

VECCHIA NAPOLI

• ANTIPASTI / PRIMI •

Sana e Snella

(V) I TRE SFIZI (WG) (CG) €9.95

A trio of dips bursting with southern Italian flavours: sun dried tomatoes and almonds(N)(L); artichoke hearts and spices (CG); aubergine caponata (CG). Served with crispy rustic wholegrain focaccia (V)

Nuovi (V) LA STRACCIATELLA DI BUFALA (L) (CG) (G) €11.95

Stracciatella is an Italian cheese made from pulled mozzarella curds and fresh cream. This is served with candied tomatoes and toasted rustic bread, flavoured with rosemary and oregano

(V) PANELLE (CG) (G) €6.25

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

ARANCINI ALLA NAPOLETANA (CG) (L) (G) €10.25

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

Nuovi CROQUETTES DI PATATE AI FUNGHI E TARTUFI (E) (L) (CG) €10.25

Crisp potato croquettes with mozzarella, funghi porcini and tartufo, served with sweet pancetta sauce

(P) LA BURRATA (L) (CG) (G) (F) €11.95

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

(P) ZUPPETTA DI CALAMARI (SF) (GC) (G) €10.95

A delicious soup made from calamari and tomatoes, flavoured with a pinch of fresh chilli, finely chopped ginger, orange and lemon zest, and fresh herbs. Served with grilled rustic bread

Nuovi COZZE CON LA NDUJA PICCANTE (SF) (CG) €11.50

Fresh mussels cooked with spicy nduja sausage, cherry tomatoes, white wine and fennel tops

(V) PARMIGIANA DI MELANZANE (CG) (L) (G) €12.50

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

(P) CESTINO DI CALAMARI FRITTI (G) (SF) (CG) €19.25

A basketful of crispy calamari rings served with a herb mayo

Nuovi ANTIPASTO DI SALUMI E FORMAGGI (L) (G) €21.95

A selection of our cured Italian meats and cheeses, served with pickled grapes, apples and rucola

• INSALATONI •

Sana e Snella

(V) LA PANZANELLA CROCCANTE (G) (WG) €11.95

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

(P) SALMONE E CICORIA (F) (N) €14.95

Poached salmon steak 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) €14.95

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

Nuovi (P) STUZZICANTE (L) (CF) (G) (E) €14.95

Cured salmon, with capers, pickled cucumber, herbs, lemon zest and crispy fresh mixed leaves

• PASTA E RISO •

INTEGRALE / GLUTEN FREE - WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE FOR EVERY PASTA DISH MARKED WITH (WG)

Sana e Snella

Nuovi (P) LA PUTTANESCA (G) (CG) (WG) €11.25

A native of Naples, Pasta alla Puttanesca - wholegrain pasta, anchovies, tomatoes, chilli, garlic, capers, black olives, basil and oregano

Nuovi (V) PENNE ALLA NORMA (CG) (G) (L) (WG) €11.50

Penne with aubergines, garlic, basil, ricotta salata, and grana slow cooked in a light tomato sauce

(V) SPAGHETTI AGLIO OLIO E PEPERONCINO (G) (CG) (WG) €8.75

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) RISI E BISI CON SOLO CAPRA (L) (G) €12.50

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

Nuovi SPAGHETTI ALL' AMATRICIANA (G) (L) (GC) (WG) €12.95

Spaghetti, crispy guanciale, chilli and San Marzano tomato sauce and tossed with grated pecorino Romano

RIGATONI CON LA SALSICCIA (G) (L) (GC) (WG) €12.50

Rigatoni cooked with Sicilian sausage meat, garlic, rucola, fennel seeds and Grana Padano

LASAGNE AL RAGÙ DI BOLOGNA (G) (CG) (L) €13.50

Traditional baked lasagne with a rich meat sauce

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G) (CG) (WG) €13.50

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

Nuovi TIMBALLO ALLA NAPOLETANA (G) (L) (GC) €14.50

Fusilli cooked in a creamy sauce with pecorino, mozzarella fior di latte, covered in breadcrumbs and deep fried (ask server for flavour of the week)

