

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 house bread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	13
FRITTO MISTO flash fried calamari & shrimp, marinara, lemon	20
BURRATA E CAVOLETTI (vegetarian) crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	18
MR. T (add 'nduja for \$5) toasted house bread, whipped ricotta ,calabrian chili honey	11
POLPETTE AL SUGO beef and pork meatballs, marinara, parmesan, house bread	16

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-lhsjmfe!qfbd i f t-lhpbuld i f f t f-lqjtubd 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	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, sweet drop peppers, mushrooms, basil	20
SALSICCIA E FRIARIELLI smoked mozzarella, italian sausage, rapini	20
REGINA CON RUCOLA prosciutto, mozzarella di bufala, arugula tomato sauce, 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
PIZZA OF THE MONTH changes every month- be sure to ask your server!	20

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.

PASTE

Gluten free-friendly substitution \$5

FUSILLI AL PESTO <i>(vegetarian)</i>	19
pesto, parmesan cream, cherry tomato, pistachio	
GNOCCHI DI MONTAGNA <i>*spicy</i>	23
italian sausage, rapini, speck, parmesan, black pepper	
SPAGHETTI ALLA NERANO <i>(vegetarian)</i>	20
creamy zucchini sauce, provolone, parmesan, breadcrumbs	
SCARPARIELLO DI MARE <i>*spicy</i>	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 <i>(vegetarian)</i>	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 <i>(vegetarian)</i>	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
<i>*available Friday & Saturday night only- limited quantities, no take-out</i> smoked mozzarella, meatballs, ricotta, meat sauce	

COCKTAILS

NU CAFÉ	13
averna amaro, frangelico, espresso, vanilla-coffee bitters	
LAST WORD	15
elena italian dry gin, faccia brutto centerbe, lime, maraschino	
BARREL AGED COCKTAIL <i>*changes: ask your server</i>	14
bourbon or rye based cocktail with italian inspiration	
PARTENOPE SPRITZ	13
hibiscus-apple infused aperol, italian bubbles, soda	
QUEEN OF SAVOY <i>*a margarita for Queen Margherita</i>	16
blanco tequila, preserved citrus paste, lime juice, triple sec, lime salt, olives	
FROZEN LIMONCELLO SPRITZ	12
lucano limoncello, prosecco, lemon	
GODFATHER <i>*changes:ask your server</i>	14
scotch/whiskey/amaretto rocks drink	
HARRY HINES	16
olive oil washed vodka, cinzano dry, enhanced 1888, 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	
HONEY WHEAT four bullets brewery, draft	7
IPA manhattan beer project "half life" draft	6
CIDER austin east ciders, blood orange	7
BOCK shiner bock	6
PILSNER manhattan beer project "necessary evil"	6
NON-ALCOHOLIC peroni 0.0%	7
	6

NOTA BENE: Every time chicken is added to a pizza or pasta, a kid in Naples disappears!

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