



Pizza e Passione! *La vivanda scugnizza*, the street urchin's meal, has conquered the tables of the world. Here at Vecchia Napoli we have left no stone unturned to bring the very best of Neapolitan and indeed Italian Pizza to your table.

The wood-burning oven, *forno a legna*, was constructed by maestro *fornaiolo Ugo dall'Oglio*, whose family has been in this trade for four generations. The wood is slow burning beech or oak, cut down in sustainable woodlands.

Having learnt the trade from the Masters, we have imported our essential ingredients, our flour, tomato and mozzarella from Italy, from the same producers that supply them. We have done our best to offer an interesting choice of Pizza. Some traditional – foremost amongst which is the *Marinara*, which most of you will be surprised to see has no fish or seafood! – and our own tried recipes.

Piatti Tipici – *La Campania a tavola!* *Mozzarella di Bufala, Cozze Pepate, Pasta e Patate con Provole, Polpetielli Affogati, Paccheri con Baccalà*. If you're not in a Pizza mood, go for one of our other dishes. A fresh salad or antipasto, a frittata or a plate of pasta all cooked to classical Campanian recipes or with products typical of the region. Fresh fish and meat specialities are also recommended.

I Vini – Despite being a humble pizzeria, at Vecchia Napoli, we have sought to present our patrons with an interesting selection of wines at reasonable prices from Malta, Italy and the New World. We have, moreover, attempted to offer a good choice of wines from Campania of which Naples is the regional capital.

Until recently, Campania, probably the world's oldest producing region of fine wines, was little known internationally. It's numerous, unique wine varieties with names such as Greco di Tuoro, Aglianico and Lacrima Christi echo from the momentous days of Magna Graecia and Imperial Rome. After years in the wilderness, thanks to proud and dynamic wine-making families like the Mastroberardinos (Terredora) and the Avallones (Villa Matilde), Campanian wines are once again in their rightful place amongst the favourite wines of the world, enticing wine drinkers with their fresh, volcanic soil taste.

Also on offer at great value are our selected house wines from the Feudi di San Gregorio.

Buon Appetito!

AUTENTICO
FORSO A LEGNA

• ANTIPASTI / PRIMI •

PARMIGIANA DI MELANZANE (V) (G) (L) €9.50

An aubergine, tomato and basil sauce, parmesan cheese bake with mozzarella fior di latte.

CROSTINI CON FUNGHI E SCAMORZA AFFUMICATA (GC) (L) (V) (G) €5.50

Toasted bread topped with mushrooms & smoked scamorza cheese.

PANELLE (V) (G) €4.50

A traditional Sicilian street food - crispy chick pea flour fritters flavoured with fresh herbs.

CROSTINI DI OLIVE E POMODORO (G) (GC) (V) €5.50

Toasted bread with tomato, fresh herbs, garlic and black olives.

ANTIPASTO ITALIANO (G) (L) €19.25

An Italian platter to share in which includes salami cacciatore, pepato cheese, eggplant baked parmigiana, calamari fritti, sundried tomatoes, caponata vegetables and crunchy fresh bread.

FRITTO MISTO (G) (F) €17.50

A basket full of crispy calamari, crispy white bait and deep fried school prawns.

BUFALA IMPANATA (G) (L) €11.50

Deep fried breaded mozzarella di bufala filled with olive tapenade and basil served with a sweet caponata.



specialita`

CESTINO DI CALAMARI FRITTI (G) €9.50 / €15.85 (250 grms)

A basketful of crispy calamari rings.

(Optional Garlic Aioli Dip €1.25 - A strong garlic flavoured mayonnaise)

• INSALATONI •

INSALATA CAPRESE (V) (G) (L) €9.95

Mozzarella di bufala, tomatoes & basil.

INSALATA LA NORDICA (L) (F) €11.95

Crisp lettuce leaves, rucola, smoked salmon slivers, mozzarella di bufala, cucumber, radish and a fresh fennel and lemon dressing.

