



VECCHIA NAPOLI



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 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 the same producers that supply them. We have done our best to offer an interesting choice of pizza. Some are traditional – foremost amongst which is the Marinara, which most of you will be surprised to see has no fish nor seafood! – and some are 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. The House specialities are the Calamari Fritti, Rigatoni Al Ragu' Classico Napoletano and Paccheri 'Nduja e Burrata. 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. Moreover, we have 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!



SANA E SNELLA

Sana & Snella has developed into a wonderful selection of delicious dishes for our customers looking for a lighter, healthier option. Clearly identifiable, in bold green, each dish comes with clear dietary information. Sana e Snella dishes are prepared with the same passion and delicious flavours that have become the hallmark of Vecchia Napoli.

• ANTIPASTI / PRIMI •

S&S **I TRE SFIZI (G)(GL)(WG) €11.25**

A trio of dips bursting with southern Italian flavours: Cannellini beans and garlic (G)(V), artichoke hearts and spices (G)(V), aubergine caponata (G)(V) served with rustic wholegrain focaccia (GL)(WG)(V)

Novità (V) **LA BURRATA, E NON SOLO (G)(GL)(M) €17.95**

Fresh creamy Burrata cheese served with a colourful selection of marinated vegetables, including mixed peppers, zucchini, Kalamata olives, cherry tomatoes, friarielli, rucola and accompanied by rustic bread for a perfect share

CARPACCIO DI MANZO (M) €12.50

Thinly sliced, pepper-crusted raw prime sirloin of beef, with rucola, pecorino shavings and dried olives, drizzled with a lemon vinaigrette

PANELLE (G)(GL) €6.75

A traditional Sicilian Street food – chickpea flour fritters flavoured with fresh herbs and garlic

(V) **BOCCONCINI DEL CAPO (E)(GL)(M) €9.50**

Light, fluffy, fried Grana Padano balls tossed in smoked paprika and served with whipped ricotta

ARANCINI CLASSICI (G)(M)(E)(GL) €10.25

Crispy breaded rice balls filled with rich San Marzano and tomato sauce, basil, Grana Padano and mozzarella Fior di latte

(P) **CALAMARI FRITTI (GL)(G)(SF)(E) €15.50**

150 grams of crispy calamari rings served with a herb mayo

SALSICCIA AI FERRI (G)(GL)(SS) €11.25

Round grilled Sicilian sausage, served with an apricot & chilli chutney, and caramelised red onions

• INSALATE •

Novità (P) **SALMONE ALL'ARCOBALENO (F)(N)(G) €16.95**

Pan-seared salmon fillet, served on a refreshing salad with cucumber, carrot ribbons, pomegranates, pickled apricots, and red onions. Tossed with fresh basil, rucola, crunchy cashews, tossed in a carob dressing

Novità S&S (V) **INSALATA DI CECI E ZUCCHINI (N) €13.25**

Marinated chickpea salad with grilled zucchini, dried prunes, spring onions, and fresh basil leaves, lemon zest tossed in a gremolata dressing


802.6 KCAL | 22.5g PROTEIN | 99.4g CARBS | 33.6g FATS | 22.2g FIBRE

POLLO ZOLA (M)(N) €15.50

Grilled succulent chicken, tossed with gorgonzola, walnuts, pickled apples, grapes and crispy fresh mixed leaves tossed in extra virgin olive oil

Novità **INSALATA DI MANZO (G)(M)(N) €16.95**

Grilled Beef Flank steak served on a bed of baby spinach, cherry tomatoes, sun-dried tomatoes, artichoke hearts, and red onions, finished with Pecorino shavings and a zesty Italian vinaigrette

 **Vegan dishes, (V) Vegetarian, (P) Pescatarian, (S&S) Sane e Snella**

(E) Eggs, (G) Garlic, (F) Fish, (GL) Gluten, (M) Milk, (N) Nuts, (SF) Shellfish, (SS) Sesame Seeds, (WG) Wholegrain

We have marked our dishes which are vegetarian or where certain ingredients are most common to allergies/conditions. If you have any other food allergies please notify us while placing your order. Thank you.

Gluten-Free Pizza - whilst we have ensured that at all stages of preparation, gluten-free ingredients only are present, we cannot guarantee that the environment is 100% free of particles containing wheat flour.



