

ANTIPASTI *appetizers*

OLIVES | 6

CALAMARI | 11

MOZZARELLA FRITTA | 7.5

ARANCINI | 8.5

bacon, mozzarella, jalapeño cream

TRUFFLE FRIES | 7

truffle oil, chives, shaved parmesan, chipotle aioli, ketchup

WINGS | 10

garlic, parmesan, cream

MEATBALLS | 8

three all beef meatballs, marinara, parmesan, side of focaccia

PANE *bread*

JALAPEÑO ARTICHOKE DIP | 9

served with crostini

BRUSCHETTA | 8

pesto, tomatoes, garlic, basil, shaved parmesan, balsamic glaze

FOCACCIA | 4

rosemary, parmesan, EVOO, marinara

FOCACCIA RUSTICA | 5.5

smoked mozzarella, rosemary, EVOO marinara

PASTA

CAMPANELLE | 11

fresh pasta, ricotta alfredo, basil pesto

ADD sautéed shrimp 4.5 | grilled chicken 3

MEZZE RIGATONI | 10

fresh pasta, pork & beef bolognese, parmesan

TRADITIONAL LASAGNA | 10

marina, ricotta, mozzarella, ground beef, basil

SPAGHETTI DIAVOLA | 10

fresh pasta, spicy marinara, mushrooms, sweet roasted mini peppers

ADD meatballs 2 each | sausage 3



BAKED IN A WOOD BURNING OVEN AT 900° FOR ABOUT 90 SECONDS, OUR PIZZA IS COOKED JUST AS IT IS IN NAPLES, ITALY. OUR CERTIFIED PIZZAIUOLI ARE TRAINED ARTISANS DEDICATED TO PRESERVING THE TRADITIONS OF PIZZA MAKING. OUR PIZZAS FEATURE HOUSE-MADE MOZZARELLA, AUTHENTIC SAN MARZANO (D.O.P.) TOMATOES, AND 48-HOUR DOUGH CRAFTED FROM CAPUTO “00” FLOUR. A BEAUTIFULLY BLISTERED CRUST, A SIGNATURE OF PIZZA NAPOLETANA, IS THE FINAL TOUCH ON OUR HAND-CRAFTED PIZZAS.

PERSONAL PIZZA NAPOLETANA

MARGHERITA | 10

house mozzarella, tomato sauce, basil, EVOO

NEW YORK | 10

house mozzarella, tomato sauce, oregano, EVOO

MARGHERITA EXTRA | 13

mozzarella di bufala, tomato sauce, basil, EVOO

THE MCKINNEY | 15

house mozzarella, tomato sauce, salami, hot capicola, sausage, basil

DIAVOLA | 14

house mozzarella, tomato sauce, sausage, sweet roasted mini peppers, jalapeño, basil

CAPRICIOSA | 14.5

house mozzarella, tomato sauce, ham, mushrooms, artichokes, kalamata olives

SALAMINO E FUNGHI | 14.5

house mozzarella, tomato sauce, salami, mushrooms, smoked mozzarella, garlic, basil

PESTO CHICKEN | 13.5

house mozzarella, pesto, ricotta, chicken

THE DALLAS | 14

house mozzarella, tomato sauce, meatball, sausage, pepperoni, oregano

TEXAS HEAT | 14

house mozzarella, tomato sauce, sopressata, jalapeño, garlic, oregano

SMOKY | 15

house mozzarella, tomato sauce, chicken, bacon, smoked mozzarella, basil

CONTADINA | 12.5

house mozzarella, tomato sauce, mushrooms, sausage, basil

QUATTRO FORMAGGI | 13

house mozzarella, ricotta, smoked mozzarella, shaved parmesan, oregano (*white pizza*)

ARUGULA & PROSCIUTTO | 16

house mozzarella, arugula, prosciutto di parma, balsamic glaze, shaved parmesan (*white pizza*)

PARMA | 16

mozzarella di bufala, prosciutto di parma, shaved parmesan, EVOO (*white pizza*)

CREATE YOUR OWN PIZZA choose MARGHERITA or NEW YORK and add toppings:

CHEESE	1.5 EACH	ricotta, smoked mozzarella, shaved parmesan
	3 EACH	mozzarella di bufala
MEAT	1.5 EACH	pepperoni, bacon, sausage, ham, beef meatball, chicken
	3 EACH	prosciutto di parma, hot capicola, sopressata, salami, anchovy
VEGETABLE	1.5 EACH	jalapeño, red onion, black olive, kalamata olive, garlic, mushroom, arugula, spinach, artichoke, roasted mini peppers, pepperoncini

INSALATE *salads*

HOUSE | SM 4 / LG 7

mixed greens, tomatoes, red onions, balsamic vinaigrette

CAESAR | SM 4 / LG 7

romaine, parmesan, croutons, caesar dressing

CAPRESE (seasonal) | 10 / 13 (BUFALA)

mozzarella, tomato, basil, EVOO

CAVALLI | 10

mixed greens, pine nuts, shaved parmesan, prosciutto, balsamic vinaigrette

IRVING | 8

mixed greens, goat cheese, candied pecans, dried cherries, balsamic vinaigrette

NOCI | 9

mixed greens, marinated beets, brandied walnuts, tomatoes, goat cheese, champagne vinaigrette

