

# MENU

## PARTENOPE 081

### Tradition, quality and care.

The dishes in our restaurant reflect the city of Naples, as we only use fresh, organic ingredients from the Neapolitan area. We present authentic Italian cuisine and bring a piece of home into our kitchen.

In line with the Slow Food Movement, we value quality, sustainability and the origin of our food.

Slow Food is a global network of communities and activists united by one goal: ensuring access to good, clean, and fair food. Founded in Italy in 1986, it now spans over 160 countries.

In contrast to fast food culture, where meals are often prepared quickly and cheaply, Slow Food advocates a more conscious approach—food prepared with care, attention and time, reminding us of the importance of slowing down and really enjoying what we eat.

## Starters

### ANTIPASTI

Mozarella di bufala D.O.P. mix of Italian cheeses, olives, mix of Italian vegetable side dishes, homemade bread **18**

### BRUSCHETTA

Crispy homemade bread with fresh cherry tomatoes, basil, garlic and extra virgin Olive Oil **7,5**

### BURRATA DI BUFALA E POMODORINI

Burrata D.O.P. (125g), salad, cherry tomatoes and olive oil **12**

### MONTANARA CLASSICA

*\*Vegan possible*  
Fried mini pizzas with San Marzano tomatoes and parmesan (2pc) **8,9**

### ARANCINO NORMA

Breaded rice ball with tomato sauce, eggplant and melted mozzarella **4,9**

### CROCCHÈ NAPOLETANO

Golden potato croquette with Provolone cheese, parsley, Parmesan and black pepper **4,5**

### NEW DOPPIO CRUNCHY

Our signature double-layer padellino dough, made from a blend of wheat, spelt, soy and rice, slowly fermented for depth and digestibility, is baked to a crispy exterior with a soft interior. Served with your choice of classic Italian fillings:

#### Ragù Genovese

Slow-braised beef ragù with tender onions and Pecorino fondue **8,5**

#### Vesuvio

Pizzutello tomato stew with crispy basil, grated Roman conciato cheese and black olives **7,5**

#### OLIVES

Italian olives **3,9**

#### HOMEMADE BREAD

**3**

## Pizza

### MARINARA NAPOLETANA

*\*Vegan possible*

San Marzano tomatoes, Cetara anchovies, Black Olives, Capers, Garlic and Oregano **11,9**

### MARGHERITA

San Marzano tomatoes, Fior di latte, Basil, Olive oil **12,5**

### PROVOLA E PEPE

San Marzano tomatoes, Provola Di Agerola, Black Pepper, Basil, Olive Oil **13**

### BUFALINA 2.0

San Marzano tomatoes, Cherry tomatoes, Mozzarella di bufala D.O.P., Parmesan, Basil and Olive Oil **16**

### DIAVOLA

San Marzano tomatoes, Spicy spianata salami, Fior di Latte, Basil and Olive oil **16**

### VEGETARIANA

Yellow tomato sauce, Fior di Latte, Zucchini, Eggplant, Roasted Artichoke hearts, Basil and Olive oil **16**

### VEGANA

Yellow tomato sauce, Zucchini, Eggplant, Marinated Artichokes, Basil and Olive Oil **15**

### CAPRICCIOSA

San Marzano tomatoes, Fior di Latte, Italian cooked ham, mushrooms, artichokes and olives. **16,9**

### COTTO E FUNGI

San Marzano tomatoes, Fior di Latte, fresh mushrooms and Italian cooked ham **16**

### 4 FORMAGGI

Provola di Agerola D.O.P., Parmigiano Reggiano, Pecorino, Gorgonzola D.O.P., Basil, Olive Oil **16,5**

### BURRATA TARTUFO

San Marzano tomatoes, Creamy Burrata D.O.P. (Stracciatella), Summer Truffle, Basil, Olive Oil, Basil **18,9**

### TOPINAMBUR

Topinambur cream, Fior di Latte, Dried tomatoes, Topinambur chips, Homemade pickled onions, Stranded chili

Made for the 2024 World Pizza Championship held in Naples by our Chef Francesco Scognamiglio, ranking 16th out of 400. **18**

### CALZONE CLASSICO

Filled with ricotta, Salami Napoli, Pork Rinds, Fior di Latte, San Marzano tomatoes and Olive Oil **16,9**

