

ANTIPASTI

FOCACCIA house made focaccia, rosemary, sea salt, olive oil	13
CAPRESE DI BURRATA tomato, burrata, basil, balsamic, pesto, extra virgin	18
FRITTELLE (vegetarian) fritters of zucchini, ricotta, parsley, calabrian honey	13
PARMIGIANA DI MELANZANE (vegetarian) baked eggplant, smoked mozzarella, parmesan, marinara, house bread	13
PROSCIUTTO E MELONE 24 month prosciutto di parma, melon, balsamic	17
BRUSCHETTA (vegetarian) toasted housebread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	13
BURRATA E CAVOLETTI (vegetarian) crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	18
MR. T (add 'nduja for \$5) toasted housebread, whipped ricotta ,calabrian chili honey	11
POLPETTE AL SUGO beef and pork meatballs, marinara, parmesan, house bread	16
SALUMI BOARD prosciutto di parma, hot coppa, salame toscano, 'nduja, ricotta, calabrian chili honey, parmesan, house bread	25

INSALATE

add chicken \$6
tinned Callipo tuna \$4
grilled shrimp \$7

PARTENOPE (vegetarian) field greens, carrot, cherry tomato, grated parmesan, balsamic vinaigrette	11
CHOPPED romaine, artichoke, olives, provolone, cherry tomato, pickled onion, cucumber, parmesan, hot soppressata, red wine vinaigrette	14
RUCOLA E PESCA (vegetarian) bsvhvmb!hsjmfelqfbd i f t!hpbuld i f f t f!qjtubd i jp-!!!!!! nf n po.i pofz vinaigrette	13

PIZZE

Gluten free-friendly substitution \$5

MARGHERITA (vegetarian) *substitute vegan cheese \$5 mozzarella, tomato sauce, basil	18
ELENUCCIA *spicy mozzarella, pancetta conserva, shaved brussels, calabrian chili	19
GENNARINO mozzarella, tomato sauce, hot soppressata, basil	19
NAPOLI CENTRALE mozzarella, ricotta, ragù, italian sausage, basil, prosciutto	21
SALSICCIA mozzarella, tomato sauce, italian sausage, basil	19
MONTANARA Pizza Olympics Gold Medal Winner (vegetarian) flash-fried then baked crust, mozzarella, tomato sauce, basil	18
META DI SORRENTO (vegetarian) mozzarella, whipped ricotta, lemon zest, mint, zucchini	18
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, sweety drop peppers, mushrooms, basil	20
SALSICCIA E FRIARIELLI smoked mozzarella, italian sausage, rapini	20
REGINA CON RUCOLA prosciutto, mozzarella di bufala, tomato sauce, arugula, basil	21
GLADIATOR *spicy smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	20
CALABRESE *spicy mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian honey	20
GRANDE CALZONE bacon-topped calzone of mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce	21
SF IL SOCIO smoked mozzarella, brisket conserva, soppressata, spicy bbq	20

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
SPAGHETTI ALLA NERANO (vegetarian)	20	creamy zucchini sauce, provolone, parmesan, breadcrumbs
SCARPARELLO DI MARE *spicy	27	spaghetti, marinara, cherry tomato, calabrian chili, shrimp, garlic
SPAGHETTI ALLA CARBONARA	22	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
SPAGHETTI AL POMODORO (vegetarian)	20	piennolo tomato from vesuvio, basil, garlic, 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	14	averna amaro, frangelico, espresso, vanilla-coffee bitters
LAST WORD	15	elena italian dry gin, faccia brutto centerbe, lime, maraschino
BARREL AGED COCKTAIL *changes: ask your server	14	bourbon or rye based cocktail with italian inspiration
PARTENOPE SPRITZ	13	hibiscus-apple infused aperol, italian bubbles, soda
QUEEN OF SAVOY *a margarita for Queen Margherita	16	blanco tequila, preserved citrus paste, lime juice, triple sec, lime salt, olives
FROZEN LIMONCELLO SPRITZ	12	lucano limoncello, prosecco, lemon
GODFATHER *changes: ask your server	14	scotch/whiskey/amaretto rocks drink
HARRY HINES	16	olive oil washed vodka, enhanced 1888 olive juice, cinzano dry vermouth, blue cheese olives
SQUEAKY WHEEL	15	lucano caffe, faccia brutto aperitivo, reposado tequila, amaretto, bitters
COCCO BELLO	15	coconut oil washed campari, rum, lime juice, house made pineapple cordial

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	7
GOLDEN ALE	four corners brewing "local buzz"	6
CIDER	austin east ciders blood orange	6
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!

Most of our meats are pork products. Please let your server know if you do not eat pork.
A service charge of 20% will be added to all parties of 6 or more. We do not offer split items on checks.
We will only accept a maximum of 4 credit card transactions for groups of 8 or more.