

ANTIPASTI

PANE * <i>make it "Dino Style" & add prosciutto \$5</i>	10
tear & share bread, rosemary, sea salt, olive oil	
GAMBERI IN SALSA ROSA	13
sautéed shrimp, marinara-parmesan cream, house bread	
FRITTELLE (vegetarian)	13
fritters of zucchini, ricotta, parsley, calabrian honey	
PARMIGIANA DI MELANZANE (vegetarian)	13
baked eggplant, smoked mozzarella, parmesan, marinara, house bread	
POLPO GRIGLIATO	26
mediterranean octopus, fingerling potato, cherry tomato, parsley, lemon zest	
BRUSCHETTA (vegetarian)	13
toasted house bread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	
BURRATA E CAVOLETTI (vegetarian)	17
crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	
MR. T (add 'nduja for \$5)	11
toasted house bread, whipped ricotta, calabrian chili honey	
POLPETTE AL SUGO	16
beef and pork meatballs, marinara, parmesan, house bread	
SALUMI BOARD	25
prosciutto di parma, hot coppa, salame toscano, 'nduja, ricotta, calabrian chili honey, parmesan, house bread	

INSALATE

add chicken \$6
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 free-friendly substitution \$5

MARGHERITA (vegetarian) * <i>substitute vegan cheese \$5</i>	16
mozzarella, tomato sauce, basil	
ELENUCCIA * <i>spicy</i>	18
mozzarella, pancetta conserva, shaved brussels, calabrian chili	
GENNARINO	18
mozzarella, tomato sauce, hot soppressata, basil	
NAPOLI CENTRALE	21
mozzarella, ricotta, ragù, italian sausage, basil, prosciutto	
SALSICCIA	18
mozzarella, tomato sauce, italian sausage, basil	
MONTANARA <i>Pizza Olympics Gold Medal Winner</i> (vegetarian)	18
flash-fried then baked crust, mozzarella, tomato sauce, basil	
META DI SORRENTO (vegetarian)	17
mozzarella, whipped ricotta, lemon zest, mint, zucchini	
TRIDENTE	21
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 CON RUCOLA	21
mozzarella di bufala, tomato sauce, arugula, basil	
GLADIATOR * <i>spicy</i>	19
smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	
CALABRESE * <i>spicy</i>	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	
SF IL SOCIO	19
smoked mozzarella, brisket conserva, soppressata, spicy bbq	
PIZZA OF THE MONTH	20
changes every month- be sure to ask your server!	

PARTENOPE

R I S T O R A N T E

PIZZERIA NAPOLETANA

SOUTHERN ITALIAN • PIZZA • PASTA



Tell us what you loved-
leave your review here!

PASTE

Gluten free-friendly substitution \$5

FUSILLI AL PESTO (vegetarian) 19
pesto, parmesan cream, cherry tomato, pistachio

GNOCCHI DI MONTAGNA *spicy 23
italian sausage, rapini, speck, parmesan, black pepper

FETTUCCINE AL TONNO 21
marinara, onion, tinned Callipo tuna

SCARPARELLO DI MARE *spicy 27
spaghetti, marinara, cherry tomato, calabrian chili, shrimp, garlic

SPAGHETTI ALLA CARBONARA 21
egg yolk, guanciale, parmesan, pecorino, black pepper

PENNE DI PARMIGIANO E FUNGHI (vegetarian) 18
parmesan cream, mushrooms, pistachio

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

QUINTESSENTIAL NEAPOLITAN PASTA

RAGÙ NAPOLETANO 23
imported paccheri pasta, slow cooked tomato ragù with pork and beef, whipped ricotta

LA GENOVESE 20
imported paccheri pasta, beef & sweet onion ragù, parmesan



SPECIALI

*limited quantities

SPIGOLA ALL'ACQUA PAZZA 32
pan seared sea bass, cherry tomato, onion, potatoes, white wine-butter sauce

GRILLED BONE-IN PORK CHOP 29
brined chop, crispy parmesan potatoes, eggplant marinara

LASAGNA NAPOLETANA 23
*available Friday & Saturday night only- limited quantities, no take-out
smoked mozzarella, meatballs, ricotta, meat sauce

COCKTAILS

NU CAFÉ *neapolitan espresso martini 13
averno amaro, frangelico, espresso, vanilla-coffee bitters

JE SO' PAZZO *fall inspired paper plane 14
dark rum, apple tea infused aperol, amaro nonino, lemon

BARREL AGED COCKTAIL *banges: ask your server 14
bourbon or rye based cocktail with italian inspiration

APEROL SPRITZ 12
aperol, prosecco, soda

NAPULE 13
blood orange vodka, bergamot soda, thyme syrup, citrus

FROZEN LIMONCELLO SPRITZ 12
lucano limoncello, prosecco, lemon

TIKIMARO 13
appleton estate rum, amaro, amaretto di saronno, pineapple, lime, cute umbrella

SCUGNIZZO 13
lockwood gin, lemon, house infused calabrian chili honey

COCKTAIL FEATURE 14
always something fun and new!

BIRRE

ITALIAN LAGER peroni, draft 8

PILSNER manhattan beer project "necessary evil" draft 7

IPA manhattan beer project "half life", draft 7

AMBER LAGER lakewood brewing, draft 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
Most of our meats are pork products. Please let your server know if you do not eat pork