



Ranked #16 in US
for 2023



ANTIPASTI

PANE (vegetarian) 10
tear & share bread, rosemary, sea salt, olive oil

FRITTO MISTO 20
flash fried calamari & shrimp, marinara, lemon

GAMBERI IN SALSA ROSA 13
sautéed shrimp, marinara-parmesan cream, house bread

FRITTELLE (vegetarian) 12
fritters of zucchini, ricotta, parsley, calabrian chili honey

MELANZANE DI PARMIGIANA (vegetarian) 13
baked eggplant, smoked mozzarella, marinara, parmesan, 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, 'nduja, ricotta, calabrian chili honey, parmesan, house bread

BURRATA E CAVOLETTI (vegetarian) 16
crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread

CAPRESE (vegetarian) 16
burrata cheese, heirloom tomatoes, balsamic reduction, basil, pesto

MR. T (add 'nduja for \$5) 10
toasted house bread, whipped ricotta, calabrian chili honey

POLPETTE AL SUGO 16
beef and pork meatballs, marinara, parmesan, house bread

INSALATE | add chicken \$5
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

PIZZE

gluten-friendly substitution \$5

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

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 FRIARIELLI 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

NAPOLI CENTRALE 20
mozzarella, ricotta, bolognese sauce, italian sausage, basil, prosciutto di parma

CALABRESE *spicy 19
mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian chili honey

GRANDE CALZONE 20
mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce, bacon-topped

QUINTESSENTIAL NEAPOLITAN PASTA

RAGÚ NAPOLETANO 22

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

PUTTANESCA 19

spaghetti, marinara, anchovy, olives, capers, garlic

PASTE

Gluten-friendly substitution \$5
all pastas served al dente

FUSILLI AL PESTO (vegetarian) 19

pesto, parmesan cream, cherry tomato, pistachio

SCARPAREILLO DI MARE *spicy spaghetti, marinara, 27

cherry tomato, calabrian chili, shrimp, garlic

SPAGHETTI ALLA CARBONARA 21

egg yolk, guanciale, parmesan, pecorino

GNOCCHI ALLA SORRENTINA (vegetarian) 20

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

FETTUCCINE ALLA BOLOGNESE 21

tomato-meat sauce, parmesan

PENNE DI PARMIGIANO E FUNGHI (vegetarian) 18

parmesan cream, mushrooms, pistachio

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



NOTA BENE: EVERY TIME CHICKEN IS ADDED TO PIZZA OR PASTA,
A KID IN NAPLES VANISHES

SPECIALI

SPIGOLA ALL'ACQUA PAZZA 32

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

GRILLED BONE-IN PORK CHOP 29

brined bone-in chop, crispy parmesan potatoes, eggplant marinara

LASAGNA NAPOLETANA *friday /saturday dinner dine-in only 22

smoked mozzarella, meatballs, ricotta, meat sauce

COCKTAILS

NU CAFÈ *neapolitan espresso martini 13

amaro, frangelico, espresso, vanilla-coffee bitters

APEROL SPRITZ 12

aperol, prosecco, soda

BARREL AGED COCKTAIL *changes: ask your server 14

bourbon or rye based cocktail with italian inspiration

NAPULE 12

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

FROZEN LIMONCELLO SPRITZ 13

lucano limoncello, prosecco, lemon

SBAGLIATO D'ORO 13

campari, italicus, sweet vermouth, prosecco

TIKIMARO 13

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

BIRRE

ITALIAN LAGER, peroni, draft 7

ENGLISH PUB ALE four bullets brewery, draft 6

IPA manhattan beer project "half life" draft 7

CIDER austin east ciders, blood orange 6

ITALIAN IPA birra baladin, l'ippa 11

AMBER four sixes marzan style amber 6

PILSNER manhattan beer project "necessary evil" 7

NON-ALCOHOLIC, peroni 0.0% 6