

# VECCHIA NAPOLI

## • ANTIPASTI •

### PANELLE (CG) (V) (G) €4.95

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

### TIMBALLINI FRITTI (G) (L) (E) €5.75

*Pasta fritters with smoked ham, peas, nutmeg, pecorino and Grana Padano cheese*

### CROSTINI CON POMODORINI E MOZZARELLA (G) (CG) (V) (L) €4.65

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

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

*Baked layers of aubergines, mozzarella fior di latte, San Marzano tomato sauce, basil, Grana Padano cheese*

### INSALATA CAPRESE (V) (L) €9.95

*Mozzarella di bufala, sliced plum tomatoes and basil leaves*

### CESTINO DI CALAMARI FRITTI (G) (SF) (CG) (L) €18.50 (350GRMS)

*A basketful of crispy calamari rings served with a traditional aioli*

## • BAMBINI •

### PIZZA WUDY (G) (L) €5.95

*Tomato sauce, mozzarella fior di latte and wudy sausage*

### PIZZA TOPOLINO (G) (L)(V) €5.95

*Tomato sauce, mozzarella fior di latte and olives*

### FRITTI DI POLLO CON PATATINE (G) €5.95

*Breaded chicken strips served with fries*

### PENNE A PIACERE (CG) (G) (L) €3.95

*Penne with butter and cheese or tomato sauce or Bolognese sauce*

### BABY BURGER (G) (L)(E) €8.25

*Prime beef mini burger with melted mozzarella served with fries*

## • INSALATONI •

### INSALATA DI POLLO (CG) (L) €12.65

*Grilled juicy chicken breast in a salad of fresh crispy lettuce, sundried tomatoes, salami capocollo, garlic mayo and mixed seeds*

### INSALATA VEGANA (V) (VG) (N) €9.85

*Crispy mixed leaves, grilled marinated aubergines, cherry tomatoes and crushed roasted chickpeas, walnuts, kale and a red wine vinegar vinaigrette*

### INSALATA DI GAMBERI (CG) (SF) (L) €12.65

*Pan fried marinated prawns, crispy romaine lettuce, rucola, cucumber, cherry tomatoes, pickled fennel, basil, mint, marjoram and lemon dressing*

## • PASTA •

### SPAGHETTI AGLIO E OLIO (G) (CG) (V) €7.95

*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*

### LINGUINE CON FILETTO DI POMODORO(G) (CG) (V) €8.95

*Linguine tossed in a light San Marzano tomato sauce, cherry tomatoes, basil and garlic*

### CALAMARATA CON POLIPO ALLA GENOVESE (G) (CG) (SF) €12.65

*Calamarata pasta with octopus cooked in a rich tomato sauce, red onions, celery, white wine, garlic and a hint of fresh chilli*

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

*Large pasta shells filled with ricotta, parmesan cheese and parsley baked with San Marzano 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*

### LINGUINE CON GAMBERI E ZUCCHINI (SF) (G) (CG) €13.25

*Linguine with prawns, zucchini pesto, garlic, lemon and parsley*

### RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G) (CG) €12.25

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

## • GRIGLIA E CUCINA •

### POLLO ALL' AGRODOLCE (CG) €19.95

*Grilled boneless chicken thighs cooked in a traditional sweet and sour sauce with onion, celery, sultana and green olives*

### SALMONE AL FORNO (F) (CG) €22.45

*Oven roasted fillet of salmon served with roast cherry tomatoes and fennel*

### PESCE OMBRINA ALLA PIASTRA (CG)(F) €23.25

*Seared brown meagre, flavoured with marjoram and lemon dressing*

### SALTIMBOCCA ALLA SORRENTINA (G) (L) (CG) €22.85

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

### BISTECCA AI FERRI (L) €26.45

*Chargrilled prime rib-eye of Italian beef*

### SALSA PEPATA (L) (G) (CG) €1.45 SALSA BOSCAIOLA

*(COI FUNGHI) (L) (G) (CG) €1.45*

### POLPETTE ALLA NAPOLETANA (L) (CG) (G) €16.75

*Beef and pork meatballs simmered in a light San Marzano tomato sauce with oregano and basil*

## • BURGER •

### BURGER CAPRESE (E)(G) (L) €12.85

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

### BURGER AL CAPONE (G) (E) (L) €13.50

*100% Scottona beef burger with rucola, melted smoked cheese and truffle mayo served with fries*

### BURGER POLLO (L) (G) (CG) (E) €12.95

*A combination of chicken breast and thigh, rosemary, garlic, pecorino patty, garlic mayo, spianata, provolone and rucola served with fries*

