



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 (CG) (V) (G) €5.75

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

TIMBALLINI FRITTI (G) (L) (E) €6.95

Pasta fritters with smoked ham, peas, nutmeg, pecorino and grana cheese

CROSTINI CON POMODORINI E MOZZARELLA (G) (CG) (V) €5.95

Toasted bread with roasted cherry tomatoes, mozzarella fior di latte and basil

COZZE IN UMIDO (SF) (F) (CG) (G) €12.95

Fresh mussels cooked in white wine, cherry tomatoes, garlic and fresh herbs.

Served with rosemary and garlic bread

PARMIGIANA DI MELANZANE (V) (G) (L) €10.95

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

ZUPPA DI PESCE "A MODO NOSTRO" (F) (CG) (G) (SF) €13.50

A rich fresh fish broth with fregola (little pasta beads), calamari, vongole, cozze, gamberi, fresh herbs and chilli.

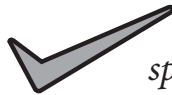
Served with rosemary and garlic bread

INSALATA CAPRESE (V) (L) €11.50

Mozzarella di Bufala, sliced plum tomatoes and basil leaves

ANTIPASTO DI FORMAGGI E SALUMI MISTI (L) (G) €20.25

*A selection of typical cheeses and cold cuts, sundried tomatoes, marinated olives,
grilled peppers and zucchini*



specialità

CESTINO DI CALAMARI FRITTI (G) (F) (CG) €18.50 (350GRMS)

A basketful of crispy calamari rings served with a traditional aioli

• **FOCACCIE** •

FOCACCIA DEL CORNO (G) (CG) (V) €6.95

Tomato sauce, garlic, chilli and oregano

FOCACCIA FUORI GROTTA (G) (V) €6.95

Garlic, rosemary and olive oil

FOCACCIA LA NUDA (G) (L) (V) €12.25

Mozzarella di Bufala, rucola, cherry tomatoes and oregano

• **BAMBINI** •

PENNE A PIACERE (CG) (G) (L) €5.50

Penne with butter and cheese or tomato sauce or Bolognese sauce

FRITTI DI POLLO CON PATATINE (G) €7.50

Breaded chicken strips served with fries

RAVIOLETTI AL FORMAGGIO (CG) (G) (L) €7.00

Shaped pasta parcels filled with cheese tossed in tomato sauce

PIZZA TOPOLINO (G) (L) €7.00

Tomato sauce, mozzarella fior di latte and olives

PIZZA WUDY (G) (L) €7.50

Tomato sauce, mozzarella fior di latte and wudy sausage

BABY BURGER (G) (L) €8.50

Prime beef mini burger with melted mozzarella served with fries

• CHI VA SANO VA LONTANO •



Healthy Dishes

INSALATA VEGANA (V) (VG) €11.50

Crispy mixed leaves, roasted butternut squash, artichokes, grilled marinated aubergines, cherry tomatoes and pumpkin seeds tossed in balsamic and olive oil dressing

STUFATO DI LENTICCHIE (CG) (V) (VG) €15.95

Lentils, mushroom, butternut squash stew finished with a light tomato sauce

FETTUCCINE CON FUNGHI PORCINI (CG) (V) (VG) €13.25

Fettuccine whole grain with porcini, portobello and button mushroom, thyme, garlic and olive oil

BURGER DI MELANZANE (L) (G) (CG) (V) (N) €11.95

Grilled aubergines, tomatoes, basil, mozzarella for di latte, pesto and rucola in a wholegrain bun

PIZZA INTEGRALE CAPRESE (V) (VG) (N) €11.50

Wholegrain pizza with cherry tomatoes, mozzarella di bufala and basil pesto



• INSALATONI •

INSALATA LA FATTORIA (L) (V) €11.50

Crispy mixed leaves, tossed with pickled fennel shavings, grilled sweet corn kernels, grilled peppers, walnuts, zucchini and ricotta salata tossed in a zesty red wine vinegar dressing

