



## ANTIPASTI

**PANE** \*make it "Dino Style" & add prosciutto \$5 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** 25  
mediterranean octopus, fingerling potatoes, cherry tomato,  
parsley, lemon zest

**BRUSCHETTA** (vegetarian) 13  
toasted house bread, garlic, cherry tomato, basil, olive oil,  
balsamic reduction, parmesan

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

**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

**PROSCIUTTO E MOZZARELLA DI BUFALA** 17  
24 month prosciutto di parma, mozzarella di bufala, extra  
virgin olive oil, balsamic reduction, 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) \*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** 21  
mozzarella, ricotta, ragù, italian sausage, 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** 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  
prosciutto, mozzarella di bufala, arugula tomato sauce, basil

**GLADIATOR** \*spicy 19  
smoked mozzarella, tomato sauce, pancetta, sautéed  
peppers & onions, calabrian chili, basil

**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** 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** \*changes: 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

### BIRRE

**ITALIAN LAGER** peroni, draft 7

**HONEY WHEAT** 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

**BOCK** shiner bock 6

**PILSNER** manhattan beer project "necessary evil" 7

**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