



ANTIPASTI

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| <b>PANE</b> <i>* make it "Dino Style" &amp; add prosciutto \$5</i>                                            | 11 |
| tear & share bread, rosemary, sea salt, olive oil                                                             |    |
| <b>PALL E RIS</b> <i>(vegetarian)</i>                                                                         | 13 |
| breaded & fried rice ball, parmesan, cracked black pepper, parsley, marinara                                  |    |
| <b>GAMBERI E FAGIOLI</b>                                                                                      | 17 |
| grilled shrimp, cannellini beans, calabrian chili, parsley, mint, lemon, grilled house bread                  |    |
| <b>PARMIGIANA DI MELANZANE</b> <i>(vegetarian)</i>                                                            | 14 |
| baked eggplant, smoked mozzarella, parmesan, marinara, house bread                                            |    |
| <b>CARPACCIO DI BRESAOLA</b>                                                                                  | 19 |
| air-dried beef, arugula, parmesan, cherry tomato, black pepper, extra virgin olive oil                        |    |
| <b>BRUSCHETTA</b> <i>(vegetarian)</i>                                                                         | 14 |
| toasted house bread, garlic, cherry tomato, basil, olive oil, balsamic reduction, parmesan                    |    |
| <b>BURRATA E CAVOLETTI</b> <i>(vegetarian)</i>                                                                | 18 |
| crispy sprouts, burrata cheese, parmesan, balsamic reduction, basil-mint pesto, house bread                   |    |
| <b>MR. T</b> <i>(add 'nduja for \$5)</i>                                                                      | 11 |
| toasted house bread, whipped ricotta ,calabrian chili honey                                                   |    |
| <b>POLPETTE AL SUGO</b>                                                                                       | 17 |
| beef and pork meatballs, marinara, parmesan, house bread                                                      |    |
| <b>SALUMI BOARD</b>                                                                                           | 26 |
| 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

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>PARTENOPE</b> <i>(vegetarian)</i>                                                                                           | 12 |
| field greens, carrot, cherry tomato, grated parmesan, balsamic vinaigrette                                                     |    |
| <b>CHOPPED</b>                                                                                                                 | 14 |
| romaine, artichoke, olives, provolone, cherry tomato, pickled onion, cucumber, parmesan, hot soppressata, red wine vinaigrette |    |
| <b>VOMERO</b> <i>(vegetarian)</i>                                                                                              | 13 |
| mixed greens, arugula, pecans, cannellini beans, goat cheese, red bell pepper, champagne vinaigrette                           |    |

PIZZE

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

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>MARGHERITA</b> <i>(vegetarian)</i>                                                                          | 19 |
| mozzarella, tomato sauce, parmesan, basil, olive oil                                                           |    |
| <b>MARINARA</b> <i>(vegan)</i> <i>*add vegan cheese \$5</i>                                                    | 16 |
| marinara, cherry tomato, garlic, oregano, basil, olive oil                                                     |    |
| <b>ELENUCCIA</b> <i>*spicy</i>                                                                                 | 19 |
| mozzarella, pancetta conserva, shaved brussels, calabrian chili                                                |    |
| <b>GENNARINO</b> <i>*spicy</i>                                                                                 | 20 |
| mozzarella, tomato sauce, hot soppressata, basil                                                               |    |
| <b>NAPOLI CENTRALE</b>                                                                                         | 22 |
| mozzarella, ricotta, ragù, italian sausage, basil, prosciutto                                                  |    |
| <b>SALSICCIA</b>                                                                                               | 20 |
| mozzarella, tomato sauce, italian sausage, basil                                                               |    |
| <b>MONTANARA</b> <i>Pizza Olympics Gold Medal Winner (vegetarian)</i>                                          | 19 |
| flash-fried then baked crust, mozzarella, marianara, basil                                                     |    |
| <b>META DI SORRENTO</b> <i>(vegetarian)</i>                                                                    | 19 |
| mozzarella, whipped ricotta, lemon zest, mint, zucchini                                                        |    |
| <b>TRIDENTE</b>                                                                                                | 22 |
| mozzarella, tomato sauce, hot soppressata, italian sausage, mushrooms, basil                                   |    |
| <b>VESUVIO</b>                                                                                                 | 26 |
| mozzarella, whipped ricotta, salsiccia, soppressata, parmesan, tomato sauce (stuffed pizza- great for sharing) |    |
| <b>TRIFOLATA</b>                                                                                               | 21 |
| mozzarella, tomato sauce, italian sausage, sweety drop peppers, mushrooms, basil                               |    |
| <b>SALSICCIA E FRIARIELLI</b>                                                                                  | 21 |
| smoked mozzarella, italian sausage, rapini                                                                     |    |
| <b>REGINA CON RUCOLA</b>                                                                                       | 23 |
| prosciutto, mozzarella di bufala, tomato sauce, arugula, parmesan, basil                                       |    |
| <b>GLADIATOR</b> <i>*spicy</i>                                                                                 | 21 |
| smoked mozzarella, tomato sauce, pancetta, sautéed peppers & onions, calabrian chili, basil                    |    |
| <b>CALABRESE</b> <i>*spicy</i>                                                                                 | 21 |
| mozzarella, tomato sauce, hot soppressata, ricotta, calabrian chili & calabrian honey                          |    |
| <b>GRANDE CALZONE</b>                                                                                          | 23 |
| bacon-topped calzone of mozzarella, whipped ricotta, meatballs, italian sausage, tomato sauce                  |    |
| <b>SF IL SOCIO</b>                                                                                             | 21 |
| smoked mozzarella, brisket conserva, soppressata, spicy bbq                                                    |    |
| <b>PIZZA OF THE MONTH</b> <i>*priced monthly</i>                                                               |    |
| 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 6 or more.