INSALATA CON SPIGOLA (F) (G) €13.75

Pan seared fillets of seabass with fresh mixed leaves, pickled fennel, green beans, orange segments tossed in a red wine vinegar dressing and toasted herb bread

INSALATA DI POLLO (E) (CG) (F) (L) €13.75

Grilled juicy chicken breast in a salad of fresh mixed lettuce, sundried tomatoes, artichoke hearts, salame Napoli, egg-based dressing tossed with anchovy, garlic, Grana Padano and a lemon with olive oil dressing

INSALATA DI MANZO (CG) (F) (L) €14.75

Grilled marinated flap steak in a salad of fresh mixed leaves, cherry tomatoes, Grana Padano all tossed in a flavourful herb, caper and anchovy dressing

• PASTA •

SPAGHETTI AGLIO E OLIO (G) (CG) (V) €9.95

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

CALAMARATA ALLA NAPOLETANA (L) (G) (CG) €11.95

Calamarata pasta with smoked ham, black olives, garlic, Grana Padano, mozzarella, with a light tomato sauce, flavoured with basil and oregano

LUMACONI AL FORNO (V) (G) (L) (CG) €12.50

Large pasta shells filled with ricotta, parmesan cheese and 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) €12.50

Traditional baked lasagne with a rich meat sauce

RISOTTO AL POMODORO E' SOLO CAPRA (L) (CG) €12.55

Carnaroli rice cooked in a rich tomato sauce, "solo capra" goat's cheese and basil

SPAGHETTI ALLE VONGOLE (G) (SF) (CG) €14.25

Spaghetti with fresh clams and cherry tomatoes, garlic, olive oil and peperoncino

LINGUINE CON GAMBERI E ZUCCHINI (SF) (G) (CG) €13.95

Linguine with prawns, zucchini, garlic, lemon and parsley

AGNOLOTTI AI FUNGHI PORCINI (V) (L) (G) (CG) €14.50

Pasta parcels with a porcini mushroom filling, tossed with garlic butter, sage and finely chopped parsley



specialità

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G) (CG) €12.50

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

• GRIGLIA E CUCINA •

POLLO ALLA CACCIATORE (CG) €21.95

Grilled boneless chicken thighs cooked in a traditional tomato, mushroom and black olive sauce

SPIGOLA ALLA PIASTRA (F) €20.95

Pan seared seabass finished with salsa verde

SALSICCIA E LENTICCHIE (CG) €18.50

Our own pork sausage flavoured with garlic and fennel seed braised in a lentil stew

SALMONE AL FORNO (F) (CG) €21.95

Oven roasted fillet of salmon served with pan fried Calabrese sausage and roasted tomatoes

SALTIMBOCCA ALLA SORRENTINA (G) (L) (CG) €24.25

Tender escalopes of veal layered with prosciutto crudo, parmesan cheese, mozzarella, cherry tomatoes and oregano in a light tomato sauce

PANCIA DI MAIALE (L) (CG) €20.95

Roast, crispy crackling pork belly with mashed potatoes served with a pork and thyme sauce

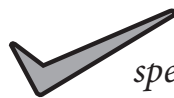
BISTECCA AI FERRI (L) €26.45

Chargrilled prime rib-eye of Italian beef

TAGLIATA DI MANZO AI FERRI (CG) €26.45

Marinated chargrilled flap steak, topped with mushrooms sautéed in garlic, white wine, lemon and fresh rucola leaves

SALSA PEPATA (L) (G) (CG) €2.45 **SALSA BOSCAIOLA (COI FUNGHI) (L) (G) (CG) €2.45**



specialità

POLPETTE ALLA NAPOLETANA (L) (CG) (G) €18.25

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) €13.25

100% Scottona beef burger with sliced tomato, melted Italian mozzarella, ice-berg lettuce and basil mayo

