

ANTIPASTI

PANE * make it "Dino Style" & add prosciutto \$5 tear & share bread, rosemary, sea salt, olive oil	11
CAPRESE DI ZUCCA (vegetarian) butternut squash, stracciatella cheese, basil, pesto, balsamic, extra virgin olive oil	18
FRITTELLE (vegetarian) fritters of zucchini, ricotta, parsley, calabrian honey	14
PARMIGIANA DI MELANZANE (vegetarian) baked eggplant, smoked mozzarella, parmesan, marinara, house bread	14
CARPACCIO DI BRESAOLA air-dried beef, arugula, parmesan, cherry tomato, black pepper, extra virgin olive oil	19
BRUSCHETTA (vegetarian) toasted housebread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan	14
BURRATA E CAVOLETTI (vegetarian) crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread	18
MR. T (add 'nduja for \$5) toasted housebread, whipped ricotta, calabrian chili honey	11
POLPETTE AL SUGO beef and pork meatballs, marinara, parmesan, house bread	17
SALUMI BOARD prosciutto di parma, hot coppa, salame toscano, 'nduja, ricotta, calabrian chili honey, parmesan, house bread	26

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
PANZANELLA A MANICHE LUNGE (vegetarian) toasted bread, Vg \j ð! roasted butternut squash! dVi ° XJ ZZhZl' shaved brussels sprouts, zb dc"] dcZn vinaigrette	13

PIZZE

gluten free-friendly substitution \$5
vegan cheese substitution \$5

MARGHERITA (vegetarian) mozzarella, tomato sauce, parmesan, basil, olive oil	19
MARINARA (vegan) *add vegan cheese \$5 marinara, cherry tomato, garlic, oregano, basil, olive oil	16
ELENUCCIA *spicy mozzarella, pancetta conserva, shaved brussels, calabrian chili	19
GENNARINO mozzarella, tomato sauce, hot soppressata, basil	20
NAPOLI CENTRALE mozzarella, ricotta, ragù, italian sausage, basil, prosciutto	22
SALSICCIA mozzarella, tomato sauce, italian sausage, basil	20
MONTANARA Pizza Olympics Gold Medal Winner (vegetarian) flash-fried then baked crust, mozzarella, marianara, basil	19
META DI SORRENTO (vegetarian) mozzarella, whipped ricotta, lemon zest, mint, zucchini	19
TRIDENTE mozzarella, tomato sauce, hot soppressata, italian sausage, mushrooms, basil	22
VESUVIO mozzarella, whipped ricotta, salsiccia, soppressata, parmesan, tomato sauce (stuffed pizza- great for sharing)	26
TRIFOLATA mozzarella, tomato sauce, italian sausage, sweet drop peppers, mushrooms, basil	21
SALSICCIA E FRIARIELLI smoked mozzarella, italian sausage, rapini	21
REGINA CON RUCOLA prosciutto, mozzarella di bufala, tomato sauce, arugula, basil	23
GLADIATOR *spicy smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil	21
CALABRESE *spicy mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian honey	21
GRANDE CALZONE bacon-topped calzone of mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce	23
SF IL SOCIO smoked mozzarella, brisket conserva, soppressata, spicy bbq	21
PIZZA OF THE MONTH *priced monthly changes every month- be sure to ask your server!	

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.

PARTENOPE

R I S T O R A N T E

PIZZERIA NAPOLETANA

SOUTHERN ITALIAN • PIZZA • PASTA



Tell us what you loved-
leave your review here!

PASTE

Gluten free-friendly substitution \$5

- FUSILLI AL PESTO** *(vegetarian)* 20
pesto, parmesan cream, cherry tomato, pistachio
- GNOCCHI DI MONTAGNA** **spicy* 24
italian sausage, rapini, speck, parmesan, black pepper
- SPAGHETTI ALLA NERANO** *(vegetarian)* 21
creamy zucchini sauce, provolone, parmesan, breadcrumbs
- SCARPARELLO DI MARE** **spicy* 28
spaghetti, marinara, cherry tomato, calabrian chili, shrimp, garlic
- SPAGHETTI ALLA CARBONARA** 23
egg yolk, guanciale, parmesan, pecorino, black pepper
- PENNE DI PARMIGIANO E FUNGHI** *(vegetarian)* 19
parmesan cream, mushrooms, pistachio

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

QUINTESSENTIAL NEAPOLITAN PASTA

- RAGÙ NAPOLETANO** 24
imported paccheri pasta, slow cooked tomato ragù with pork and beef, whipped ricotta
- SPAGHETTI AL POMODORO** *(vegetarian)* 21
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** 35
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** 24
**available Friday & Saturday night only- limited quantities, no take-out*
smoked mozzarella, meatballs, ricotta, meat sauce

COCKTAILS

- NU CAFÉ** **neapolitan espresso martini* 14
averno amaro, frangelico, espresso, vanilla-coffee bitters
- LAST WORD** 15
italian gin, faccia brutto centerbe, lime, maraschino
- BARREL AGED ITALIAN OLD FASHIONED** 15
jefferson's bourbon, lambrusco cordial, fernet branca
- 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 or whiskey based rocks drink always with a touch of amaretto disaronno
- HARRY HINES** 16
olive oil washed vodka, enhanced 1888 olive juice, cinzano dry vermouth, blue cheese olives
- CHOCOLATE-ORANGE NEGRONI** 15
hendrick's gin, milk clarified campari, sweet vermouth, cointreau, chocolate & orange bitters

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
- BOCK** shiner bock 6
- NON-ALCOHOLIC** peroni 0.0% 6

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