• PASTA •

WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE



SPAGHETTI ALL'AGLIO, OLIO, E PEPERONCINO (G)(GL) €9.55

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

SPAGHETTI ALL'AMATRICIANA (G)(GL)(M) €14.50

Spaghetti with crispy guanciale, a hint of peperoncino and San Marzano tomato sauce, tossed with grated pecorino Romano

LASAGNA AL RAGÙ DI BOLOGNA (G)(GL)(M) €15.95

Traditional baked lasagne with a rich meaty sauce

LASAGNA ALLA CARBONARA (G)(M)(E)(GL) €15.95

A fusion of two classic traditional dishes: lasagna pasta sheets cooked in a rich bechamel sauce with crispy guanciale, finished with an egg-based pecorino sauce

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G)(GL) €16.25

Rigatoni with beef and sausage slow-braised in a San Marzano tomato sauce; a true taste of Naples

Novità (V) SPAGHETTI PRIMAVERA (G)(GL) €13.95

Spaghetti with zucchini, cherry tomatoes, olives, garlic, and a touch of chilli cooked in a rich San Marzano tomato sauce, finished with fresh herbs

(P) SPAGHETTI CON CALAMARI (G)(GL)(SF) €15.95

Spaghetti with fresh calamari tossed in a rich San Marzano tomato sauce, fresh cherry tomatoes and garlic, finished with toasted breadcrumbs

Novità RIGATONI CON SALSICCIA E OLIVE (GL)(G) €15.50

Rigatoni pasta with pan-fried Sicilian sausage, black olives, and a hint of chili, tossed in a San Marzano tomato sauce

LINGUINI CON GAMBERI E PISTACCHIO (G)(SF)(N) €17.25

Linguine pasta tossed in a rich prawn bisque and pistachio cream sauce served with pan-seared king prawns

PACCHERI 'NDUJA E BURRATA (G)(GL)(M)(N) €14.50

Paccheri pasta tossed in a spicy sausage pesto topped with freshly pulled creamy Burrata cheese

Novità PACCHERI PISTACCHIO E BURRATA (G)(GL)(M)(N) €15.95

Paccheri pasta tossed in pistachio cream and prosciutto crudo, topped with freshly pulled creamy Burrata cheese, finished with lemon zest

Novità (P) FREGOLA SARDA E CALAMARI (GL)(G)(M)(SF) €15.95

Fregola cooked in a savoury calamari and prosciutto crudo broth, finished with San Marzano tomato sauce, Grana Padano, and fresh herbs

• GRIGLIA E CUCINA •

CONTROFILETTO AI FERRI (M) €28.95

Char-grilled prime sirloin of Italian Scottona beef

Novità (P) SALMONE IN PADELLA (F)(G)(N) €25.25

Crispy pan-seared salmon served with a fresh cucumber, carrot, pickled fennel, fresh herbs and hazelnuts slaw, tossed in a carob dressing

S&S PETTO DI POLLO AI FERRI (M)(G)(N) €20.50

Char-grilled chicken breast on top of a nice and tasty pesto Calabrese, accompanied by healthy and flavourful broccoletti and carrots

369 KCAL | 62.3g PROTEIN | 8.0g CARBS | 9.6g FATS | 4.2g FIBRE

TAGLIATA DI POLLO (G) €23.50

550 grams of char-grilled boneless chicken thighs tagliata marinated with oregano, lemon zest, garlic, chili and parsley, served on a bed of rucola

Novità BRACIOLA DI MAIALE IN PADELLA (G)(N) €25.50

A pan-seared 500g pork loin chop on the bone, paired with sweet caramelised pears, crushed hazelnuts, and fresh sage



• PIZZA •

INTEGRALE - WHOLEGRAIN (WG), GLUTEN-FREE DOUGH & LACTOSE-FREE MOZZARELLA AVAILABLE

GLUTEN-FREE PIZZA - WHILST WE HAVE ENSURED THAT AT ALL STAGES OF PREPARATION, GLUTEN-FREE INGREDIENTS ONLY ARE PRESENT, WE CANNOT GUARANTEE THAT THE ENVIRONMENT IS 100% FREE OF PARTICLES CONTAINING WHEAT FLOUR.



ALLA MARINARA (G)(GL) €8.25

Tomato sauce, garlic and oregano

(V) ALLA MARGHERITA (GL)(M) €10.25

Tomato sauce, mozzarella fior di latte and basil

(V) DEL SUD (GL)(M) €12.75

Tomato sauce, mozzarella fior di latte, aubergines, Grana Padano and basil

PIZZA LUCIFERA (G)(GL)(M) €13.95

Tomato sauce, mozzarella fior di latte, 'nduja, salami piccante, onions and olives

Novità (V) PIZZA BURRATA E POMODORO (GL)(M) €14.50

Tomato sauce, burrata, fresh basil, and olive oil

CALZONE VECCHIA NAPOLI (GL)(M) €13.55

Tomato sauce, mozzarella fior di latte, ricotta, smoked ham and Grana Padano

(V) QUATTRO FORMAGGI (GL)(M) €13.50

Mozzarella fior di latte, provolone, Grana Padano and gorgonzola

ALLA CAPRICCIOSA (GL)(M) €13.75

Tomato sauce, mozzarella fior di latte, mushrooms, artichokes, olives and smoked ham

