



ANTIPASTI

FOCACCIA <i>(vegetarian)</i> house made focaccia, rosemary, sea salt, olive oil	13
CAPRESE DI ZUCCA <i>(vegetarian)</i> butternut squash, stracciatella cheese, basil, pesto, baslamic, extra virgin olive oil	18
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
CARPACCIO DI BRESAOLA air-dried beef, arugula, parmesan, cherry tomato, black pepper, extra virgin olive oil	17
BRUSCHETTA <i>(vegetarian)</i> toasted housebread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	13
BURRATA E CAVOLETTI <i>(vegetarian)</i> crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	18
MR. T <i>(add 'nduja for \$5)</i> 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 <i>(vegetarian)</i> 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
PANZANELLA A MANICHE LUNGE <i>(vegetarian)</i> toasted bread, bsvhvib-lroasted butternut squash-lhpbu! di f f t f-lshaved brussels sprouts,l!f n po. i po f z vinaigrette	13

PIZZE

Gluten free-friendly substitution \$5 for 2024

MARGHERITA <i>(vegetarian)</i> *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 <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	18
TRIDENTE mozzarella, tomato sauce, hot soppressata, italian sausage, mushrooms, basil	21
VESUVIO mozzarella, whipped ricotta, salsiccia, soppressata, parmesan, tomato sauce (stuffed pizza- great for sharing)	25
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
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	



NOTA BENE:

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

SPECIALI

**limited quantities*

SPIGOLA ALL'ACQUA PAZZA	34
pan seared sea bass, cherry tomato, onion, potatoes, white wine-butter sauce	
GRILLED BONE-IN PORK CHOP	30
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 <i>*neapolitan espresso martini</i>	14
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	14
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, 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, 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	7
BOCK shiner bock	6
NON-ALCOHOLIC peroni 0.0%	6

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