

ANTIPASTI

FOCACCIA *(vegetarian)* 13
house made focaccia, rosemary, sea salt, olive oil

CAPRESE DI ZUCCA *(vegetarian)* 18
butternut, stracciatella cheese, basil, balsamic, pesto,
extra virgin olive oil

FRITTELLE *(vegetarian)* 13
fritters of zucchini, ricotta, parsley, calabrian honey

PARMIGIANA DI MELANZANE *(vegetarian)* 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

FRITTO MISTO 21
flash fried calamari & shrimp, marinara, lemon

BRUSCHETTA *(vegetarian)* 13
toasted housebread, garlic, cherry tomato, basil,
olive oil, balsamic reduction, parmesan

BURRATA E CAVOLETTI *(vegetarian)* 18
crispy sprouts, burrata cheese, parmesan, balsamic
reduction, basil-mint pesto, house bread

MR. T *(add 'nduja for \$5)* 11
toasted housebread, whipped ricotta, calabrian chili honey

POLPETTE AL SUGO 16
beef and pork meatballs, marinara, parmesan, house bread

INSALATE | add chicken \$6
grilled shrimp \$7

PARTENOPE *(vegetarian)* 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 *(vegetarian)* 13
toasted bread, butternut squash, shaved brussels sprouts,
shaved brussels sprouts, tomato, extra virgin olive oil, balsamic vinaigrette

PIZZE

gluten free-friendly substitution \$5

MARGHERITA *(vegetarian)* *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 *Pizza Olympics Gold Medal Winner (vegetarian)* 18
flash-fried-then baked crust, mozzarella, tomato sauce, basil

META DI SORRENTO *(vegetarian)* 17
mozzarella, whipped ricotta, lemon zest, mint, zucchini

TRIDENTE 21
mozzarella, tomato sauce, hot soppressata, italian sausage,
mushrooms, basil

VESUVIO 25
mozzarella, whipped ricotta, salsiccia, soppressata, parmesan,
tomato sauce (stuffed pizza- great for sharing)

TRIFOLATA 20
mozzarella, tomato sauce, italian sausage, sweet drop
peppers, mushrooms, basil

SALSICCIA E FRIARIELLI 19
smoked mozzarella, italian sausage, rapini

REGINA CON RUCOLA 21
mozzarella di bufala, tomato sauce, arugula, prosciutto, basil

GLADIATOR *spicy 20
smoked mozzarella, tomato sauce, pancetta, sautéed peppers &
onions, calabrian chili, basil

NAPOLI CENTRALE 21
mozzarella, ricotta, ragù, italian sausage prosciutto, basil

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) 19

pesto, parmesan cream, cherry tomato, pistachio

SCARPARELLO DI MARE *spicy 27

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

SPAGHETTI ALLA CARBONARA 21

egg yolk, guanciale, parmesan, pecorino

GNOCCHI DI MONTAGNA *spicy 23

italian sausage, rapini, speck, parmesan, black pepper

SPAGHETTI ALLA NERANO (vegetarian) 20

creamy zucchini sauce, provolone, parmesan, breadcrumbs

PENNE DI PARMIGIANO E FUNGHI (vegetarian) 18

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 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 caffè, 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