



# VECCHIA NAPOLI

pizzeria e specialità campane

## 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!**



AUTENTICO.  
FORNO A LEGNA.

## 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 •

### **SSS** 🌿 **I TRE SFIZI** (G)(GL) €11.55

A trio of dips bursting with southern Italian flavours:  
Gorgonzola (M), olive & raisin (G), aubergine caponata (G), served with focaccia (GL)

### 🌿 **LA BURRATA, E NON SOLO** (G)(GL)(M) €12.85

Burrata is a fresh cheese from Puglia, made from cow's milk and filled with fresh cream which oozes out at the touch of your fork. This simple, delicate cheese is accompanied by a tomato agrodolce and dried olives. Served on a bed of rucola and grilled Maltese bread

### **CARPACCIO DI MANZO** (M) €12.75

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

### 🌿 **BOCCONCINI DEL CAPO** (E)(GL)(M) €9.75

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 a rich San Marzano tomato sauce, basil, Grana Padano and mozzarella fior di latte

### 🐟 **CALAMARI FRITTI** (GL)(G)(SF)(E) €15.75

150g of crispy calamari rings served with a garlic mayo

### **SALSICCIA AI FERRI** (G)(GL)(SS) €11.65

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

### **NOVITÀ** **SPIEDINI DI MORTADELLA** (N) €8.45

Thinly sliced char-grilled mortadella served with a vibrant salsa verde

### **NOVITÀ** 🐟 **POLIPO ALLA LUCIANA** (F)(G)(GL) €13.25

Slow-cooked octopus in a rich San Marzano tomato sauce with Kalamata olives, capers, cherry tomatoes, garlic, and fresh chilli

## • FOCACCE •

### 🌿 **FOCACCIA FUORI GROTTA** (G)(GL) €8.45

Garlic, rosemary and olive oil

### 🌿 **FOCACCIA LA NUDA** (GL)(M) €14.35

Mozzarella di Bufala, rucola, cherry tomatoes and oregano

### **SUPER! NOVITÀ** **FOCACCIA GUANCIA** (GL)(M)(G)(N) €14.35

Basil pesto, guanciale, burrata cream, confit cherry tomatoes

🌿 Vegan, 🌿 Vegetarian, 🐟 Pescatarian, **SSS** Sana e Snella

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

Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

Gluten-free pizza – while gluten-free ingredients are used in the preparation of this pizza, our kitchen handles wheat flour and we cannot guarantee that the environment is completely free from traces of gluten.



## • INSALATE •

### **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 and carob dressing

### **NOVITÀ** **INSALATA ESTIVA (V)(M)(G) €13.25**

Nutty buckwheat, cherry & sundried tomatoes, spring onions, fresh mint, and Ricotta Salata, tossed in a zesty gremolata dressing. Light, fresh, and full of Mediterranean flavour

### **POLLO ZOLA (M)(N) €15.95**

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

### **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 Parmesan shavings, crushed hazelnuts and a zesty Italian vinaigrette

## • 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

### **LASAGNE AL RAGÙ DI BOLOGNA (G)(GL)(M) €15.95**

Traditional baked lasagne with a rich meaty sauce

### **RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G)(GL) €16.45**

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

### **SPAGHETTI CON CALAMARI (G)(GL)(SF) €16.35**

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

### **LINGUINE CON GAMBERI E PISTACCHIO (G)(SF)(N) €17.55**

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) €14.95**

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

### **PACCHERI PISTACCHIO E BURRATA (G)(GL)(M)(N) €16.35**

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

### **NOVITÀ** **RISOTTO NERANO (G)(M) €14.25**

Risotto with zucchini purée, pecorino cheese and garnished with zucchini crisps and lemon zest

### **NOVITÀ** **LUMACHE SARDE CON SALSICCIA E OLIVE (G)(GL)(M) €14.45**

Lumache Sarde tossed in San Marzano tomato sauce with Kalamata olives, Sicilian sausage, cherry tomatoes, pecorino, oregano and extra virgin olive oil

### **NOVITÀ** **SPAGHETTI NETTUNO (G)(F)(GL) €15.45**

Spaghetti with fresh tuna tossed in fennel puree, garlic, orange and mint

### **RIGATONI ALLA ZOZZONA (G)(GL)(M)(E) €15.95**

A hearty Roman classic combining the best of four iconic sauces - Guanciale, Italian sausage, San Marzano tomato sauce, egg yolk, and Pecorino Romano cheese



## • GRIGLIA E CUCINA •

### CONTROFILETTO AI FERRI (M) €28.95

Char-grilled prime sirloin of Italian Scottona beef

### SALMONE IN PADELLA (F)(G)(N) €25.45

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 broccoli and carrots

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

### TAGLIATA DI POLLO (G) €23.75

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

### “PORK RIBS” COSTINE DI MAIALE (G)(N)(SS) €27.95

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



## • UN ITALIANO IN AMERICA • BURGERS

### **NOVITÀ** BURGER VIA TOLEDO (E)(GL)(M) €15.55

Two smashed beef patties with melted smoked scamorza cheese, garlic mayo, served with fries

### BURGER SPACCA NAPOLI (G)(E)(GL)(M) €16.75

Two smashed beef patties with crispy bacon, smoked scamorza, red onions, iceberg lettuce and Vecchia Napoli special sauce, served with fries

### **NOVITÀ** BURGER DI POLLASTELLA (E)(GL)(M)(F)(G) €15.45

Crispy battered chicken thighs, iceberg lettuce, crispy bacon, Grana Padano and anchovy mayo, served with fries

