



APPETIZERS

POLPETTE AL SUGO 14
beef and pork meatballs, marinara, house bread

ASPARAGI CON PROSCIUTTO 14
grilled asparagus, shaved prosciutto di parma, parmesan, olive oil

CAPRESE DI BURRATA 16
burrata cheese, heirloom tomato, balsamic, basil-mint pesto, arugula

POLIPO GRIGLIATO 20
imported mediterranean octopus, parsely, potatoes, carrot, celery, cherry tomato, lemon infused olive oil

BRUSCHETTA 11
toasted house bread, garlic, cherry tomato, basil, olive oil, balsamic reduction. parmesan

SALUMI BOARD 24
prosciutto di parma, hot coppa, salame toscano, n'duja, whipped ricotta, calabrian honey, parmesan, house bread

BURRATA E CAVOLETTI 15
crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread

MR. T (add n'duja for \$5) 8
toasted house bread, whipped ricotta smothered in calabrian chili honey

MELANZANE E POMODORO 10
sautéed eggplant, stewed cherry tomato, parmesan, house bread

SALADS

Add chicken \$5 or
tinned Callipo tuna \$4

INSALATA PARTENOPE 10
field greens, carrot, cherry tomato, parmesan, balsamic vinaigrette

CHOPPED SALAD 14
romaine, artichoke, olives, provolone, cherry tomato, red onion, celery, parmesan, spicy soppressata, red wine vinaigrette

RUCOLA E PARMIGIANO 12
arugula, parmesan, grilled artichoke, lemon, olive oil

INSALATA DEL VOMERO 13
field greens, roasted red pepper, pickled onion, white beans, Paula's goat cheese, parmesan, toasted pecans, champagne vinaigrette

PIZZA

Gluten friendly substitution \$4. ask about
vegetarian and vegan cheese options

MARGHERITA (vegetarian) 15
mozzarella, pecorino, tomato sauce, basil

ELENUCCIA *spicy 17
mozzarella, pancetta conserva, shaved brussels, calabrian chili

GENNARINO 16
mozzarella, tomato sauce, soppressata, basil

NAPOLI CENTRALE 18
mozzarella, ricotta, bolognese sauce, Jimmy's sausage, basil, prosciutto di parma

SALSICCIA 16
mozzarella, tomato sauce, Jimmy's sausage, basil

TRIFOLATA 17
mozzarella, tomato sauce, sautéed mushrooms, Jimmy's sausage, sweet drop peppers, basil

MONTANARA *Pizza Olympics Gold Medal Winner* (vegetarian) 17
flash fried then baked crust, mozzarella, tomato sauce, basil

META DI SORRENTO (vegetarian) 16
mozzarella, whipped ricotta, lemon infused olive oil, mint, zucchini

TRIDENTE 18
mozzarella, pecorino, tomato sauce, soppressata, Jimmy's sausage, mushrooms, basil

REGINA AL PROSCIUTTO 19
mozzarella di bufala, tomato sauce, prosciutto di parma, basil

GLADIATOR *spicy 18
smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrain chili, basil

SF IL SOCIO 19
smoked mozzarella, brisket conserva, soppressata, spicy bbq

TONNO CALABRESE *spicy 18
tinned Callipo tuna, caramelized onion, olives, calabrian chili, mozzarella, tomato sauce, basil

VESUVIO 20
double layer pizza stuffed with mozzarella, ricotta, soppressata, sausage, mushrooms, parmesan, tomato sauce

GRANDE CALZONE 20
bacon wrapped calzone of mozzarella, whipped ricotta, meatballs, jimmy's sausage, tomato sauce

PARTENOPE

R I S T O R A N T E

PIZZERIA NAPOLETANA

SOUTHERN ITALIAN • PIZZA • PASTA



SANDWICHES

On house bread with a side salad.
Only available from 11-3.

CON POLPETTE

beef and pork meatballs, parmesan, provolone, marinara

14

SUPER JEFF **spicy*

soppressata, prosciutto, provolone, mixed greens, cherry tomato, calabrian chili mayo, giardinera, balsamic

14

PASTA

Gluten friendly substitutions
available for \$4

FUSILLI AL PESTO *(vegetarian)*

fusilli pesto, parmesan cream, cherry tomato, pistachio

17

BUCATINI AL TONNO

bucatini, marinara, onion, tinned Callipo tuna

18

SPAGHETTI AL NERO DI SEPPIA

spaghetti, shrimp, squid, tomato, squid ink

26

FETTUCCINE ALLA BOLEGNESE *(make it keto for \$6)*

fettuccine, tomato-meat sauce, parmesan

20

CACIO E PEPE *(vegetarian)*

spaghetti, cracked pepper, pecorino

17

GNOCCHI ALLA SORRENTINA *(vegetarian)*

gnocchi, marinara, fresh mozzarella, parmesan, basil

17

SPAGHETTI ALLA CARBONARA

spaghetti, egg yolk, guanciale, parmesan

18

PENNE DI PARMIGIANO E FUNGHI *(vegetarian)*

penne rigate, parmesan cream, mushrooms, pistachio

17

RAGU NAPOLETANO *(quintessential Neapolitan dish)*

imported paccheri pasta, slow cooked tomato ragu with pork and beef, topped with whipped ricotta

21

ZITI ALLO SCARPARELLO **spicy (vegetarian)*

imported ziti, cherry tomato, parmesan, calabrian chili, garlic, marinara

17

**side of house-made bread available for \$3.00*



NOTA BENE:

Everytime time chicken is added to a pizza or pasta, a kid in Naples disappears!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SPECIALS

**limited quantities*

GRILLED BONE-IN PORK CHOP

6 ounce chop, crispy parmesan potatoes, eggplant ragu

28

BRANZINO ALL'ACQUA PAZZA

pan seared branzino, cherry tomato, onion, potatoes, white wine-butter sauce

30

LASAGNA NAPOLETANA

**available Friday & Saturday night only-limited quantities*
smoked mozzarella, meatballs, ricotta, meat sauce

21

COCKTAILS

NAPULE

blood orange vodka, bergamot soda, thyme syrup, lemon, orange

12

APEROL SPRITZ

aperol, prosecco, soda

11

BARREL AGED FIG OLD-FASHIONED

bourbon, fig, vanilla, orange bitters

12

LORETTA

lockwood distilling texas gin, lemon, campari, triple sec

12

FROZEN LIMONCELLO SPRITZ

lucano limoncello, prosecco, lemon

11

MARGARITA DI ITALIA

blanco tequila, amaretto di saronno, lemon, lime, salt

12

LA MADRE

lockwood distilling texas gin, cocchi americano, luxardo, peychauds, prosecco

12

TIKI VECCHIO

appleton estate rum, vecchio amaro del capo, amaretto di saronno, pineapple, lime, umbrella

14

BEER

PERONI, italian lager draft

6

PEGASUS CITY BREWING, sixth floor porter draft

6

MANHATTAN BEER PROJECT, half life IPA draft

7

PEGASUS CITY BREWING, greater dallas lager draft

6

REVOLVER BREWING, blood & honey

7

FOUR CORNERS BREWING, local buzz golden ale

6

LONE STAR, lager

4

AUSTIN EASTCIDERS, blood orange cider

6

HEINEKEN 00, non-alcoholic

5

MANHATTAN BEER PROJECT, bikin atoll gose sour

8