

# VECCHIA NAPOLI

## • I VERONESI •

*Crisp & light focacce - filled with the freshest and tastiest ingredients.  
A super lunchtime snack.  
(Available daily during lunchtime, and for take away or delivery only.)*



**VIRGINIA**

(G)✓(V)

*Grilled pumpkin with rosemary, grilled aubergines, tomatoes, rucola, lemon and basil vinaigrette.*

**€ 6.25**



**SOFIA**

(G)(L)

*Salsiccia Siciliana, provolone and friarielli.*

**€ 7.25**



**ALLEGRA**

(G)(L)(CG)

*Pancetta, funghi cooked in garlic, thyme and balsamic vinegar, and provolone dolce.*

**€ 6.95**



**MARINA**

(G)(L)(P)

*Smoked salmon, lemon mascarpone, sliced tomatoes, iceberg lettuce and pickled fennel.*

**€ 7.25**



**FRANCESCA**

(G)(L)(V)

*Mozzarella di bufala, sundried tomatoes, black olives, rucola and olive oil.*

**€ 7.25**



**MARIA**

(G)(L)(V)

*Grilled aubergines, mozzarella fior di latte, fresh tomatoes, basil and Parmigiano Reggiano.*

**€ 6.25**



**CARINA**

(G)(L)(N)

*Mortadella, fresh ricotta, pistachio paste and crushed black peppercorns.*

**€ 7.25**

*(G) contains Gluten (L) contains Lactose (N) contains Nuts (P) Pescatarian (V) Vegetarian ✓ Vegan*

# VECCHIA NAPOLI

## • ANTIPASTI / PRIMI •

### ✓ (V) PANELLE (CG) (G) €4.95

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

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

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

### ARANCINI ALLA NAPOLETANA (CG) (L) (G) €8.25

Crisp, breaded rice balls filled with a rich sauce of classic San Marzano tomatoes, meat; melting mozzarella fior di latte and basil

### ✓ (V) FUNGHI TRIFOLATI (G) (CG) €8.95

Mixed funghi pan fried with garlic, thyme, white wine, parsley and lemon juice served with grilled Maltese bread

### ✓ (V) (P) LA BURRATA (L) (CG) (G) (F) €9.95

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

Marinated aubergines and fresh tomatoes OR with pesto alla Genovese OR with salted Sicilian anchovies, all served with Grilled Maltese garlic brushed bread

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

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

### (V) INSALATA CAPRESE (L) €9.95

Mozzarella di bufala, sliced plum tomatoes, fresh basil leaves, crushed black pepper corns and extra virgin olive oil

### ANTIPASTO MISTO NAPOLETANO (G) (CG) (L) €17.25

Arancini with classic ragu' Napoletano; Burrata; fried Panzerotti filled with mozzarella and tomato sauce; Salame Napoli, marinated Aubergines and Panelle

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

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

### (V) PIZZA TOPOLINO (G) (L) €5.95

Tomato sauce, mozzarella fior di latte and olives

### FRITTI DI POLLO CON PATATINE (G) €7.95

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 •

### ✓ (V) LA CIOTOLA DI VERDURE (E) (CG) €12.25

A vegetarian salad bowl with lettuce leaves, soft boiled egg, sweetcorn, balsamic marinated mushrooms, pickled beetroot, cherry tomatoes, artichoke hearts and grilled asparagus, served with a lemon and basil dressing  
(egg can be removed for a vegan option)

### (P) INSALATA DI GAMBERI (CG) (SF) (L) €14.65

Pan fried marinated prawns, crispy mixed lettuce, rucola, cucumber, cherry tomatoes, pickled fennel, basil, mint with an olive oil, lemon juice and mascarpone dressing

### (P) INSALATA FUMO e FRESCHEZZA (F) (N) €14.25

Smoked salmon served on bed of mixed lettuce leaves with raisins, fresh grapefruit, walnuts and peas tossed in a lemon and basil dressing

### INSALATA DI POLLO (CG) (L) €13.65

Grilled succulent chicken breast in a salad of fresh crispy lettuce, sundried tomatoes, salami Napoli, garlic mayo and mixed seeds