INSALATA DI GRANO BULGAR E PRIMO SALE (V) (N) (L) €11.95

Bulgar wheat garnished with primo sale cheese, sliced onions, green olives, walnuts, and mint with baby spinach & cherry tomatoes

INSALATA BUFALA (G) (L) €13.25

A whole mozzarella di bufala, served on a bed of rucola, with fresh slivers of Parma ham, slices of salami Napoli and grissini.

INSALATA POLLASTRELLA €11.95

Crisp lettuce leaves, rucola, grilled boneless chicken legs, tomatoes, green olives & olive oil.

• FOCACCE •

FOCACCIA DEL CORNO (G) (V) Tomatoes, garlic, peperoncino & oregano. €5.95

FOCACCIA FUORI GROTTA (G) (V) Garlic, rosemary & black pepper. €5.95

FOCACCIA LA NUDA (V) (G) (L) Mozzarella di bufala, rucola, cherry tomatoes & oregano. €11.95

• BAMBINI •

PIZZA TOPOLINO €6.50

PIZZA WUDY €7.00

CHICKEN NUGGETS & CHIPS €5.50

PASTA with butter & cheese or tomato sauce. €4.50

BURGER BAMBINI (G) (L) €7.50

Scottona beef burger with tomato slices and mozzarella cheese.

• PASTA •

SPAGHETTI CON OLIO, AGLIO E PEPERONCINO (G) (V) €9.25

This typical spaghetti is simply tossed with simple ingredients of garlic, olive oil & red pepper has come a long way from the back streets of Naples to become a favourite.

SPAGHETTI CON FILETTO DI POMODORO (G) (V) €9.45

Spaghetti tossed with a light sauce of cherry tomatoes, garlic & oregano.

RIGATONI AL RAGU' CLASSICO NAPOLETANO (G) (GC) €11.50

Macaroni with beef and sausage slow braised in a tomato sauce. A true taste of Naples.

LINGUINE DEL DIRETTOR MARTINO (G) (GC) (L) (N) €11.50

Linguine tossed with prosciutto crudo chopped hazelnuts, pecorino, garlic, butter & rosemary.

SPAGHETTI ALL' AMATRICIANA (G) (GC) (L) €11.50

An Italian classic crispy guanciale, tomato sauce, fresh basil finished with pecorino cheese.

LINGUINE SALSICCIA (G) (GC) €11.50

Linguine aglio olio, Sicilian sausage, rucola, white wine and fennel seeds.

SPAGHETTI ALLE VONGOLE (G) (GC) (L) €12.50

Spaghetti with fresh clams, cherry tomatoes, olio, aglio & peperoncino.

STROZZAPRETI CON GAMBERI E ZUCCHINE (G) (GC) (L) €12.95

Strozzapreti pasta cooked in a prawn bisque, with king prawns, marrows and lemon zest.

LASAGNE AL RAGU' DI BOLOGNA (G) (GC) (L) €10.95

Traditional baked lasagne with a Bolognese sauce.

PENNE NORMA (V) (GC) (G) (L) €11.50

Penne with aubergines, garlic, basil, ricotta salata, mozzarella and Grana.

PANZEROTTI COI FUNGHI PORCINI (G) (N) (V) (L) €12.50

Pasta parcels with a funghi porcini stuffing tossed with butter, fresh sage, walnuts, & garlic.



specialita'

LUMACONI AL FORNO (V) (G) (GC) (L) €10.95

Large pasta shells filled with ricotta, parmesan cheese & parsley, baked with tomato, mozzarella & basil.

• GRIGLIA E CUCINA •

COSCIETTE DI POLLO CON MIELE AI FERRI (GC) €18.50

Charcoal grilled boneless chicken legs seasoned with honey, thyme, garlic, salt, pepper & olive oil.

