



Pizza e Passione! *La vivanda scugnizza, the street urchin's meal, has conquered the tables of the world, and today it is official, Pizza is the meal eaten more than any other worldwide. Here at Vecchia Napoli we have left no stone unturned to bring the very best of Neapolitan and indeed Italian Pizza to your table. Our Pizzaioli have spent several weeks in Milan with Massimo Francavilla, Pizza champion of Europe, and in Naples with Ernesto Cacialli, chosen to prepare the Pizza for President Clinton during his visit to Naples.*

The wood-burning oven, forno a legna, was constructed by maestro fornaio 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 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 of seafood! – and our own recipes. The Calzone Capo di Monte is judged to be Malta's favourite pizza – a prize winner.

Piatti Tipici - Vecchia Napoli is far from just Pizza. La Campania a tavola! Antipasti, pasta, grills and stews are prepared using the best available ingredients. House specialities are the Cestino di Calamari, Lumaconi ripieni di Ricotta and the Saltimbocca alla Sorrentina. There are several other mouth-watering dishes on offer causing un imbarazzo della scelta, an embarrassment of choice"

I Vini – Despite being a humble pizzeria, we, at Vecchia Napoli, 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. Try our house wine by the bottle or by the glass, both red and white carefully selected from a reputable wine producer near Benevento.

Buon Appetito!

**AUTENTICO.
FORNO A LEGNA.**

• ANTIPASTI / PRIMI •

PANELLE (V) (G) €5.25

A traditional Sicilian street food – Chick pea flour fritters flavoured with fresh herbs

CROSTINI CON POMODORO (G) (CG) (V) €5.95

Toasted bread with tomatoes, fresh herbs and garlic

CROCCHETTE DI PATATE (G) (L) (E) €6.50

Duo of potato croquettes filled with grana padano cheese and smoked ham, and another with mozzarella fior di latte, fresh spinach

POLPETTE DI NEONATI (G) (GL) (E) €6.95

Little fish fritters flavoured with lemon, garlic, a hint of chilli and fresh herbs

E PALL 'E RISO (G) (L) (E) €7.25

Traditional riceball with a meat sauce and mozzarella filling, served in a light tomato sauce flavoured with grana padano, oregano and basil

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

Baked layers of aubergines, mozzarella, tomatoes and basil sauce, parmesan cheese

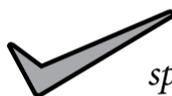
INSALATA CAPRESE (V) (G) (L) €10.25

Mozzarella di Bufala, tomatoes and basil leaves

CUOPPO DI TERRA MISTO (G) (L) (E) €18.50

Platter to share which includes

*Panelle fritte: Panzerotti di Pizza frita – Two kinds of pizza pockets, one filled with Maltese sausage and sundried tomatoes. The other filled with mozzarella and basil, both served with a light tomato sauce with basil and oregano/
Duo of potato croquettes/ Arancini with a meat sauce and mozzarella filling.*



specialità

CESTINO DI CALAMARI FRITTI (G)(F) €15.85 (300 grms)

*A basketful of crispy calamari rings.
(Optional Garlic Mayonnaise Dip 1.25)*

• INSALATONI •

INSALATA FATTORIA (L) (V) €11.50

Fresh mixed leaves, aubergines sotto olio, artichoke hearts, black olives, cannellini beans and ricotta salata

INSALATA LA NORDICA (L) (F) €12.50

Crispy mixed lettuce leaves, rucola, smoked salmon, mozzarella di Bufala, cucumber, radish and fresh fennel with lemon dressing

INSALATA DI POLLO (GL) (E) €12.50

Grilled chicken breast, lettuce, crispy bacon, cherry tomatoes, honey mustard and mayo dressing

INSALATA MANZO E MAIS (L) €12.50

Tagliata of beef flank, mixed lettuce leaves, pan fried corn on the cob, French beans dressed with a tomato and basil salsa

• FOCACCE •

FOCACCIA SAPORITA (G) (F) €6.95

Anchovy, capers, cherry tomatoes and olive oil

FOCACCIA FUORI GROTTA (G) (F) (V) €6.95

Garlic, rosemary and olive oil

FOCACCIA LA NUDA (G) (F) (V) €12.25

Mozzarella di Bufala, rucola, cherry tomatoes and oregano

• BAMBINI •

PIZZA WUDY (G) (L) €7.00

Tomato sauce, mozzarella fior di latte and wudy sausage

PIZZA TOPOLINO (G) (L) €6.50

Tomato sauce, mozzarella fior di latte and black olives

FRITTI DI POLLO CON PATATINE €6.95

Breaded chicken strips served with fries

PENNE A PIACERE (G) €4.50

Penne with butter and cheese or tomato sauce

BABY BURGER (G) (L) €7.50

Scottona beef burger with mozzarella cheese

• PASTA •

SPAGHETTI AGLIO, OLIO E PEPERONCINO (G) (V) €9.50

This typical spaghetti dish simply tossed with simple ingredients of garlic, olive oil & chili has come a long way from the back streets of Naples

STROZZAPRETI AL PESTO DI ZUCCHINE E POMODORI SECCHI (G) (L) (E) (N) €9.25

Strozzapreti pasta with zucchini pesto, sundried tomatoes and chilli

SPAGHETTI ALLA PUTTANESCA (G) (CG) (F) €10.45

Spaghetti with tomatoes, olives, capers, and anchovies finished with herb toasted bread

LUMACONI AL FORNO (V) (G) (CG) (L) €11.45

Large pasta shells filled with ricotta, grana padano & parsley baked with tomato sauce mozzarella and basil

