



ANTIPASTI

PANE (vegetarian)	10
tear & share bread, rosemary, sea salt, olive oil	
GAMBERI IN SALSA ROSA	13
sautéed shrimp, marinara-parmesan cream, house bread	
FRITTELLE (vegetarian)	12
fritters of zucchini, ricotta, parsley, calabrian honey	
PARMIGIANA DI MELANZANE (vegetarian)	13
baked eggplant, smoked mozzarella, parmesan, marinara house bread	
POLPO GRIGLIATO	25
imported mediterranean octopus, cannellini spread, cherry tomato, parsley, lemon zest	
BRUSCHETTA (vegetarian)	12
toasted house bread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	
SALUMI BOARD	25
prosciutto di parma, hot coppa, salame toscano, n'duja, ricotta, calabrian chili honey, parmesan, house bread	
BURRATA E CAVOLETTI (vegetarian)	16
crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	
MR. T (add n'duja for \$5)	10
toasted house bread, whipped ricotta, calabrian chili honey	
POLPETTE AL SUGO	16
beef and pork meatballs, marinara, parmesan, house bread	
CAPRESE (vegetarian)	16
burrata cheese, heirloom tomatoes, basil, pesto, balsamic reduction	

INSALATE

add chicken \$5
tinned Callipo tuna \$4
grilled shrimp \$7

PARTENOPE (vegetarian)	11
field greens, carrot, cherry tomato, parmesan, balsamic vinaigrette	
CHOPPED	14
romaine, artichoke, olives, provolone, cherry tomato, red onion, cucumber, parmesan, hot soppressata, red wine vinaigrette	
RADICCHIO E FARRO (vegetarian)	13
radicchio, mixed greens, crispy farro, roasted red pepper, cannellini beans, goat cheese, champagne vinaigrette	

PIZZE

Gluten friendly substitution \$5
Ask about vegetarian and vegan cheese options

MARGHERITA (vegetarian) *substitute vegan cheese \$5	16
mozzarella, tomato sauce, basil	
ELENUCCIA *spicy	18
mozzarella, pancetta conserva, shaved brussels, calabrian chili	
GENNARINO	18
mozzarella, tomato sauce, hot soppressata, basil	
NAPOLI CENTRALE	20
mozzarella, ricotta, bolognese sauce, italian sausage, basil, prosciutto di parma	
SALSICCIA	18
mozzarella, tomato sauce, italian sausage, basil	
MONTANARA Pizza Olympics Gold Medal Winner (vegetarian)	18
flash-fried then baked crust, mozzarella, tomato sauce, basil	
META DI SORRENTO (vegetarian)	17
mozzarella, whipped ricotta, lemon zest, mint, zucchini	
TRIDENTE	20
mozzarella, tomato sauce, hot soppressata, italian sausage, mushrooms, basil	
CALZONE NAPOLETANO	19
smoked mozzarella, whipped ricotta, salame dolce, parmesan, tomato sauce	
TRIFOLATA	19
mozzarella, tomato sauce, italian sausage, sweet drop peppers, mushrooms, basil	
SALSICCIA E FRIARELLI	19
smoked mozzarella, italian sausage, rapini	
REGINA AL PROSCIUTTO	20
mozzarella di bufala, tomato sauce, prosciutto di parma, basil	
GLADIATOR *spicy	19
smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	
SF IL SOCIO *spicy	19
smoked mozzarella, brisket conserva, soppressata, spicy bbq	
CALABRESE *spicy	19
mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian honey	
GRANDE CALZONE	20
bacon topped calzone of mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce	
PIZZA OF THE MONTH	19
changes every month- be sure to ask your server!	



PANINI

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

CON POLPETTE

beef and pork meatballs, parmesan, provolone, marinara

17

SUPER JEFF **spicy*

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

17

CAPRESE

burrata cheese, heirloom tomatoes, basil, balsamic reduction, pesto

16

PASTE

Gluten friendly substitutions
available for \$5

FUSILLI AL PESTO *(vegetarian)*

pesto, parmesan cream, cherry tomato, pistachio

19

GNOCCHI ALLA SORRENTINA *(vegetarian)*

san marzano tomato sauce, mozzarella, parmesan, basil, black pepper

20

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

tomato-meat sauce, parmesan

21

SCARPARELLO DI MARE **spicy*

spaghetti, marinara, cherry tomato, calabrian chili, shrimp, garlic

27

PUTTANESCA

spaghetti, marinara, anchovy, olives, capers, garlic

19

SPAGHETTI ALLA CARBONARA

egg yolk, guanciale, parmesan, pecorino, black pepper

21

PENNE DI PARMIGIANO E FUNGHI *(vegetarian)*

parmesan cream, mushrooms, pistachio

18

**side of house made bread - \$5 (please order with your pasta)*

QUINTESSENTIAL NEAPOLITAN PASTA

RAGÙ NAPOLETANO

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

22

LA GENOVESE

imported rigatoni pasta, beef & sweet onion ragù, parmesan

20

SPECIALI

**limited quantities*

SPIGOLA ALL'ACQUA PAZZA

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

32

GRILLED BONE-IN PORK CHOP

brined chop, crispy parmesan potatoes, eggplant marinara

29

LASAGNA NAPOLETANA

**available Friday & Saturday night only- limited quantities, no take-out*
smoked mozzarella, meatballs, ricotta, meat sauce

22

COCKTAILS

NU CAFÉ

**neapolitan espresso martini*

averno amaro, frangelico, espresso, vanilla-coffee bitters

13

BARREL AGED COCKTAIL **changes: ask your server*

bourbon or rye based cocktail with italian inspiration

14

APEROL SPRITZ

aperol, prosecco, soda

12

NAPULE

blood orange vodka, bergamot soda, thyme syrup, citrus

13

FROZEN LIMONCELLO SPRITZ

lucano limoncello, prosecco, lemon

12

TIKIMARO

appleton estate rum, amaro, amaretto di saronno, pineapple, lime, cute umbrella

13

COCKTAIL FEATURE

always something fun and new!

14

BIRRE

ITALIAN LAGER, peroni, draft

7

MILK STOUT, lakewood brewing temptress, draft

7

IPA, manhattan beer project "half life", draft

7

LAGER, lakewood brewing, draft

6

PILSNER manhattan beer project "necessary evil"

6

GOLDEN ALE, four corners brewing "local buzz"

6

CIDER, austin east ciders blood orange

6

ITALIAN IPA, birra baladin, l'ippa

11

BOCK, shiner bock

6

NON-ALCOHOLIC, peroni 0.0%

6



NOTA BENE: Every 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