
Originale sante e miracolose capelli di:
Diego
FIAT 500 L
NA 65
2704



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 Pistacchio 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!

VECCHIA NAPOLI

pizzeria e specialità campane

• ANTIPASTI / PRIMI •

S&S I TRE SFIZI (G)(GL)(M) **€11.95**
A trio of dips bursting with southern Italian flavours:
Gorgonzola (M), olive & raisin (G), aubergine caponata (G), served with focaccia (GL)

NOVITÀ BURRATA CROCCANTE CON CREMA DI BASILICO E PERE (G)(GL)(M)(E) **€13.50**
A traditional cheese from Puglia with a rich, creamy centre, delicately coated in breadcrumbs and deep-fried until golden and crisp. Served with basil cream, caramelised pears and sweet raisins

CARPACCIO DI MANZO (M) **€13.25**
Thinly sliced, pepper-crusted raw prime beef sirloin, served with rucola, Pecorino shavings and dried olives, drizzled with lemon vinaigrette

PANELLE (G)(GL) **€7.00**
A traditional Sicilian street food – chickpea flour fritters flavoured with fresh herbs and garlic

BOCCONCINI DEL CAPO (E)(GL)(M) **€10.25**
Light, fluffy fried Grana Padano balls tossed in smoked paprika and served with whipped ricotta

ARANCINI CLASSICI (G)(M)(E)(GL) **€10.50**
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) **€12.25**
Grilled Sicilian sausage served with an apricot and chilli chutney, and caramelised red onions

POLPO ALLA LUCIANA (F)(G)(GL) **€13.75**
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) **€8.55**
Garlic, rosemary and extra virgin olive oil

FOCACCIA GUANCIA (GL)(M)(G)(N) **€14.55**
Basil pesto, guanciale, burrata cream, confit cherry tomatoes, rucola

Vegan, Vegetarian, Pescatarian, S&S Sana e Snella
(E) Eggs, (G) Garlic, (F) Fish, (GL) Gluten, (M) Milk, (N) Nuts, (SF) Shellfish, (SS) Sesame Seeds, (S) Soy, (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

POLLO ZOLA (M)(N) **€16.15**
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

NOVITÀ **BROCCOLI SALTATI CON CANNELLINI, PECORINO E PANGRATTATO CROCCANTE** (G)(M)(GL) **€14.50**
Tender sautéed broccoli tossed with creamy cannellini beans, garlic and fresh parsley, finished with grated pecorino cheese and golden, crispy breadcrumbs

NOVITÀ **INSALATA DI BARBABIETOLA** (G)(M)(N) **€14.50**
Fresh kale and sweet beetroot, topped with creamy goat's cheese, almonds, spring onions and a vibrant citrus dressing

• PASTA •

WHOLEGRAIN AND GLUTEN-FREE PASTA OPTIONS AVAILABLE

SPAGHETTI ALL'AGLIO, OLIO, E PEPERONCINO (G)(GL) **€9.75**
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) **€16.15**
Traditional baked lasagne with a rich meaty sauce

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G)(GL) **€16.65**
Rigatoni with beef and sausage slow-braised in a San Marzano tomato sauce; a true taste of Naples

SPAGHETTI CON CALAMARI (G)(GL)(SF) **€16.55**
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) **€17.75**
Linguine pasta tossed in a rich prawn bisque and pistachio cream sauce served with pan-seared king prawns

NOVITÀ **LUMACONI AL FORNO** (G)(GL)(M) **€14.50**
Stuffed pasta shells with lemon ricotta, spinach, San Marzano tomato sauce, mozzarella fior di latte and Grana Padano

NOVITÀ **SPAGHETTI BURRO E ALICI** (G)(GL)(M)(F) **€14.50**
Spaghetti tossed in silky butter with savoury Italian anchovies, finished with a touch of garlic and lemon zest - for a simple yet flavourful Italian classic

PACCHERI PISTACCHIO E BURRATA (G)(GL)(M)(N) **€16.55**
Paccheri pasta tossed in pistachio cream and prosciutto crudo, topped with freshly pulled creamy burrata cheese, finished with lemon zest

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

NOVITÀ **SALMONE IN PADELLA** (F)(G)(N)(M) **€25.75**
Pan-seared salmon with a crispy golden crust, served on a `nduja Béchamel, accompanied by a fresh salad of pickled fennel radicchio

S&S **PETTO DI POLLO AI FERRI** (M)(G)(N) **€21.00**
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) **€23.95**
550 g of chargrilled boneless chicken thighs, marinated with oregano, lemon zest, garlic, chilli and parsley, sliced and served on a bed of rucola

NOVITÀ **MAIALE ALLA CALABRESE** (G) **€23.95**
Char-grilled pork belly, coated in spicy 'nduja, served with fresh grilled broccoli

PORK RIBS COSTINE DI MAIALE (G)(N)(SS) **€27.95**
Tender, 12-hour sous-vide pork ribs, glazed with our house-made BBQ sauce



• UN ITALIANO IN AMERICA •
BURGERS

BURGER VIA TOLEDO (E)(GL)(M) **€15.75**
Two smashed prime beef patties with melted smoked scamorza cheese, garlic mayo, served with fries

BURGER SPACCA NAPOLI (G)(E)(GL)(M) **€16.95**
Two smashed prime beef patties with crispy bacon, smoked scamorza, red onions, iceberg lettuce and Vecchia Napoli special sauce, served with fries