### **NOVITÀ** BURGER TARTUFATA (G)(E)(GL)(M) €16.75

Two smashed beef patties with melted smoked scamorza cheese, crispy bacon, pickled cucumber, crispy onion and truffle mayo, served with fries

### **NOVITÀ** BURGER CALABRESE (G)(E)(GL)(M) €16.25

Two smashed beef patties with melted smoked scamorza cheese, caramelised red onions, chilli and honey mayo, served with fries

 Vegan,  Vegetarian,  Pescatarian, **S&S** Sana e Snella

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## • PIZZA •

### SUPER! NOVITÀ

#### PIZZA AGLIO E OLIO (GL)(M)(G) €12.50

Mozzarella fior di latte, garlic confit, olive oil, fresh chilli, and fried parsley

#### PIZZA GHERITA (GL)(M) €12.45

A creative twist on the Margherita: tomato reduction, mozzarella fior di latte, and smooth basil reduction for a fresh herbal finish, fresh basil and Pecorino Romano

#### PIZZA LASAGNA (GL)(M)(G) €14.95

Lasagna meets pizza in the oven: mozzarella fior di latte, bolognese sauce, tomato emulsion, Grana Padano sauce, nutmeg and crushed black pepper

#### PIZZA NERANO (G)(GL)(M) €13.50

Zucchini purée, mozzarella fior di latte, Pecorino Romano, zucchini crisps and lemon zest

#### PIZZA GALLINA SBAGLIATA (GL)(M)(E)(G) €14.75

Mozzarella fior di latte, breaded chicken thighs, bbq sauce, spring onions, fried parsley and garlic aioli

#### LA CICCIONA (GL)(M) €13.95

Mozzarella fior di latte, smoked Scamorza, thinly sliced porchetta, caramelised red onions and rosemary oil

#### PIZZA CARBO CREMA (GL)(M)(E) €14.95

A fusion of two Roman classics - Cacio e Pepe and Carbonara. Topped with mozzarella fior di latte, crispy guanciale, Pecorino Romano cheese, egg yolk cream, and a touch of black pepper

#### PIZZA LA MORTAZZA E PISTACCHIO (GL)(M)(G)(N) €15.95

Provolone, mozzarella fior di latte, fried mortadella, burrata, pistachio cream and confit cherry

#### GLUTEN-FREE DOUGH IS AVAILABLE AT €2.00

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## SPECIALITÀ DELLA CASA

#### CALZONE CAPO DI MONTE (G)(GL)(M) €16.15

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



## • EXTRAS •

EXTRA INGREDIENTS €1.40

WHOLE MOZZARELLA DI BUFALA €4.50

LACTOSE-FREE MOZZARELLA DI BUFALA €4.50

CREMA DI TARTUFO €3.25

CHICKEN €3.25

 Vegan,  Vegetarian,  Pescatarian,  Sana e Snella

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# CLASSICI

 **ALLA MARINARA (G)(GL) €8.50**  
Tomato sauce, garlic and oregano

 **ALLA MARGHERITA (GL)(M) €10.55**  
Tomato sauce, mozzarella fior di latte and basil

 **DEL SUD (GL)(M) €12.95**  
Tomato sauce, mozzarella fior di latte, aubergines, Grana Padano and basil

**PIZZA LUCIFERA (G)(GL)(M) €14.25**  
Tomato sauce, mozzarella fior di latte, 'nduja, salami piccante, onions and olives

 **PIZZA BURRATA E POMODORO (GL)(M) €14.85**  
Tomato sauce, burrata cream, fresh basil, and olive oil

**CALZONE VECCHIA NAPOLI (GL)(M) €13.75**  
Tomato sauce, mozzarella fior di latte, ricotta, smoked ham and Grana Padano

 **QUATTRO FORMAGGI (GL)(M) €13.75**  
Mozzarella fior di latte, provolone, Grana Padano and gorgonzola

**ALLA CAPRICCIOSA (GL)(M) €13.95**  
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 ġbejna and raw fresh onions

 **PIZZA DEL CARMINE (GL)(M)(F)(G) €13.55**  
Tomato sauce, mozzarella fior di latte, tuna, fresh red onions, olives, anchovies, garlic and oregano

**FUNGHI BIANCA (G)(GL)(M) €14.55**  
Mozzarella fior di latte, mushrooms, pancetta, garlic and provolone cheese

**L'AMATRICIANA (GL)(M) €14.45**  
Tomato sauce, mozzarella fior di latte, crispy guanciale, pecorino Romano cheese and a hint of chilli

**PIZZA SNELLA (GL)(M) €14.95**  
Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo and Grana Padano

**GLUTEN-FREE DOUGH IS AVAILABLE AT €2.00**

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## • BAMBINI •

**PIZZA WUDY (GL)(M) €7.55**  
Tomato sauce, mozzarella fior di latte and wudy sausage

 **PIZZA TOPOLINO (GL)(M) €7.55**  
Tomato sauce, mozzarella fior di latte and black olives

**PIZZA SALAMI (GL)(M) €7.55**  
Tomato sauce, mozzarella fior di latte and salami Napoli

**PENNE A PIACERE (GL) €4.95**  
Penne with butter and cheese  (M), or tomato sauce  (G), or Bolognese sauce (G)

**BABY BURGER (E)(GL)(M) €10.25**  
Smashed prime beef mini burger with melted cheese, served with fries

**FRITTI DI POLLO CON PATATINE (GL) €9.85**  
Breaded chicken strips served with fries