|                                                               |    |                                                                     |
|---------------------------------------------------------------|----|---------------------------------------------------------------------|
| PASTE   gluten free-friendly substitution \$5                 |    |                                                                     |
| FUSILLI AL PESTO (vegetarian)                                 | 20 | pesto, parmesan cream, cherry tomato, pistachio                     |
| SCARPARIELLO DI MARE *spicy                                   | 28 | spaghetti, marinara, cherry tomato, calabrian chili, shrimp, garlic |
| SPAGHETTI ALLA CARBONARA                                      | 23 | egg yolk, guanciale, parmesan, pecorino                             |
| GNOCCHI DI MONTAGNA *spicy                                    | 25 | italian sausaitalian sausage, rapini, speck, parmesan, black pepper |
| FETTUCCINE ALLA BOLOGNESE                                     | 25 | classic tomato-meat sauce, parmesan                                 |
| 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 | 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 | spice brined chop, crispy parmesan potatoes,eggplant marinara                                                                 |
| LASAGNA NAPOLETANA             | 24 | *available Friday & Saturday night only- limited quantities, no take-out<br>smoked mozzarella, meatballs, ricotta, meat sauce |

|                                                  |    |                                                                                                                     |
|--------------------------------------------------|----|---------------------------------------------------------------------------------------------------------------------|
| COCKTAILS                                        |    |                                                                                                                     |
| NU CAFÉ *neapolitan espresso martini             | 14 | averna amaro, frangelico, espresso, vanilla-coffee bitters                                                          |
| LAST WORD                                        | 15 | italian dry gin, faccia brutto centerbe, lime, maraschino                                                           |
| BARREL AGED ITALIAN OLD FASHIONED                | 16 | 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              | 16 | johnnie walker black, makers mark, amaretto disaronno, sarsaparilla tincture                                        |
| FICO D'INDIA COSMO                               | 13 | prickly pear infused veritá italian vodka, coconut milk clarification, alma finca orange liqueur, lemon, rich syrup |
| INFUSED NEGRONI *changes, ask your server        | 15 | malfy italian gin, fruit infused campari, vermouth, bitters                                                         |

|                                                    |   |  |
|----------------------------------------------------|---|--|
| BIRRE                                              |   |  |
| ITALIAN LAGER peroni, draft                        | 8 |  |
| ROTATOR oak highlands brewing, draft               | 7 |  |
| APA smittox brewing "aging backpacker", draft      | 7 |  |
| GOLDEN ALE four corners brewing "local buzz",draft | 7 |  |
| KOLSCH oak highlands brewing "all good"            | 6 |  |
| BLOOD ORANGE WHEAT 3 nations brewing               | 7 |  |
| BOCK shiner bock                                   | 6 |  |
| NON-ALCOHOLIC peroni 0.0%                          | 6 |  |

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