

ANTIPASTI

FOCACCIA <i>(vegetarian)</i>	13
house made focaccia, rosemary, sea salt, olive oil	
CAPRESE DI ZUCCA <i>(vegetarian)</i>	18
butternut squash, stracciatella cheese, basil, pesto, baslamic, extra virgin olive oil	
FRITTELLE <i>(vegetarian)</i>	13
fritters of zucchini, ricotta, parsley, calabrian honey	
PARMIGIANA DI MELANZANE <i>(vegetarian)</i>	13
baked eggplant, smoked mozzarella, parmesan, marinara, house bread	
CARPACCIO DI BRESAOLA	17
air-dried beef, arugula, parmesan, cherry tomato, black pepper, extra virgin olive oil	
BRUSCHETTA <i>(vegetarian)</i>	13
toasted housebread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	
BURRATA E CAVOLETTI <i>(vegetarian)</i>	18
crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	
MR. T <i>(add 'nduja for \$5)</i>	11
toasted housebread, whipped ricotta, calabrian chili honey	
POLPETTE AL SUGO	16
beef and pork meatballs, marinara, parmesan, house bread	
SALUMI BOARD	25
prosciutto di parma, hot coppa, salame toscano, 'nduja, ricotta, calabrian chili honey, parmesan, house bread	
INSALATE add chicken \$6 tinned Callipo tuna \$4 grilled shrimp \$7	
PARTENOPE <i>(vegetarian)</i>	11
field greens, carrot, cherry tomato, grated parmesan, balsamic vinaigrette	
CHOPPED	14
romaine, artichoke, olives, provolone, cherry tomato, pickled onion, cucumber, parmesan, hot soppressata, red wine vinaigrette	
PANZANELLA A MANICHE LUNGE <i>(vegetarian)</i>	13
toasted bread, bsvhvmb-lroasted butternut squash-lhpbu! d i f f t f-lshaved brussels sprouts,ln f n po. i po fz vinaigrette	

PIZZE

gluten free-friendly substitution \$5

MARGHERITA <i>(vegetarian)</i> *substitute vegan cheese \$5	18
mozzarella, tomato sauce, basil	
ELENUCCIA *spicy	19
mozzarella, pancetta conserva, shaved brussels, calabrian chili	
GENNARINO	19
mozzarella, tomato sauce, hot soppressata, basil	
SALSICCIA	19
mozzarella, tomato sauce, italian sausage, basil	
MONTANARA <i>Pizza Olympics Gold Medal Winner (vegetarian)</i>	18
flash-fried-then baked crust, mozzarella, tomato sauce, basil	
META DI SORRENTO <i>(vegetarian)</i>	18
mozzarella, whipped ricotta, lemon zest, mint, zucchini	
TRIDENTE	21
mozzarella, tomato sauce, hot soppressata, italian sausage, mushrooms, basil	
SF IL SOCIO *spicy	20
smoked mozzarella, brisket conserva, soppressata, spicy bbq	
TRIFOLATA	20
mozzarella, tomato sauce, italian sausage, sweet drop peppers, mushrooms, basil	
VESUVIO	25
mozzarella, whipped ricotta, salsiccia, soppressata, parmesan, tomato sauce (stuffed pizza- great for sharing)	
SALSICCIA E FRIARIELLI	19
smoked mozzarella, italian sausage, rapini	
REGINA CON RUCOLA	21
mozzarella di bufala, tomato sauce, prosciutto, arugula, basil	
GLADIATOR *spicy	20
smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	
NAPOLI CENTRALE	21
mozzarella, ricotta, ragù, italian sausage, basil, prosciutto	
CALABRESE *spicy	20
mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian chili honey	
GRANDE CALZONE	21
mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce, bacon-topped	

PARTENOPE

R I S T O R A N T E

PASTE

gluten free-friendly substitution \$5
all pastas served al dente

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

FUSILLI AL PESTO (vegetarian)

pesto, parmesan cream, cherry tomato, pistachio

SCARPARELLO DI MARE *spicy

spaghetti, marinara, cherry tomato, calabrian chili, shrimp, garlic

SPAGHETTI ALLA CARBONARA

egg yolk, guanciale, parmesan, pecorino

GNOCCHI DI MONTAGNA *spicy

italian sausage, rapini, speck, parmesan, black pepper

SPAGHETTI ALLA NERANO (vegetarian)

creamy zucchini sauce, provolone, parmesan, breadcrumbs

PENNE DI PARMIGIANO E FUNGHI (vegetarian)

parmesan cream, mushrooms, pistachio

side of house made bread - \$5 (please order with your pasta)



NOTA BENE: EVERY TIME CHICKEN IS ADDED TO 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.

PANINI

served on house bread with greens salad-
no substitutions

CON POLPETTE 17

beef and pork meatballs, parmesan, provolone, marinara

SUPER JEFF 17

hot soppressata, prosciutto, provolone, mixed greens, cherry tomato, calabrian chili mayo, giardinera, balsamic

CAFONE 17

grilled chicken breast, pesto, provolone, field greens

COCKTAILS

NU CAFÉ *neapolitan espresso martini 13

averno 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, enhanced 1888 olive juice, cinzano dry vermouth, blue cheese olives

SQUEAKY WHEEL 15

lucano caffè, 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 7

PILSNER manhattan beer project "necessary evil" draft 6

IPA manhattan beer project "half life", draft 7

AMBER LAGER lakewood brewing, draft 6

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