SALMONE AL FORNO (GC) (F) (L) €18.95

Oven baked salmon with white wine, fresh herbs and a touch of garlic.

BISTECCA AI FERRI (GC) €24.95

Grilled rib eye of prime Italian beef.

PESCE SPADA ALLA GRIGLIA €18.95

Grilled swordfish topped with coarsely chopped tomatoes, black olives and fresh summer herbs.

COTOLETTA PALERMITANA (G) (L) (GC) €20.25

A pan fried ribeye steak coated in a bread crumb, pecorino and parsley crust.

A selection of fresh fish depending on availability.

• BURGERS •

AL CAPONE (G) (L) €12.50

Scottona beef burger with rucola, thinly sliced onion, mushrooms and melted smoked cheese.

BURGER CAPRESE (G) (L) €11.95

Scottona beef burger with tomato slices, basil and melted Italian mozzarella.

LA PORCHETTA IN CIABATTA (G) (GC) €12.95

Slow cooked rosemary flavoured roast belly of suckling pig served in a warm, crisp ciabatta.

• PIZZA •

ALLA MARINARA (G) (V) *Tomatoes, garlic & oregano* €7.50

ALLA MARGHERITA (G) (V) (L) *Tomatoes, mozzarella fior di latte & basil.* €8.50

LA VEGETERIANA (G) (V) (L) *Tomato sauce, mozzarella fior di latte, aubergines, zucchini, bell peppers & oregano.* €9.50

ALLA CAPRICCIOSA (G) (L) *Tomatoes, mozzarella fior di latte, mushrooms, artichoke hearts, olives & smoked ham.* €10.50

BELLA MALTA (G) (L) *Tomatoes, mozzarella fior di latte, sundried tomatoes, Maltese sausage, goat's cheese, coriander & onions.* €10.95

LA REGINA MARGHERITA (V) (G) (L) *Tomatoes, fresh mozzarella di bufala, olive oil & basil.* €10.95

FUNGHI BIANCA (G) (L) (GR) *Mushrooms, pancetta, garlic, mozzarella fior di latte & smoked scamorza cheese.* €10.95

DEL SUD (V) (G) (L) *Tomatoes, mozzarella fior di latte, aubergines, Grana Padano & basil.* €10.45

CALZONE VECCHIA NAPOLI (G) (L) *Tomatoes, mozzarella fior di latte, ricotta, smoked ham & Grana Padano.* €10.95

PIZZA DEL CARMINE (G) (L) (F) *Tomatoes, mozzarella fior di latte, tuna, anchovies, onions, olives, garlic & oregano.* €10.95

OTTO PECCATTI (L) (G) *Tomatoes, mozzarella & salami piccante.* €10.50

CALZONE SAN GIUSEPPE (G) (L) *Tomatoes, mozzarella fior di latte, onions, salame piccante & Grana Padano.* €10.95

MAIALONE (G) (L) *Tomatoes, mozzarella fior di latte, salsiccia calabrese, smoked ham & Maltese sausage.* €11.50

VESUVIO (V) (G) (L) *Mozzarella fior di latte, parmigiano reggiano, emmenthal svizzero, fontina, italico, rucola, trevisana & Grana Padano.* €11.50

PATRIA (G) (L) *Tomatoes, mozzarella di bufala, provolone piccante, ricotta, salame piccante, mushrooms, rucola & fresh basil.* €11.95

PIZZA SNELLA (G) (L) *Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo & Grana Padano.* €11.95



specialita`

CALZONE CAPO DI MONTE (G) (L) €14.45

Mozzarella fior di latte, parmigiano reggiano, emmenthal svizzero, fontina, italico, crema di funghi e tartufi, trevisana, rucola, prosciutto crudo & Grana Padano.

Extra ingredients may be added at a charge of €1.20. Whole Mozzarella di Bufala €4.95

*Should you have any specific dietary requirements or food allergies,
please make sure that you inform a member of our staff.*