INSALATA CON JALAPEÑO | 9

romaine, bacon, red onion, tomatoes, croutons, jalapeño cream dressing

MAKE IT A MEAL! Add to any salad:

sautéed shrimp 4.5 | grilled chicken 3

DOLCI *desserts*

TIRAMISU | 8

mascarpone, chocolate, ladyfingers, espresso

CANNOLI | 5

ricotta, chocolate chips

LIMONCELLO CAKE | 8

mascarpone, lemon sponge cake, white chocolate

ZEPPOLE | 8

Italian donuts, cinnamon sugar, cannoli cream

LA NUTELLA PIZZA | SM 8 / LG 12

nutella, chocolate, hazelnut

S'MORES PIZZA | SM 8 / LG 12

nutella, graham cracker, marshmallow

WINE LIST

GLASS	HALF BOTTLE	BOTTLE
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SIGNATURE COCKTAILS

MIMOSA 7 orange juice, prosecco	SEASONAL SANGRIA 8 ask your server
NEGRONI 9 gin, contratto rosso, campari	ITALIAN SPRITZ 9 prosecco, campari, soda, olive
MILANO MULE 10 limoncello, amaretto ginger beer, lemon juice	WITHERSPOON OLD FASHIONED 11 bourbon, bitters cherry, orange, sugar
LEMON DROP MARTINI 11 vodka, contratto bianco, limoncello, lemon juice	FRONT PORCH PEACH TEA 8 old smoky peach moonshine, sweet tea, lemonade
MARGARITA 10 tequila, lime juice, orange juice, triple sec, black sea salt	BLOODY MARY 8 vodka, bloody mary mix, celery, black sea salt

NON-ALCOHOLIC BEVERAGES

FRESH BREWED ICED TEA	2.5
COKE, DIET COKE	2.5
SPRITE, ROOT BEER	2.5
DR. PEPPER, DIET DR. PEPPER	2.5
FANTA ORANGE, LEMONADE	2.5
COFFEE & HOT TEA	2.5
SAN PELLEGRINO (SPARKLING ~0.5L)	5
AQUA PANNA (STILL)	3

SPARKLING WINE

CARPENE MALVOLTI PROSECCO DI CONEGLIANO	VENETO, ITALY	8.5	—	35
CARPENE MALVOLTI BRUT ROSÉ	VENETO, ITALY	10	—	40

WHITE WINE ON TAP

REATA MOSCATO	CALIFORNIA	9	18	34
SIMI SAUVIGNON BLANC	SONOMA COUNTY, CA	7.5	15	28
ROUND POND SAUVIGNON BLANC	RUTHERFORD, CA	9.5	19	37
TANGENT ALBARIÑO	EDNA VALLEY, CA	8.5	17	33
CANTINA VOLPI PINOT GRIGIO	VENETO, ITALY	8	16	30
GAZERRA PINOT GRIGIO	SICILY, ITALY	7	14	27
SCARPETTA FRICO BIANCO	FRIULI-VENEZIA GIULIA, ITALY	6	12	23
TREFETHEN FAMILY VINEYARDS DRY RIESLING	OAK KNOLL, CA	9	18	35
TIAMO GRILLO	SICILY, ITALY	6	12	23
DUCHMAN TREBBIANO	TEXAS	7	14	27
ANNABELLA CHARDONNAY	YOUNTVILLE, CA	8	16	31
COPAIN 'TOUS ENSEMBLE' CHARDONNAY	MENDOCINO, CA	11.5	23	45

RED WINE ON TAP

PALI "RIVIERA" PINOT NOIR	SONOMA COAST, CA	10	20	39
BENCH PINOT NOIR	SONOMA COAST, CA	11.5	23	45
HOPE FAMILY TROUBLEMAKER	CALIFORNIA	10	20	38
GRAN PASSIONE VENETO ROSSO	VENETO, ITALY	7	14	27
SCARPETTA FRICO ROSSO	TUSCANY, ITALY	6	12	23
VINSPINA SANGIOVESE	TUSCANY, ITALY	10	20	38
VITE ESTATE MERLOT	VENETO, ITALY	7.5	15	28
CANTINA VOLPI MONTEPULCIANO	ABRUZZO, ITALY	7	14	27
ST. FRANCIS OLD VINE ZINFANDEL	SONOMA COUNTY, CA	10	20	39
GAZERRA NERO D'AVOLA	SICILY, ITALY	7	14	27
ALTOS LAS HORMIGAS MALBEC	MENDOZA, ARGENTINA	7.5	15	28
OBERON CABERNET SAUVIGNON	NAPA VALLEY, CA	10.5	21	40
SOLESE CHIANTI	TUSCANY, ITALY	8.5	17	33

DRAFT BEER

PERONI, ITALY	6
MILLER LIGHT, WISCONSIN	4.5
COORS LIGHT, COLORADO	4.5
SHINER BOCK, TEXAS	5
OSKAR BLUES DALE'S PALE ALE, TEXAS	6.5
BLUE MOON, COLORADO	6
FAT TIRE, COLORADO	6.5
LAGUNITAS IPA, CALIFORNIA	6.5
GUINNESS, IRELAND	7

BOTTLE/CAN BEER

BUD LITE, MISSOURI	4.5
MICHELOB ULTRA, MISSOURI	4.5
PABST BLUE RIBBON, WISCONSIN	4.5
BIRRA MORETTI, ITALY	5.5
DOS EQUIS, MEXICO	4.5
CORONA EXTRA, MEXICO	5
NEGRA MODELO, MEXICO	5
MODELO ESPECIAL, MEXICO	5
LAKWOOD SEASONAL, TEXAS	6
REVOLVER BLOOD & HONEY, TEXAS	6
COMMUNITY IPA, TEXAS	6
DEEP ELLUM DALLAS BLONDE, TEXAS	5.5
RAHR TEXAS RED, TEXAS	6
FOUR CORNERS EL CHINGON, TEXAS	6
AVERY ELLIES BROWN, COLORADO	6
DESCHUTES PORTER, OREGON	5.5
STONE DELICIOUS IPA (GF), CALIFORNIA	6
ANGRY ORCHARD CIDER, OHIO	5
AUSTIN EASTCIDERS, TEXAS	5.5