

VECCHIA NAPOLI

• ANTIPASTI / PRIMI •

Sana & Snella

(V) I TRE SFIZI (WG) (CG) €8.25

A trio of dips bursting with the flavours of Napoli, melanzane e capperi (CG), fagioli bianchi e spezie (CG) and pesto di peperoni (CG)(L)(N). Served with crispy rustic wholegrain focaccia

(V) CARCIOFI AL FORNO (L) (G) (CG) €8.55

Artichoke hearts marinated with lemon and fresh herbs, then oven-baked with Grana Padano cheese and drizzled with olive oil

(V) IL CAPRESE A COLORE (L) €12.95

Mozzarella di bufala, multi coloured tomato wedges, basil, freshly crushed black pepper and extra virgin olive oil

✓ (V) PANELLE (CG) (G) €4.95

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

(V) FOCACCIA ESTIVA (CG) (G) €6.95

A nice and refreshing focaccia topped with fresh tomato, onion, capers, olives and fresh herbs

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

(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 pesto alla Genovese and with salted Sicilian anchovies, served with grilled Maltese garlic brushed bread

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

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

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

Arancini with classic ragù Napoletano; Burrata; fried Panzerotti filled with mozzarella and tomato sauce; salame Napoli, wood roasted aubergines and panelle

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

A basketful of crispy calamari rings served with a preserved lemon mayo

• INSALATONI •

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✓ (V) LA PANZANELLA CROCCANTE (G) (WG) €9.95

A simple, refreshing salad from Tuscany, with crunchy wholemeal croutons, tomatoes, cucumbers, red onions, olives, oregano and fresh basil, tossed in extra virgin olive oil

✓ (V) ORZO E VERDURE €8.95

A barley based salad with chopped Trevisana leaves, beans, orange segments, pickled pears, cherry tomatoes, mixed herbs all tossed in a citrus vinaigrette

(P) LA SCOZZESE (F) €14.95

House-cured salmon with beetroot, served on a bed of coloured tomatoes, chickpeas, red onions, basil and rucola, with a balsamic vinegar dressing

(V) L'ARCOBALENO (L) €12.25

A colourful, vegetarian slaw with beetroot, carrots, cucumber, bell peppers, red onions, radish, and herbs, dressed with a lemon and pomegranate vinaigrette, topped with crumbled solo capra cheese

(P) SALMONE E CICORIA (F) (N) €13.75

Pan-seared salmon fillet on a bed of chicory with raisins, pickled fennel, olives, pomegranate, almonds, orange segments, cucumber, spring onions tossed in a carob dressing

POLLO ZOLA (L) (N) €13.75

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

• PASTA E RISO •

INTEGRALE / GLUTEN FREE - WHOLEGRAIN & GLUTEN FREE 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) LINGUINE DEL RE CARLO (CG) (G) (F) (WG) €8.95

Linguine cooked in a flavourful 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 peperoncino

LASAGNE AL RAGÙ DI BOLOGNA (G) (CG) (L) €12.95

Traditional baked lasagne with a rich meat sauce

(V) RISOTTO CON ZUCCHINI E FORMAGGIO DI CAPRA (L) €12.75

A vibrant and refreshing risotto, flavoured with zucchini, lemon zest and crumbled Italian goat's cheese.

(P) RISOTTO TERRA E MARE (SF) (L) €15.55

A surf 'n turf risotto, with crispy spianata Calabrese (salame piccante), tomato paste, calamari and prawns

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

Linguine with prawns, zucchini, garlic, lemon and parsley

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 •

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(V) TIMBALLO DI VERDURE (L) (CG) €10.95

Baked layers of fresh vegetables - peppers, tomatoes, zucchini, aubergines, potatoes, mushrooms, onion and fresh herbs. With a generous sprinkling of Grana Padano and melted mozzarella

(V) MELANZANE COTTE A LEGNA (L) €14.50

Aubergines roasted in our wood burning oven, served with a stracciata di bufala (fresh, creamy bufala cheese), caramelized onions, toasted almonds, fresh herbs, rucola and pomegranate berries - served cold

(P) SALMONE IN PADELLA (F) (SF) (CG) €20.25

Pan-seared salmon served with simmered cherry tomatoes, lemon and fresh basil

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 (L) (CG) €19.95

Half boneless chicken marinated in spices, yogurt and herbs, charcoal grill and served on a bed of rucola

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

(P) SPIGOLA E GAMBERI (SF) €22.95

Pan-fried seabass and prawns, served with a chunky tomato salsa, olives, capers and oregano

LA COTOLETTA CROCCANTE (G) (N) (E) €32.95

A 500g juicy vitello Milanese - veal ribeye on the bone, breaded and crisp-fried to perfection

BISTECCA AI FERRI (L) €26.45

Chargrilled prime rib-eye of Italian beef



• PIZZA •

INTEGRALE - WHOLEGRAIN (WG), GLUTEN FREE DOUGH & LACTOSE FREE MOZZARELLA AVAILABLE

(V) ALLA MARINARA (G) (CG) €6.95

Tomato sauce, garlic and oregano

(V) ALLA MARGHERITA (G) (L) €8.50

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) €11.50

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

QUATTRO FORMAGGI (G) (L) €10.45

Mozzarella fior di latte, Provolone, Grana Padano and gorgonzola

(V) LA REGINA MARGHERITA (G) (L) €12.50

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

LA LEGGERA (WG) (L) (G) €11.75

Wholegrain dough, mozzarella fior di latte, mixed peppers, raw red onions, coloured tomatoes, pecorino cheese and pesto Genovese

BELLA MALTA (G) (L) €12.55

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

CALZONE SAN GIUSEPPE (G) (L) €11.25

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

CALZONE VECCHIA NAPOLI (G) (L) €11.45

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

PIZZA BRACCIO DI FERRO (G) (L) (CG) €11.95

Mozzarella fior di latte, sautéed mushrooms in rosemary and garlic, sautéed spinach in garlic and fresh ricotta cheese

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

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

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

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

MAIALONE (G) (L) €12.50

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

LA CARLOTTA (L) (G) (CG) €12.95

Aubergine-truffle paste, mozzarella fior di latte, speck and smoked scamorza cheese

PISTACCHINA (L) (G) (N) €13.55

Pistachio cream, mozzarella fior di latte, crispy guanciale and crushed walnuts

PIZZA SNELLA (G) (L) €13.75

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

L' AMATRICIANA (G) (L) €13.25

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

• SPECIALITA' DELLA CASA •

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

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

Extra ingredients may be added at a charge of €1.20.

Whole Mozzarella di Bufala €4.50, lactose free mozzarella di bufala €3.50, Crema Di Tartufo, Prosciutto Crudo and Chicken may be added at an extra charge of €3.25

• FOCACCE •

✓ (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 €4.50, lactose free mozzarella di bufala €3.50, Crema Di Tartufo, Prosciutto Crudo and Chicken may be added at an extra charge of €3.25

• BURGERS •

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

Double 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

Double beef burger with rucola, melted smoked cheese and truffle mayo served with fries

BURGER LUCIFERO (G) (E) €13.50

Double beef burger with crispy fried onions, iceberg lettuce, mozzarella, and smoked chilli mayo and served with fries

BURGER SPACCA NAPOLI (G) (L) (CG) (E) €13.50

Double beef burger with crispy bacon, melted Italian mozzarella, red onions, iceberg lettuce and Vecchia Napoli special sauce, served with fries.

• 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

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

FRITTI DI POLLO CON PATATINE (G) €7.95

Breaded chicken strips 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.