BURGER DI POLLASTRELLA (E)(GL)(M)(F)(G) **€15.75**
Crispy battered chicken thighs, iceberg lettuce, crispy bacon, Grana Padano and anchovy mayo, served with fries

BURGER TARTUFATA (G)(E)(GL)(M) **€16.95**
Two smashed prime beef patties with melted smoked scamorza cheese, crispy bacon, pickled cucumber, crispy onion and truffle mayo, served with fries

GLUTEN-FREE BUNS ALSO AVAILABLE

Vegan, Vegetarian, Pescatarian, S&S Sana e Snella
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• PIZZA •

CLASSICI

ALLA MARINARA (G)(GL) **€8.75**
Tomato sauce, garlic and oregano

ALLA MARGHERITA (GL)(M) **€10.75**
Tomato sauce, mozzarella fior di latte and basil

DEL SUD (GL)(M) **€13.25**
Tomato sauce, mozzarella fior di latte, aubergines, Grana Padano and basil

PIZZA LUCIFERA (G)(GL)(M) **€14.45**
Tomato sauce, mozzarella fior di latte, 'nduja, salami piccante, onions and olives

CALZONE VECCHIA NAPOLI (GL)(M) **€13.95**
Tomato sauce, mozzarella fior di latte, ricotta, smoked ham and Grana Padano

QUATTRO FORMAGGI (GL)(M) **€13.95**
Mozzarella fior di latte, provolone, Grana Padano and gorgonzola

ALLA CAPRICCIOSA (GL)(M) **€14.15**
Tomato sauce, mozzarella fior di latte, mushrooms, artichokes, olives and smoked ham

BELLA MALTA (G)(GL)(M) **€14.15**
Tomato sauce, mozzarella fior di latte, sun-dried tomatoes, Maltese sausage, peppered ġbejna and raw fresh onions

PIZZA DEL CARMINE (GL)(M)(F)(G) **€13.75**
Tomato sauce, mozzarella fior di latte, tuna, fresh red onions, olives, anchovies, garlic and oregano

FUNGHI BIANCA (G)(GL)(M) **€14.75**
Mozzarella fior di latte, mushrooms, pancetta, garlic and provolone cheese

L'AMATRICIANA (GL)(M) **€14.65**
Tomato sauce, mozzarella fior di latte, crispy guanciale, pecorino Romano cheese and a hint of chilli

PIZZA SNELLA (GL)(M) **€15.15**
Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo and Grana Padano

SPECIALITÀ DELLA CASA

CALZONE CAPO DI MONTE (G)(GL)(M) **€16.35**
Mozzarella fior di latte, Parmigiano Reggiano, Emmental Svizzero, fontina, italico, crema di funghi tartufi, trevisana, rucola, prosciutto crudo and Grana Padano



• EXTRAS •

EXTRA INGREDIENTS €1.60

WHOLE / LACTOSE-FREE MOZZARELLA DI BUFALA €4.50

CREMA DI TARTUFO / CHICKEN / PROSCIUTTO CRUDO €3.25

GLUTEN-FREE DOUGH IS AVAILABLE AT €2.00

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• PIZZA •

SUPER! NOVITÀ

PIZZA AGLIO E OLIO (GL)(M)(G) **€12.65**
Mozzarella fior di latte, garlic confit, extra virgin olive oil, fresh chilli, and fried parsley

PIZZA GHERITA (GL)(M) **€12.75**
A creative twist on the Margherita: tomato reduction, mozzarella fior di latte, and smooth basil reduction for a fresh herbal finish

PIZZA LASAGNA (GL)(M)(G) **€15.25**
All the flavours of lasagne on a pizza: mozzarella fior di latte, bolognese sauce, tomato emulsion, Grana Padano sauce, nutmeg and crushed black pepper

PIZZA GALLINA SBAGLIATA (GL)(M)(E)(G) **€14.95**
Mozzarella fior di latte, breaded chicken thighs, bbq sauce, spring onions, fried parsley and garlic aioli

PIZZA CARBO CREMA (GL)(M)(E) **€15.25**
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) **€16.25**
Provolone, mozzarella fior di latte, fried mortadella, burrata & pistachio cream and confit cherry tomatoes

NOVITÀ **PIZZA TUORLO E FUNGHI** (GL)(M)(E)(G)(S) **€15.25**
Creamy cheese sauce, mozzarella fior di latte, slow-cooked confit mushrooms in aromatic butter, grated Grana Padano and cured egg yolk shavings, finished with flavoured oil brushed over the crust

NOVITÀ **PIZZA DEL PRESIDENTE** (GL)(M)(G) **€14.95**
Mozzarella fior di latte, whipped ricotta with lemon and confit garlic, rucola, Parma ham, confit mushrooms

NOVITÀ **ORA 48** (GL)(M)(G)(SS) **€14.95**
Mozzarella fior di latte, Grana Padano, Cacio e Pepe cream, confit garlic, pork slow-braised for 48 hours, tossed in our signature BBQ sauce, topped with crispy onions

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) **€5.25**
Penne with butter and cheese (M), or tomato sauce (G), or Bolognese sauce (G)

BABY BURGER (E)(GL)(M) **€10.50**
Smashed prime beef mini burger with melted cheese, served with fries

FRITTI DI POLLO CON PATATINE (GL) **€10.00**
Breaded chicken strips served with fries


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