



ANTIPASTI

PANE <i>make it "Dino Style" & add prosciutto \$5</i> tear & share bread, rosemary, sea salt, olive oil	10
GAMBERI IN SALSA ROSA sautéed shrimp, marinara-parmesan cream, house bread	13
FRITTELLE <i>(vegetarian)</i> fritters of zucchini, ricotta, parsley, calabrian honey	13
PARMIGIANA DI MELANZANE <i>(vegetarian)</i> baked eggplant, smoked mozzarella, parmesan, marinara, house bread	13
POLPO GRIGLIATO imported mediterranean octopus, cannellini spread, cherry tomato, parsley, lemon zest	25
BRUSCHETTA <i>(vegetarian)</i> toasted house bread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	13
SALUMI BOARD prosciutto di parma, hot coppa, salame toscano, n'duja, ricotta, calabrian chili honey, parmesan, house bread	25
BURRATA E CAVOLETTI <i>(vegetarian)</i> crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	17
MR. T <i>(add n'duja for \$5)</i> toasted house bread, whipped ricotta, calabrian chili honey	11
POLPETTE AL SUGO beef and pork meatballs, marinara, parmesan, house bread	16
CAPRESE <i>(vegetarian)</i> burrata cheese, heirloom tomatoes, basil, pesto, balsamic reduction	16

INSALATE

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

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

PIZZE

Gluten friendly substitution \$5

MARGHERITA <i>(vegetarian) *substitute vegan cheese \$5</i> mozzarella, tomato sauce, basil	16
ELENUCCIA <i>*spicy</i> mozzarella, pancetta conserva, shaved brussels, calabrian chili	18
GENNARINO mozzarella, tomato sauce, hot soppressata, basil	18
NAPOLI CENTRALE mozzarella, ricotta, bolognese sauce, italian sausage, basil, prosciutto di parma	21
SALSICCIA mozzarella, tomato sauce, italian sausage, basil	18
MONTANARA <i>Pizza Olympics Gold Medal Winner (vegetarian)</i> flash-fried then baked crust, mozzarella, tomato sauce, basil	18
META DI SORRENTO <i>(vegetarian)</i> mozzarella, whipped ricotta, lemon zest, mint, zucchini	17
TRIDENTE mozzarella, tomato sauce, hot soppressata, italian sausage, mushrooms, basil	21
CALZONE NAPOLETANO smoked mozzarella, whipped ricotta, salame dolce, parmesan, tomato sauce	19
TRIFOLATA mozzarella, tomato sauce, italian sausage, sweet drop peppers, mushrooms, basil	19
SALSICCIA E FRIARIELLI smoked mozzarella, italian sausage, rapini	19
REGINA AL PROSCIUTTO mozzarella di bufala, tomato sauce, prosciutto di parma, basil	20
GLADIATOR <i>*spicy</i> smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	19
SF IL SOCIO <i>*spicy</i> smoked mozzarella, brisket conserva, soppressata, spicy bbq	19
CALABRESE <i>*spicy</i> mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian honey	19
GRANDE CALZONE bacon topped calzone of mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce	20
PIZZA OF THE MONTH changes every month- be sure to ask your server!	20



Tell us what you loved - leave your review here!

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 substitution \$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

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

23

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

23

COCKTAILS

NU CAFÉ

**neapolitan espresso martini*

averna 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!