### BURGER ALLA PARMIGIANA (L) (G) (CG) (V) (N) €9.95

*Grilled marinated aubergines, tomatoes, basil, mozzarella fior di latte and rucola in a wholegrain bun served with side salad*

• PIZZA •

**ALLA MARINARA (G) (V) (CG) €6.95**

*Tomato sauce, garlic and oregano*

**ALLA MARGHERITA (G) (V) (L) €7.95**

*Tomato sauce, mozzarella fior di latte & basil*

**DEL SUD (V) (G) (L) €10.95**

*Tomato Sauce, mozzarella fior di latte, aubergines, Grana Padano and basil*

**OTTO PECCATTI (G) (L) €10.95**

*Tomato sauce, mozzarella fior di latte and salami piccante*

**ALLA CAPRICCIOSA (G) (L) €10.50**

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

**QUATTRO FORMAGGI (G) (L) €9.95**

*Mozzarella fior di latte, Provolone, Grana Padano and gorgonzola*

**LA REGINA MARGHERITA (V) (G) (L) €11.75**

*Tomato Sauce, mozzarella di bufala, olive oil and basil*

**FUNGHI BIANCA (G) (L) (CG) €11.75**

*Mushrooms, bacon, garlic, mozzarella fior di latte and provolone cheese*

**PIZZA DEL CARMINE (F) (G) (L) (CG) €11.75**

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

**CALZONE SAN GIUSEPPE (G) (L) €11.25**

*Tomato sauce, mozzarella fior di latte, caramelized onions, salami piccante and Grana Padano*

**RUSTICA (G)(GC) (L) €11.25**

*Mozzarella fior di latte, house pork sausage with garlic and fennel seed, roast potato with rosemary, scamorza cheese*

**BELLA MALTA (G) (L) €11.45**

*Tomato sauce, mozzarella fior di latte, sundried tomatoes, Maltese sausage, goat's cheese, coriander and caramelized onions*

**CALZONE VECCHIA NAPOLI (G) (L) €11.45**

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

**MAIALONE (G) (L) €11.75**

*Tomato sauce, mozzarella fior di latte, salsiccia Calabrese, smoked ham and Maltese sausage*

**LA VIOLA (G) (L)(GC) €12.95**

*Mashed purple potato, mozzarella fior di latte, sicilian sausage and salami capocola*

**PATRIA (G) (L) €12.50**

*Tomato sauce, mozzarella di bufala, provolone, ricotta, salami piccante, mushrooms, rucola and basil*

**PIZZA SNELLA (G) (L) €13.25**

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

**PIZZA CON POLLO ALL'AMERICANA (L) (G) €12.95**

*Chicken breast, green peppers, fresh onions and sweet corn, smoked BBQ sauce and mozzarella fior di latte*

**PIZZA AL RAGU' (CG) (G) (L) €12.25**

*Tomato sauce, mozzarella fior di latte, beef and sausage ragu, pecorino shavings and basil*

• SPECIALITY •

**CALZONE CAPO DI MONTE (G) (L) €14.55**

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

• FOCACCE •

**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*

(F) Fish (V) Vegetarian (N) contains Nuts (L) contains Lactose (G) contains Gluten (CG) contains Garlic (E) contains Eggs (SF) Shell Fish. We have marked our dishes which are vegetarian or where certain ingredients are most common to allergies/conditions. Kindly draw our attention immediately should you be allergic to other food which is not listed. Thank you.

• DOLCI •

**SORBETTO AL LIMONE (E) Smooth and refreshing lemon sorbet €4.45**

**PIZZOTTO DEI PECCATORI (N)(G) A small calzone filled with Nutella & crunchy hazelnuts €5.95**

**LA CASSATA SICILIANA (G)(L)(N)(E) Sweet creamy ricotta with dark chocolate chips, soft sponge cake flavoured with Maraschino and covered with pistachio flavoured marzipan, glace' icing and candied fruit €4.95**

**BIGNE' AL CIOCCOLATO (G)(E)(L)(N) Cream puffs covered with chocolate sauce €4.95**

**TORTA RICOTTA E PERE (G)(E)(L)(N) Hazelnut sponge with a delicate ricotta mousse and pear pieces €4.95**

**TORTA PASTIERA NAPOLETANA (G)(L)(E) Fragrant shortcrust pastry filled with sheeps ricotta, candied fruit and cooked wheat, served with a mixed berry compote. €4.95**

**SOUFFLE' AL CIOCCOLATO E CIOCCOLATO BIANCO (G)(L)(E)(N) Souffle' chocolate cake with a delicious heart of liquid white chocolate €4.95**

**SOUFFLE' AL PISTACCHIO (G)(L)(E)(N) Souffle' white cake with a delicious heart of liquid pistacchio €4.95**