

VECCHIA NAPOLI
pizzeria e specialità campane



**KITCHEN
CONCEPTS**



An Italian Christmas to Remember

Lively, dynamic, colourful, and inviting – each of the seven Vecchia Napoli outlets across the island has its own unique atmosphere, all united by the vibrant spirit of Italian culture. Vecchia Napoli nurtures the true essence of Neapolitan and Italian cuisine, lovingly crafted with the finest ingredients and time-honoured traditions.

Whether it's a festive team-building event, a seasonal celebration, or a warm family gathering, Vecchia Napoli offers the perfect setting – where great food meets laughter, connection, and unforgettable holiday moments.



CAPACITIES

Mellieħa	Seated in 140, Seated out 70, Standing - 300
Qawra	Seated in 110, Seated out 160, Standing - 250
Salini	Seated in 150, Seated out 150, Standing - 400
St. Julian's	Seated in 250, Standing level 0 - 200, level 1 - 200
Mrieħel	Seated in 100, Seated out 55, Standing - 200
Skyparks	Seated in 140, Seated out 150, Standing - 300
Ta' Qali NEW	Seated in - 260, Seated out 120, Standing level 0 - 350, level 1 - 200



Cena Napoletana

SHARING MENU
€29 PER PERSON
MINIMUM 10 PERSONS



Primi

FOCACCIA FUORI GROTTA (CG, G)

Garlic, rosemary and olive oil

I TRE SFIZI (WG, CG, G)

A trio of dips bursting with southern Italian flavours: Cannellini beans and garlic (G, M) , Artichoke hearts and spices (G) , and Aubergine Caponata (G)  served with rustic wholegrain focaccia (G, WG) 

ANTIPASTO DI FORMAGGI E SALUMI MISTI (M, CG)

A selection of typical cheeses and cold cuts with sundried tomatoes, marinated olives and peppers

POLPETTE AL SUGO ROSSO (CG)

Meatballs braised in a rich San Marzano tomato sauce with a hint of basil

Pasta e Pizza

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (CG, G)

Rigatoni with beef and sausage, slow-braised in tomato sauce

RIGATONI CON FUNGHI TRIFOLATI (G, CG, M)

Rigatoni with sautéed button mushrooms, tossed with butter, fresh sage, walnuts and garlic

PIZZA ALLA MARGHERITA (G, M)

Tomato sauce, mozzarella fior di latte and basil

Secondi

COSCETTE DI POLLO (M, CG)

Charcoal-grilled boneless chicken thighs, glazed in honey, thyme and garlic

MAIALE ARROSTO (CG)

Slow-roasted pork belly, marinated with garlic and herbs

TAGLIATA DI MANZO (OPTIONAL) AT A €5.00 CHARGE

Per Finire

CANNOLI DI RICOTTA (G, M, N)

Bevande

Free-flowing wine, water, local beer and soft drinks will only be available until dessert is served



ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, (CG) - Contains Garlic,  - Vegetarian
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.



Stand-Up Canape Menu A

16 ITEMS • €30 PER PERSON
MINIMUM 30 PERSONS

Cold

Chicory With Goat's Cheese Cream, Pomegranates And Walnuts (N, M) 

Olive Tapenade & Mint Crostini (G, V, F, CG)

Lemon Ricotta, And Sundried Tomato Tartlets (G, M) 

Tuna Bridge Rolls (G, F, CG)

Smoked Salmon, Cucumber, Rucola & Cream Cheese Tramezzini (G, M, F)

Caprese Bridge Rolls (G, M) 

Warm

Arancini al Pomodoro (G, M, E, CG) 

Chickpea Fritters, Caramelised Red Onions & Anchovies (G, F, CG) 

Bocconcini Di Mozzarella Fritti (G, E, M)

Pinsa Con Olio Di Rosemarino, Aglio E Sale Marino (G, CG)

Meatballs Braised In A Spicy San Marzano Sauce (G, CG)

Ravioli Di Ricotta Fritti Con Sale Al Rosemarino (G, M) 

Cheeseburger Sliders With Basil Mayo (G, M, E, CG)

Leek And Gorgonzola Quiche (G, E, M) 

Desserts

Cannoli Ripieni Di Ricotta Di Pecora (G, M, N) 

Dark Chocolate Brownie Bites (G, M, E) 



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Stand-Up Canape Menu B

20 ITEMS • €37.5 PER PERSON
MINIMUM 30 PERSONS

Cold

Lemon Ricotta & Sundried Tomato Tartlets (G, M) 

Caponata & Anchovy Crostini (G, F) 

Caprese Skewers (M)

Olive Tapenade & Mint Crostini (G, F, CG) 

Caprese Bridge Rolls (G, M) 

Smoked Ham And Provolone Tramezzini (G, M)

Tuna Mayo Tramezzini (G, M, F, E, CG)



Warm

Arancini All' Pomodoro (G, M, E, CG) 

Crocchette Di Patata Con Salsa Al Tartufo (G, M, E, CG) 

Chicken Sliders With Apricot & Chilli Chutney (G, M, CG)

Bocconcini Di Mozzarella Fritti (G, M, E) 

Ravioli Fritti Con Sale Al Rosemarino (G, M) 

Chickpea Fritters, Caramelised Red Onions & Anchovies (G, F, CG) 

Pinsa Con Olio Di Rosemarino E Sale Marino (G)

Porchetta Sliders With Salsa Verde (G, F, CG)

Sundried Tomato And Grana Padano Puff Pastry Rolls (G, M, CG) 

Traditional Maltese Pastizzi Filled With Ricotta And Pea (G, M, E) 

Desserts

Cannoli Con Ricotta Di Pecora (G, M, N) 

