



ANTIPASTI

FOCACCIA <i>(vegetarian)</i> house made focaccia, rosemary, sea salt, olive oil	13
CAPRESE DI ZUCCA <i>(vegetarian)</i> butternut, stracciatella cheese, basil, balsamic, pesto, 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
FRITTO MISTO flash fried calamari & shrimp, marinara, lemon	21
BRUSCHETTA <i>(vegetarian)</i> toasted house bread, 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 house bread, whipped ricotta ,calabrian chili honey	11
POLPETTE AL SUGO beef and pork meatballs, marinara, parmesan, house bread	16

INSALATE |
grilled chicken \$6
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, bshvhib!roasted butternut squash!hpbu! di f t f !shaved brussles sprouts,!nf n po. i po f z vinaigrette	13

PIZZE

Gluten free-friendly substitution \$5

MARGHERITA <i>(vegetarian)</i> <i>*substitute vegan cheese \$5</i> mozzarella, tomato sauce, basil	18
ELENUCCIA <i>*spicy</i> mozzarella, pancetta conserva, shaved brussels, calabrian chili	19
GENNARINO mozzarella, tomato sauce, hot soppressata, basil	19
NAPOLI CENTRALE mozzarella, ricotta, ragù, italian sausage, prosciutto, basil	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, 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 <i>*spicy</i> smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	20
CALABRESE <i>*spicy</i> 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	(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		
SCARPARIELLO 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	

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
*available Friday & Saturday night only- limited quantities, no take-out 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	*changes: ask your server 14
bourbon or rye based cocktail with italian inspiration	
PARTENOPE SPRITZ	14
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, 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, pineapple cordial	

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
BOCK	shiner bock 6
PILSNER	manhattan beer project "necessary evil" 7
NON-ALCOHOLIC	peroni 0.0% 6

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