RIGATONI CON LA SALSICCIA (G) (CG) (L) €11.75

Rigatoni with Sicilian sausage, garlic, white wine and fennel seeds, tossed with grana padano and rucola leaves

LASAGNE AL RAGÙ DI BOLOGNA (G) (CG) (L) €11.95

Traditional baked lasagne with a Bolognese sauce

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G) (CG) €11.95

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

PANZEROTTI COI FUNGHI PORCINI (G) (N) (V) (L) €12.75

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

SPAGHETTI ALLE VONGOLE (G) (CG) €13.45

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

STROZZAPRETI CON GAMBERI E ZUCCHINI (G) (CG) (E) €13.75

Strozzapreti pasta with local rossi prawns, zucchini, garlic, lemon and parsley



specialità

TIMBALLO (G) (L) (E) €14.95

A celebratory classic dish of the cucina Napoletana - macaroni with a traditional meat sauce, hardboiled egg, pecorino cheese and mozzarella fior di latte, baked in a shortcrust pastry

• GRIGLIA E CUCINA •

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

Charcoal Grilled boneless chicken legs seasoned with honey, thyme and garlic

SALTIMBOCCA ALLA SORRENTINA (G) (L) €19.95

Tender escalopes of veal layered with prosciutto crudo, grana padano, mozzarella fior di latte, cherry tomatoes and oregano in a light tomato sauce

LA PORCHETTA (G) (F) (L) €19.95

Slow roasted piglet filled with fresh herbs and served with salsa verde

CONTROFILETTO DI VITELLA CON SALSINA DI LIMONE (L) (CG) €23.95

Pan seared veal sirloin steak, finished in a creamy lemon sauce

SALMONE GRATINATO AL FORNO (L) (F) (G) (CG) €21.95

Oven baked Salmon steak with a herb and grana padano crust

GAMBERONI ALLA PIASTRA (SF) (CG) €24.95

Chargrilled King Prawns with a garlic, rosemary and lemon olive oil

BISTECCA AI FERRI (CG) (L) €25.95

Chargrilled prime rib eye of Italian beef

SALSINA PEPE (L) (G) (CG) OR SALSINA BOSCAIOLA (L) (G) (CG) €2.45



specialità

POLPETTE NAPOLITANE (L) (CG) €16.25

Beef meatballs simmered in a light tomato, oregano and basil sauce

All our mains are served with fries and salad on the side



• **UN ITALIANO IN AMERICA** •

BURGER CAPRESE (G) (L) €11.95

100% Scottona beef burger with sliced tomato, melted Italian mozzarella and basil mayo

BURGER AL CAPONE (G) (L) €12.50

100% Scottona beef burger with rucola, onions, mushrooms and melted smoked cheese

PANINO CON POLLO (G) (L) (E) €12.50

Pan fried herb flavoured breaded chicken breast topped with melted provolone cheese and basil mayo

COSTINE DI MAIALE – SMOKEY JOE FULL RACK (G) €19.95

Pork spare ribs glazed with a smoky BBQ sauce

• **PIZZA** •

ALLA MARINARA (G) (V) (CG) Tomato sauce, garlic & oregano €7.95

ALLA MARGHERITA (G) (V) (L) Tomato sauce, mozzarella fior di latte & basil €8.95

DEL SUD (V) (G) (L) Tomato Sauce, mozzarella fior di latte, aubergines, grana padano & basil €10.95

OTTO PECCATI (G) (L) Tomato sauce, mozzarella fior di latte & salami piccante €10.50

ALLA CAPRICCIOSA (G) (L) Tomato sauce, mozzarella fior di latte, mushrooms, artichokes hearts, olives & smoked ham €10.75

BELLA MALTA (G) (L) Tomato sauce, mozzarella fior di latte, sundried tomatoes, maltese sausage, goat's cheese, coriander & onions €11.25

LA REGINA MARGHERITA (V) (G) (L) Tomato Sauce, mozzarella di bufala, olive oil & basil €11.25

FUNGHI BIANCA (G) (L) (CG) Mushrooms, pancetta, garlic, mozzarella fior di latte & smoked scamorza cheese €11.25

CALZONE VECCHIA NAPOLI (G) (L) Tomato sauce, mozzarella fior di latte, ricotta, smoked ham & grana padano €11.25

PIZZA DEL CARMINE (F) (G) (L) Tomato sauce, mozzarella fior di latte, tuna, anchovies, onions, olives, garlic & oregano €11.25

CALZONE SAN GIUSEPPE (G) (L) Tomato sauce, mozzarella fior di latte, onions, salame piccante & grana padano €11.25

PIZZA GAMBERI E ZUCCHINE (G) (CG) (L) (SF) Mozzarella fior di latte, chilli, garlic oil, marinitaed tail on prawns, cherry tomatoes, grilled zucchini €11.25

PIZZA ALLA CARBONARA (G) (L) (E) Mozzarella fior di latte, guanciale, pecorino, cracked black pepper & egg yolk €11.25

MAIALONE (G) (L) Tomato sauce, mozzarella fior di latte, salsicci 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) Tomato sauce, mozzarella di bufala, provolone piccante, ricotta, salame piccante, mushrooms, rucola & basil €11.95

PIZZA SNELLA (G) (L) Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo & grana padano €11.95

PIZZA CON POLLO ALL'AMERICANA (L) (G) Chicken Breast, green peppers, fresh onions and sweet corn, smoked bbq sauce & mozzarella fior di latte €11.95

PIZZA PING – PONG (G) (L) (CG) Mozzarella fior di latte, slow simmered beef meat balls, basil pesto sauce & grana padano €13.25



specialità

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 €6.25, italico
Crema Di Tartufi, Prosciutto Crudo and Chicken extra may be added at a extra charge of €3.25**