Dark Chocolate Brownie Bites (G, M, E) 

Crema Pasticceria & Coconut Tarts (G, M) 



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Stand-Up Canape Menu C

24 ITEMS • €42.5 PER PERSON
MINIMUM 30 PERSONS

Cold

- Caponata & Anchovies Crostini (G, F, CG)
- Olive Tapenade & Mint Crostini (F, G, CG)
- Pesto Genovese & Stracciatella Di Burrata Tartlets (G, M, N, CG)
- Lemon Ricotta & Sundried Tomato Tartlets (G, M)
- Caprese Skewers (M)
- Mortadella E Pistacchio Tramezzini (G, M, N)
- Caprese Bridge Rolls (G, M)
- Smoked Ham And Provolone Tramezzini (G, M)

Warm

- Olive All' Ascolano Ripieni Di Gorgonzola (G, M, E, F, CG)
- Arancini All'pomodoro (G, M, E, CG)
- Chickpea Fritters, Caramelised Red Onions & Anchovies (G, F)
- Crocchette Di Patata Con Salsa Al Tartufo (G, M, E, CG)
- Pinsa Con Olio Di Rosemarino, Aglio E Sale Marino (G)
- Bocconcini Di Mozzarella Fritti (G, M)
- Meatballs Cooked In A Spicy Tomato Sauce (G, CG)
- Porchetta Sliders With Salsa Verde (G, F, CG)
- Chicken Sliders With Apricot And Chilli Chutney (G)
- Ravioli Di Ricotta Fritti Con Sale Al Rosemarino (G, M, E)
- Sundried Tomato & Grana Padano Puff Pastry Rolls (G, M, E, CG)
- Traditional Maltese Pastizzi Filled With Ricotta And Peas (G, M, E)
- Salsiccia In Camicia (G, M, E, CG)

Desserts

- Cannoli Con Ricotta Di Pecora (G, M)
- Dark Chocolate Brownie Bites (G, M, E)
- Crostate Di Frutta (G, M, E)



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Stand-Up Menu Food tables

TO BE ADDED TO ONE OF
THE CANAPE MENU ABOVE

Charcuterie

€11.50 PER PERSON

HAM

Salami Napoli, Mortadella, Prosciutto Crudo

CHEESE

Grana Padano, Gorgonzola, Baked Ricotta

ACCOMPANIMENTS

Sundried Tomatoes, Grapes, Grissini, Galletti

Pasta

€10.50 PER PERSON

PENNE ALLA NORMA (G, CG, M)

Tomato Sauce, Aubergines, Oregano, Garlic,
Fresh Basil, Ricotta Salata & Parmigiano Reggiano

FARFALLE ALL TONNO E PESTO

GENOVESE (G, CG, M, N)

Basil Pesto, Parmigiano Reggiano & Olive Oil

LASAGNA AL RAGU DI BOLOGNA (G, M, E, CG)

Layers Of Pasta, Tomato Sauce, Ragù,
Bechamel, Grana & Mozzarella

La Griglia

€15.00 PER PERSON

CHICKEN THIGHS

Chargrilled Chicken Thighs
Marinated In Rosemary & Lemon

BEEF FLANK (F, CG)

Salsa Verde

GRILLED SICILIAN SAUSAGES (CG)

Tomatoes & Fresh Herb Salsa

SIDES

PANZANELLA (G)

Tomatoes, Cucumbers, Olives,
Red Onions, Croutons &
Fresh Herbs Dressed In
An Italian Vinaigrette

FREGOLA NAPOLETANA (G)

Fregola Tossed In Fresh Parsley, Mint,
Roasted Onions, Capers &
Extra Virgin Olive Oil

Maltese

€12.00 PER PERSON

HOBŻ BIŻ-ŻEJT (G, CG)

Kunserva, Basal, Tursin U Ħabaq

BIGILLA TRADIZZJONALI (CG)

ĠBEJNIET TAL-BŻAR (M)

ĠBEJNIET FRISKI (M)

TADAM IMQADDED (CG)

FAZOLA IMĦAWWRA BIT-TEWM, TURSIN U LUMI (CG)

ŻEBBUG MIMLI (F, CG)

ZALZETT TAL-MALTI AFFUMIKAT



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Beverage Packages

Free Flowing Wine Packages

MAXIMUM 5 HOURS

Including free-flowing Cisk beer, soft drinks, juices, water

Chilean

€20.00 PER PERSON

Urmeneta Cabernet Sauvignon, Urmeneta Sauvignon Blanc

Italian

€25.00 PER PERSON

Falanghina Le Sorbole, Aglianico Le Sorbole

Maltese

€27 PER PERSON

Palatino Sauvignon Blanc, Palatino Cabernet Sauvignon

Corkage fee for spirits and wine supplied by guest €20 for 5 hours

Corkage fee for all beverages supplied by guest €12.50 for 5 hours

International Open Bar

€8.00 PER PERSON PER HOUR, MINIMUM 3 HOURS

Including spirits, Chilean wine, Prosecco, Cisk beer, soft drinks, juices, water, coffee

LIST OF SPIRITS

Aperitifs – Aperol, Campari, Cynar, Martini (rosso, bianco, dry), Malibu, Passoa

Vodka – Smirnoff

Rum – Bacardi White, Captain Morgan Spiced, Captain Morgan Dark

Tequila – Silver

Gin – Gordon's

Whisky – J&B Rare, Jameson, Johnnie Walker Red

Liqueurs & Digestives – Baileys, Limoncello, Frangelico, Amaretto di Saronno, Sambuca, Kahlua, Drambuie, Cointreau, Averna, Fernet Branca, Jägermeister





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chophouse

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