Neroli

RISTORANTE

Antipasti

SHRIMP COCKTAIL GF
4.5 each

ARANCINI
trio of meats / 16

MEATBALLS
18

BEEF CARPACCIO* GF
24

NEROLI BRUSCHETTA
18

CRAB CAKES
24

MOZZARELLA IN CARROZZA
with a spicy vodka sauce / 16

FORMAGGIO & SALUMI BOARD GFO
chef's selection of meats and cheeses / 32

PROSCIUTTO DI PARMA GF
with buffalo mozzarella / 18

CALAMARI FRITTO
20

PEI MUSSELS GFO
26

TUNA TARTARE* GFO
24

Insalata

CAESAR SALAD* GFO
served with anchovies / 18

NEROLI HOUSE SALAD GFO
romaine lettuce, carrots, cherry tomatoes, cucumbers, croutons, balsamic vinaigrette / 16

MOZZARELLA CAPRESE GF
fresh mozzarella, tomato, extra virgin olive oil, and basil / 18

ARUGULA SALAD GF
pickled onions, fennel, parmesan, lemon honey vinaigrette / 16

ADDITIONS: *grilled chicken or chicken cutlet +8 / shrimp +4 each / scallops +4 each / ½ lobster tail +16*

Pasta

GNOCCHI BOLOGNESE GFO / 30

SPAGHETTI & MEATBALLS GFO / 28

CHICKEN BROCCOLI ZITI GFO / 30

ORECCHIETTE, RAPINI BROCCOLI, SAUSAGE GFO / 30

LASAGNA
trio of meats / 30

BUCATINI ALL' AMATRICIANA GFO / 28

RIGATONI CARBONARA* GFO / 28

SPICY LOBSTER RIGATONI GFO / MKT

LOBSTER RAVIOLI
with 1/2 lobster tail / MKT

LINGUINE ALLE VONGOLE GFO / 33

SHRIMP SCAMPI GFO / 32

SPAGHETTI CACIO E PEPE GFO / 26

PESTO CASARECCE GFO / 26

PASTA PRIMAVERA V | GFO
vegetable medley, garlic white wine sauce / 26

ADDITIONS: *grilled chicken or chicken cutlet +8 / shrimp +4 each / scallops +4 each / ½ lobster tail +16 / sausage +5*

CONSUMPTION OF RAW OR UNDERCOOKED FOOD OF ANIMAL ORIGIN SUCH AS BEEF, VEAL, PORK, POULTRY, FISH OR SHELLFISH MAY RESULT IN INCREASE OF FOODBORNE ILLNESS

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

GF = Gluten Free | GFO = Gluten Free Option | V = Vegan

Parmigiana

CHICKEN
32

VEAL
36

EGGPLANT
26

all served with homemade spaghetti
Ask about our Veal and Chicken Parm Experience

Pollo

CHICKEN PICCATA GFO
with garlic mashed potatoes & broccoli / 31

CHICKEN UNDER A BRICK GFO
with au jus, polenta & brussels sprouts / 33

CHICKEN MARSALA GFO
with garlic mashed potatoes & spinach / 31

CHICKEN MILANESE
with arugula salad / 30

Pesce

ZUPPA DI MARE GFO
with white wine OR pomodoro / MKT

GRILLED PROSCIUTTO WRAPPED SCALLOPS* GF
with mushroom asparagus risotto / 36

HERB CRUSTED COD* GFO
with garlic mashed potatoes and asparagus / 34

NORTH ATLANTIC SALMON* GF
with corn and air-dried tomato risotto / 36

Carne

14OZ. CENTER CUT BONELESS PRIME SIRLOIN* GF / 60

14OZ. CENTER CUT BONELESS PRIME RIBEYE* GF / 60

8OZ. CENTER CUT PRIME FILET* GF / 60

VEAL MILANESE
with arugula salad / 35

all steaks served a la carte with your choice of a red wine demi-glace or cognac cream sauce

Sides

GARLIC MASHED POTATOES GF / 14

CRISPY BRUSSELS SPROUTS / 14

RAPINI BROCCOLI GF / 14

PARMESAN POLENTA GF / 14

SWEET CORN RISOTTO GF / 16

MUSHROOM ASPARAGUS RISOTTO GF / 16

ASPARAGUS GF / 14

SHISHITO PEPPERS / 14

MIXED VEGETABLES GF / 14

RIGATONI ALLA VODKA GFO / 14

FRENCH FRIES / 12

TRUFFLE PARMESAN FRIES / 16

Owner **Michael DiSarro** / Executive Chef **Mario Lepori** / General Manager **Ivan Martir**

Host your next event with us
please visit our website to connect with our events team
and begin planning your next special occasion
neroliitalian.com/private-events/

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