BELLA MALTA (G)(GL)(M) €13.95

Tomato sauce, mozzarella fior di latte, sundried tomatoes, Maltese sausage, peppered għbejna and raw fresh onions

(P) PIZZA DEL CARMINE (GL)(M)(F)(G) €13.25

Tomato sauce, mozzarella fior di latte, tuna, fresh red onions, olives, anchovies, garlic and oregano

FUNGHI BIANCA (G)(GL)(M) €14.25

Mozzarella fior di latte, mushrooms, pancetta, garlic and provolone cheese

PIZZA CON POLLO ALL'AMERICANA (GL)(M) €14.25

Mozzarella fior di latte, chicken breast, mixed peppers, fresh onions, sweet corn and smoked BBQ sauce

L'AMATRICIANA (GL)(M) €14.25

Tomato sauce, mozzarella fior di latte, crispy guanciale, pecorino Romano cheese and a hint of chilli

(V) LA REGINA MARGHERITA (GL)(M) €14.25

Tomato sauce, mozzarella di Bufala, olive oil and basil


PIZZA SNELLA (GL)(M) €14.95

Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo and Grana Padano

• SPECIALITA' DELLA CASA •

CALZONE CAPO DI MONTE (G)(GL)(M) €15.95

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

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• PIZZA SORRISO •

LA MORTAZZA (GL)(M)(N) €14.55

Half-moon shaped pizza sandwich filled with mortadella di Bologna, burrata cheese, pistachio cream and crushed pistachios

LA TREVIZOLA (GL)(M)(N) €14.25

Half-moon shaped pizza sandwich filled with mozzarella fior di latte, trevisana, gorgonzola, walnuts and honey

SALSICCIA E FRIARELLI (GL)(M)(G) €14.55

Half-moon shaped pizza sandwich filled with mozzarella fior di latte, Sicilian sausage, friarielli, fresh basil and Pecorino Romano

• FOCACCE •

(V) FOCACCIA FUORI GROTTA (G)(GL) €7.95

Garlic, rosemary and olive oil

Novità (V) FOCACCIA PEPERONATA (GL) €8.25

Char-grilled peppers, Kalamata olives, capers, fresh herbs, and olive oil

(V) FOCACCIA LA NUDA (GL)(M) €13.95

Mozzarella di Bufala, rucola, cherry tomatoes and oregano

• UN ITALIANO IN AMERICA •

BURGER CAPRESE (E)(GL)(M) €15.25

200g Beef burger patty with sliced tomato, melted provolone, iceberg lettuce and basil mayo, served with fries

BURGER SPACCA NAPOLI (G)(E)(GL)(M) €16.55

200g Beef burger patty with crispy bacon, melted provolone, red onions, iceberg lettuce and Vecchia Napoli special sauce, served with fries

BURGER POLLO (G)(E)(GL)(M) €14.95

Battered boneless chicken thighs, pickled cabbage and a chilli mayo served with fries

Novità BURGER CIPOLLINA (G)(E)(GL)(M) €16.55

200g Beef burger patty with melted provolone, crispy onions, guanciale slices, and onion mayo, served with fries

Novità "PORK RIBS" COSTINE DI MAIALE (G)(N)(SS) €27.75

Tender, 12-hour sous vide pork ribs, glazed with our homemade BBQ sauce



• BAMBINI •

PIZZA WUDY (GL)(M) €7.25

Tomato sauce, mozzarella fior di latte and wudy sausage

(V) PIZZA TOPOLINO (GL)(M) €7.25

Tomato sauce, mozzarella fior di latte and black olives

PIZZA SALAMI (GL)(M) €7.50

Tomato sauce, mozzarella fior di latte and salami Napoli

PENNE A PIACERE (GL) €4.95

Penne with butter and cheese (V)(L), or tomato sauce (V)(CG), or Bolognese sauce (CG)

BABY BURGER (E)(GL)(M) €9.55

Prime beef mini burger with melted cheese served with fries

FRITTI DI POLLO CON PATATINE (GL) €8.95

Breaded chicken strips served with fries

• EXTRA INGREDIENTS •
MAY BE ADDED AT A CHARGE
OF €1.40

WHOLE MOZZARELLA DI BUFALA €4.50

LACTOSE-FREE MOZZARELLA DI BUFALA €4.50

CREMA DI TARTUFO €3.25

CHICKEN €3.25

GLUTEN-FREE DOUGH €2.00

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