, sautéed spinach 57

SURF & TURF GARLIC COMBO
8oz filet, grilled jumbo shrimp, roasted potatoes, asparagus 59

CONTORNI

MEATBALLS 12	SAUTÉED CREAMY SPINACH (GFO) with toasted crostini 12
PARMIGIANA RISOTTO (GF) 8	CHAR BROILED BRUSSEL SPROUTS WITH BACON (GF, VO) 17
SAUTÉED BROCCOLI RABE (GF) 9	

Book your next party here



BYO RESTAURANT

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PIZZA NEAPOLITAN/NEW YORK

Gluten Free and Sourdough available +\$3

MARGHERITA
Italian tomato sauce, fresh mozzarella, oregano, fresh basil, EVOO 23

TRADITIONAL CHEESE
Italian tomato sauce, mozzarella, shaved pecorino Romano, EVOO 20

PEPPERONI
Italian tomato sauce, mozzarella, pepperoni, shaved pecorino Romano, EVOO 25

HOT HONEY PEPPERONI
Italian tomato sauce, pepperoni, mozzarella, shaved Pecorino Romano, hot honey, EVOO 30

ARUGULA
Italian tomato sauce, baby Arugula, mozzarella, shaved pecorino Romano, EVOO 25

BURGER

8 oz. blended burger served with potato wedges

BROOKLYN BURGER on a homemade brioche bun
applewood smoked bacon, lettuce, tomato, caramelized onions, pepper jack cheese 25

NEAPOLI- the root of *Neapolitan*, which defines our menu as southern, authentic Italian cuisine.
A Greek word meaning "New City", Neapoli is the original spelling of the city Napoli in Southern Italy