## • PASTA •

### INTEGRALE - WHOLEGRAIN PASTA IS AVAILABLE FOR EVERY PASTA DISH MARKED WITH (WG)

### ✓ (V) SPAGHETTI AGLIO OLIO E PEPERONCINO (G) (CG) (WG) €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

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

Large pasta shells filled with ricotta, parmesan cheese and parsley baked with San Marzano tomato sauce, mozzarella and basil

### (P) SPAGHETTI CON ACCIUGHE ALLA PALERMITANA (WG) (G) (CG) (F) €8.95

Spaghetti tossed in a cream of anchovy, garlic, fennel, sprinkled with pine nuts, raisins. Topped with fried breadcrumbs

### (P) LINGUINE DEL RE CARLO (CG) (G) (F) (WG) €8.95

Linguine cooked in a flavoured pesto made with San Marzano tomatoes, garlic, chilli, aubergines and anchovies

### (P) CALAMARATA CON POLIPO ALLA GENOVESE (G) (WG) (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

### (P) SPAGHETTI ALLE VONGOLE (G) (SF) (CG) (WG) €14.95

Spaghetti with fresh clams and cherry tomatoes, garlic, basil, mint, lemon juice, olive oil and pepperoncino

### (P) LINGUINE CON GAMBERI E ZUCCHINI (SF) (G) (WG) (CG) €14.95

Linguine with prawns, zucchini, garlic, lemon and parsley

### LASAGNE AL RAGÙ DI BOLOGNA (G) (CG) (L) €12.50

Traditional baked lasagne with a rich meat sauce

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

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

## • GRIGLIA E CUCINA •

### (V) FUNGHI E POLENTA (L) (CG) (G) €16.25

Brown and white mushrooms pan fried with garlic and thyme, white wine, parsley and served with grilled polenta

### (P) SALMONE AL FORNO (F) (CG) €22.45

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

### (P) CALAMARETTI IN PADELLA (F) (CG) €19.95

Pan-seared calamari with garlic, marjoram and white wine, flavoured with lemon zest and fresh herbs

### POLLO IN AGRODOLCE (CG) €19.95

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

### TAGLIATA DI POLLO €19.95

Grilled boneless chicken legs flavoured with rosemary and lemon, served with a rucola and a lemon and basil dressing

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

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

### TAGLIATA DI MANZO PER DUE (L) €44.50

Grilled beef flank, served with roasted cherry tomatoes, pecorino and marinated mushrooms

### 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

• P I Z Z A •

INTEGRALE - WHOLEGRAIN (WG) AND GLUTEN FREE DOUGH AVAILABLE

(V) ALLA MARINARA (G) (CG) €6.95

Tomato sauce, garlic and oregano

(V) ALLA MARGHERITA (G) (L) €7.95

Tomato sauce, mozzarella fior di latte and basil

(V) DEL SUD (G) (L) €10.95

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

OTTO PECCATI (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

(V) LA REGINA MARGHERITA (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

LA GIALLA (L) (G) €11.25

Mozzarella fior di latte, yellow cherry tomatoes, fresh ricotta cheese, black pepper and rosemary oil

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 CARBONARA (G) (L) (E) €12.95

Mozzarella fior di latte, egg, crispy guanciale, pecorino Romano and cracked black pepper

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 Romano shavings and basil

L' AMATRICIANA (G) (L) €13.25

Tomato sauce, mozzarella fior di latte, crispy guanciale, Pecorino Romano cheese and a hint of chili

• S P E C I A L I T A ' D E L L A C A S A •

CALZONE CAPO DI MONTE (G) (L) €14.55

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

• F O C A C C E •

✓ (V) FOCACCIA DEL CORNO (G) (CG) €6.95

Tomato sauce, garlic, chilli and oregano

✓ (V) FOCACCIA FUORI GROTTA (G) €6.95

Garlic, rosemary and olive oil

(V) FOCACCIA LA NUDA (G) (L) €12.25

Mozzarella di bufala, rucola, cherry tomatoes and oregano

Extra ingredients may be added at a charge of €1.20. Whole Mozzarella di Bufala €6.25 Crema

Di Tartufo, Prosciutto crudo and Chicken may be added at an extra charge of €3.25

• B U R G E R S •

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

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

BURGER POLLO (L) (G) (CG) (E) €12.95

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

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

✓ Vegan dishes (V) Vegetarian (P) Pescatarian

(WG) Wholegrain (F) contains Fish (N) contains Nuts (L) contains Lactose (G) contains Gluten (GC) 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