BURGER AL CAPONE (G) (CG) (L) €13.95

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

BURGER POLLO (L) (G) (CG) (F) (E) €13.95

A combination of chicken breast and thigh, rosemary, garlic, pecorino and lemon patty with an egg based dressing, anchovy, garlic, grana, lemon sauce, lettuce, tomato and bacon

• PIZZA •

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

ALLA MARGHERITA (G) (V) (L) Tomato sauce, mozzarella fior di latte and basil €9.25

DEL SUD (V) (G) (L) Tomato Sauce, mozzarella fior di latte, aubergines, Grana Padano and basil €10.95

OTTO PECCATI (G) (L) Tomato sauce, mozzarella fior di latte and salami piccante €10.95

ALLA CAPRICCIOSA (G) (L) Tomato sauce, mozzarella fior di latte, mushrooms, artichokes hearts, olives and smoked ham €11.50

LA REGINA MARGHERITA (V) (G) (L) Tomato Sauce, mozzarella di bufala, olive oil and basil €11.75

FUNGHI BIANCA (G) (L) (CG) Mushrooms, pancetta, garlic, mozzarella fior di latte and smoked provolone cheese €11.75

PIZZA DEL CARMINE (F) (G) (L) (CG) Tomato sauce, mozzarella fior di latte, tuna, anchovies, onions, olives, garlic and oregano €11.75

CALZONE SAN GIUSEPPE (G) (L) Tomato sauce, mozzarella fior di latte, onions, salame piccante and Grana Padano €11.25

BELLA MALTA (G) (L) Tomato sauce, mozzarella fior di latte, sundried tomatoes, Maltese sausage, goat's cheese, coriander and onions €11.45

CALZONE VECCHIA NAPOLI (G) (L) Tomato sauce, mozzarella fior di latte, ricotta, smoked ham and grana padano €11.45

MAIALONE (G) (L) Tomato sauce, mozzarella fior di latte, salsiccia Calabrese, smoked ham and Maltese sausage €11.75

VESUVIO (V) (G) (L) Mozzarella fior di latte, Parmigiano Reggiano, emmenthal Svizzero, fontina, italico, rucola, trevisana and Grana Padano €12.25

PIZZA AMALFI (G) (CG) (L) (SF) (N) Tomato sauce, cozze, vongole, gamberi, olives and basil pesto €13.95

PATRIA (G) (L) Tomato sauce, mozzarella di bufala, provolone piccante, ricotta, salame piccante, mushrooms, rucola and basil €12.50

PIZZA SNELLA (G) (L) Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo and Grana Padano €13.25

PIZZA CON POLLO ALL'AMERICANA (L) (G) Chicken breast, green peppers, fresh onions and sweet corn, smoked BBQ sauce and mozzarella fior di latte €12.95

PIZZA SALSICCIA E FRIARIELLI (G) (L) Calabrese sausage, mozzarella fior di latte, provolone cheese and friarielli (baby broccoli) €12.55

PIZZA AL SALMONE (G) (F) (L) Slices of smoked salmon, mascarpone, mozzarella fior di latte, dill, pickled fennel and fresh rucola leaves €13.25

CA' PIZZA CAMORRISTA (G) (L) Half closed, half open pizza filled with mozzarella fior di latte, beef ragù and caramelised onion, in the open part mozzarella fior di latte, cherry tomatoes, rucola and Grana Padano €13.95



specialità

CALZONE CAPO DI MONTE (G) (L) €14.55

Mozzarella fior latte, Parmigiano Reggiano, emmenthal Svizzero, fontina, italico
Crema di funghi e tartufi, trevisana, rucola, prosciutto crudo and Grana Padano

Wholegrain dough is available for every pizza above at a €1.50 extra

Extra ingredients may be added at a charge of €1.20. Whole Mozzarella di Bufala €6.25

Crema Di Tartufo, Prosciutto crudo and Chicken may be added at an extra charge of €3.25