

PARTHENOPE

APPETIZERS

Charcuterie Salumi e Formaggi – 25

Prosciutto di parma, Soppressata, Speck, Mortadella, Parmigiano Reggiano, Truffle caciotta cheese

Burrata Caprese - 21

Thinly sliced prosciutto di parma, fresh tomato, olives

Frittura all’ Italiana -18

Crocche, arancini, motanara, & zucchini alla julienne

Insalata di Mare - 21

Octopus, calamari, baby shrimp, mussels, and clams

Sauteed Mussels & Clams - 21

Served over crostini

Crispy Calamari & Shrimp - 22

Complimented by zuchinne with spicy marinara sauce

Baby Octopus alla Luciana - 21

Served with Capers, crostini, light tomato sauce

Polpette al Sugo -14

Homemade angus meatballs served with fresh ricotta & foccacia

MAIN COURSE

Pan Seared Salmon - 34

Served with Rainbow carrots and marble potatoes in a cherry tomato and berry caper white wine sauce

Grilled Branzino - 31

Mediterranean sea bass grilled with mixed seasonal veggies

Grilled Octopus - 31

Served with sauteed baby spinach and chick pea puree

Grilled Seafood Platter - 35

Salmon, Branzino, calamari and shrimp served with rainbow carrots and marble potatoes

Veal Chop Milanese - 42

Bone in veal chop, thinly pounded, crispy pan fried topped with arugula, multicolored tomatoes, shaved parmigiano cheese

Scaloppine di Vitello Mare e Monti -34

Sautéed porcini mushroom and shrimp over demi glace sauce served with rainbow carrots and marble potatoes

Chicken Milanese - 30

Crispy pan fried thinly pounded chicken topped with arugula, multicolored tomaotes, & shaved parmigiano

12 Oz Pork Chop - 36

Grilled with hot and sweet peppers in a port wine sauce with roasted potatoes and rainbow carrots

Zuppa di Pesce - 38

Clams, mussels, calamari, shrimp, over linguine

AUTHENTIC
NEAPOLITAN
CUISINE

SOUPS - 9

Pasta e Fagioli

Parthenope’s Soup of the Day

ITALIAN AMERICAN
FAVORITES

Penne alla Vodka - 23

Spaghetti & Meatball - 25

Fettucine Alfredo - 23

Chicken Parmigiana - 28

Pollo Scarpariello - 28

Chicken with mushrooms, sausage, potato, cherry peppers and white wine vinegar

Veal Piccata - 31

Veal scallopine in a lemon butter sauce

Veal Marsala - 31

Veal scallopine in a marsala wine sauce

Ask your server if you have any special requests, we would be happy to accommodate you.

SIDES - 6

Broccoli

Sauteed Spinach

Potatoes

French Fries

Side of Pasta

Grilled Vegetables

Broccoli Rabe - 8

DESSERTS

Tiramisu - 10

Limoncello Cake - 12

Italian Cheesecake - 12

Italian Sorbet - 9

Cannoli - 8

SALADS

Grilled Baby Caesar Salad - 15

Topped with Caesar Dressing, shaved parmigiano, crostini bread

Beets Carpaccio - 18

Thinly sliced roasted beets, arugula, multicolor tomaotes, goat cheese, and truffle oil

Baby Spinach Salad - 16

Gorgonzola , walnuts, fresh orange wedges, red onion , multicolored tomatoes served over raspberry vinaigrette

House Salad - 9

Spring Mix, red onion, multi colored tomatoes, cucumber, fresh fruit served over balsamic vinaigrette

Add to any salad:

- Grilled Chicken - \$8
- Grilled Shrimp - \$12
- Grilled Salmon - \$12

PASTA

Ziti alla Genovese - 32

24 hour slowly braised short rib and onion

Paccheri al Ragu - 32

Short Rib Over San Marzano Tomato Topped with homemade ricotta

Pasta e Patate con Provola - 25

Served with smoked mozzarella and parmigiano

Fettucine Bolognese - 26

100% Angus beef in a traditional tomato meat sauce

Homemade Gnocchi al Tegamino - 25

Served with smoked mozzarella baked in a terra cotta plate

Spaghetti ai 3 Pomodori - 23

Multicolor tomatoes, garlic, and fresh basil served in a light tomato sauce

Fusilli Pesto e Gamberi - 29

Pasta over basil pesto sauce and shrimp

Lobster Ravioli - 30

Lobster stuffed ravioli served over creamy saffron sauce, baby spinach and shrimps

Gnocchi Vongole e Zucchini - 32

Fresh clams, zucchini, multicolored tomatoes in a white wine sauce

Spaghetti a Vongole - 28

Fresh clams in a white wine or multicolored tomatoes sauce

Pasta e Fagioli con Cozze - 25

Mixed shape pasta with beans served with fresh mussels

Short Rib Ravioli - 25

Served with butter sage in a light cream sauce

Bucatini Matriciana - 23

tomatoes, basil, guanciale, onions and pecorino romano

PIZZA

Margherita - 18

fior di latte, san marzano tomatoes, basil and a drizzle of olive oil

Marinara - 14

san marzano tomatoes, garlic, oregano, and a touch of olive oil

Cheese - 16

mozzarella cheese on a light tomato sauce base.

Capricciosa - 20

ham, mushroom, artichokes and black olives

Salsiccia e Friarielli - 19

broccoli rabe and sausage on a white cheese pizza (no sauce)

Mortazza - 20

mortadella, burrata, & pistachio

Diavola - 19

spicy salami and mozzarella with tomato sauce.

Parthenope - 21

cherry tomatoes, rucola, & shaved parmigiano

Vegetariano - 20

tomato, zucchini, eggplant, spinach & broccoli

Cacio e Pepe - 22

fior di latte, pecorino romano cheese, & black pepper

Provola e Pepe - 22

plum tomato, smoked fior di latte, pepper, and basil

Amatriciana - 22

guanciale (italian bacon), plum tomato, smoked mozzarella & fresh basil

Ripieno Forno - 21

baked calzone with salami, mozzarella and light tomato sauce

Ripieno Fritto - 21

fried calzone with salami, mozzarella and light tomato sauce

Toppings - 3

Peperoni, Meatball, Broccoli, Sausage, Pepper, Onion, Bacon, Olive, Eggplant, Mushroom, Ham, Arugula, Spinach, Pineapple

\$5

Chicken, Prosciutto di Parma & Broccoli Rabe

DRINKS

Soft Drinks - 3.5

Coke
Sprite
Diet Coke
Coke Zero
Ginger Ale
Lemonade
Orange Juice
Apple Juice

Bottled Water - 8

San Pellegrino
Acqua Panna

Coffee

American Coffee - 2.5
Espresso - 3.5
Cappuccino - 4.5

Beers

Heineken - 6
Heineken 0% - 6
Coors Light - 7
Peroni - 7
Miller Lite - 6
Yuengling - 7
IPA Sierra Nevada - 7
Birra Flea Blonde Ale - 10