### CALZONE VEGETARIANO

Filled with ricotta, Smoked provola Cheese, Yellow Tomatoes, Fried Eggplant, Basil and Olive Oil **16**

+Extra Burrata **4**

+Extra Salami/Ham **3**

+Extra Gorgonzola/Mozzarella/Provola **3**

+Extra Veggies **3**

## Pasta

### Monday to Wednesday

#### Cannelloni Vегgie

Vegetable ragoù and Ricotta **15**

#### Cannelloni Ragù Napoletano

Beef Ragù and Ricotta **16**

### Thursday to Sunday

#### O SOLE MIO

*\*Vegan possible*

Pasta (120gr) with a tempting sauce of yellow tomatoes with stracciatella, fresh basil and lemon zest +Extra Sardinian anchovies **3** **16,5**

#### RAGÙ NAPOLETANO

Rigatoni (120gr) accompanied by a rich, slow-braised beef ragù simmered in San Marzano tomato sauce and parmesan **16,9**

#### RAGÙ GENOVESE

Rigatoni (120gr) with tender beef ragù, slowly braised for over 12 hours, with golden brown fried onions from Montoro, Campania and parmesan **16,9**

#### PASTA TARTUFO

Manfredi pasta (120gr) with parmesan, butter and aromatic black truffle **22**

## Secondi

### PARMIGIANA DI MELANZANE

Layeder eggplant in a rich tomato sauce with melted parmesan, mozzarella and fresh basil **13**

### ENTRECOTE (250Gr)

Juicy Argentinian beef, grilled and served with baked potatoes and a fresh salad **26**

## Side

### RUCOLA GRANA E POMODORINI

*\*Vegan possible*  
Rocket, Grana Padano and fresh cherry tomatoes small **6,9** / big **12**

### PEPERONI IN PADELLA

Fried red bell peppers with Capers and Olives **6,9**

### MELANZANE A FUNGHETTO

Fried aubergines with Cherry tomatoes **6,9**

### ZUCCHINE ALLA SCAPECE

Fried Zucchini with Mint and Garlic **6,9**

*\* Seasonal availability*

## Dessert

### TIRAMISU

Mascarpone cream, espresso-soaked ladyfingers and cocoa powder **7,5**

### PANNA COTTA

Basil Panna Cotta with passion fruit sauce **6,9**

## Kids

### PIZZA BAMBINO

Margherita **8**

Cotto

(Margherita + cooked ham) **9**

### PASTA BAMBINO

Small portion of pasta for children, served in a tomato sauce **8**

## GLUTEN FREE

## Starters

### BRUSCHETTA

**9,5**

## Pizza

Our gluten-free pizzas are available - Friday - Saturday from 5 pm to 10 pm.

We also want to emphasise that we have a separate section and oven dedicated exclusively to gluten-free pizzas for those with gluten sensitivities and allergies.

### MARGHERITA

**18**

### VEGETARIANA

**20**

### BUFALINA 2.0

**21**

### VEGANA

**19**

### MARINARA

**17,5**

### DIAVOLA

**20**

## Pasta

Gluten-Free Pasta available daily.

There is a small possibility of Gluten contamination in the pasta as it is not prepared in a separated kitchen.

Waiting time around 25-30 min.

### O' SOLE MIO

**18**

### RAGÙ GENOVESE

**20**

### RAGÙ NAPOLETANO

**19,5**

### PASTA TARTUFO

**25**

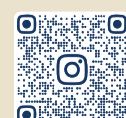
## PARTENOPE 081 FRIEDRICHSHAIN BERLIN

### YOUR FEEDBACK IS IMPORTANT TO US

Loved your experience? Snap a photo, tag us on Instagram, or leave a Google Review, and enjoy a **limoncello** on us.



GOOGLE REVIEW

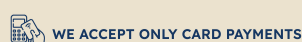


INSTAGRAM  
partenope\_081

www.partenope081.com

## MENU

All prices are in € and include tax. We charge 50c for take away boxes.



WE ACCEPT ONLY CARD PAYMENTS

Please be aware that during pick times the waiting time can be longer due to the limited pizza oven capacity.

### Icon Guide

Here you can find the allergen iconography. You will find these icons next to each dish.

