

## ANTIPASTI

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

<b>PARTENOPE</b> (vegetarian) field greens, carrot, cherry tomato, grated parmesan, balsamic vinaigrette	11
<b>CHOPPED</b> romaine, artichoke, olives, provolone, cherry tomato, pickled onion, cucumber, parmesan, hot soppressata, red wine vinaigrette	14
<b>PANZANELLA A MANICHE LUNGE</b> (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

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

- BRANZINO ALL'ACQUA PAZZA** 35  
pan seared branzino, 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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