(P) SPAGHETTI ALLE VONGOLE (G) (SF) (CG) (WG) €15.45

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

(P) LINGUINE CON GAMBERI E ZUCCHINI (SF) (G) (CG) (WG) €15.45

• GRIGLIA E CUCINA •

Sana e Snella

(V) MELANZANE COTTE AL LEGNA (N) (L) €16.50

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

COSCIETTE DI POLLO CON MIELE AI FERRI (GC) €21.25

Charcoal grilled boneless chicken thighs seasoned with honey, thyme, garlic, salt, pepper, and olive oil

Nuovi INVOLTINI DI POLLO (G) (CG) (L) €21.25

Chicken breast rolled with prosciutto crudo, rosemary and lemon, and pan cooked in its own juices

Nuovi LA COTOLETTA CROCCANTE (G) (N) (E) €23.50

A 350g juicy pork chop alla Milanese - Pork chop on the bone, breaded and crisp-fried to perfection served with a smoked chilli sauce

Nuovi (P) SALMONE IN PADELLA (F) (L) (CG) €23.95

Pan-seared salmon served with a white wine, lemon, garlic, cherry tomatoes and fresh herbs sauce

BISTECCA AI FERRI (L) €28.50

Chargrilled prime rib-eye of Italian beef

SALTIMBOCCA ALLA SORRENTINA (G) (L) (CG) €25.95

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

• PIZZA •

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

✓ (V) ALLA MARINARA (G) (CG) €7.25

Tomato sauce, garlic and oregano

(V) ALLA MARGHERITA (G) (L) €9.25

Tomato sauce, mozzarella fior di latte and basil

(V) DEL SUD (G) (L) €11.50

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

OTTO PECCATI (G) (L) €11.50

Tomato sauce, mozzarella fior di latte and salami piccante

Nuovi ✓ (V) LA VEGANA (G) (CG) €11.50

Tomato sauce, garlic, roasted aubergines, mixed peppers, marrows, oregano and thyme

CALZONE SAN GIUSEPPE (G) (L) €11.55

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

CALZONE VECCHIA NAPOLI (G) (L) €11.55

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

(V) QUATTRO FORMAGGI (G) (L) €11.95

Mozzarella fior di latte, provolone, Grana Padano and gorgonzola

PIZZA TOTO (G) (L) €12.25

Tomato sauce, provolone, black olives, salami Napoli and oregano

ALLA CAPRICCIOSA (G) (L) €12.50

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

(P) PIZZA DEL CARMINE (F) (G) (L) (CG) €12.50

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

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

Tomato Sauce, mozzarella di bufala, olive oil and basil

FUNGHI BIANCA (G) (CG) (L) €12.55

Mushrooms, pancetta, garlic, mozzarella fior di latte and provolone cheese

BELLA MALTA (G) (L) €12.55

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

PIZZA BURRATA E NDUJA (G) (CG) (L) €12.95

Tomato sauce, spicy nduja, basil leaves, fresh burrata and Grana Padano

(P) PIZZA LA ROSSA (G) (L) (F) €12.95

Tomato sauce, cherry tomatoes, anchovies, Grana Padano and fresh burrata

LA CARBONARA (G) (L) (E) €12.95

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

MAIALONE (G) (L) €12.95

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

PATRIA (G) (L) €12.95

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

PIZZA CON POLLO ALL'AMERICANA (L) (G) €13.25

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

L' AMATRICIANA (G) (L) €13.25

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

Nuovi PIZZA ZAZA' (L) (G) (CG) €13.25

Provolone, Sicilian sausage meat, mushrooms and spring onions

Nuovi PIZZA ARROSTITA (G) (L) €13.25

Provolone, pancetta and roast potatoes

PISTACCHINA (L) (G) (N) €13.55

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

PIZZA SVELLA (G) (L) €13.75

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

Nuovi LA CA'PIZZA DI SAN GENNARO (G) (L) €14.85

Closed part of the Ca'pizza is filled with - Mozzarella fior di latte, pork belly, and caramelised onions. The open part is topped with - Guanciale, tomatoes, bufala and basil

• SPECIALITA' DELLA CASA •

CALZONE CAPO DI MONTE (CG) (G) (L) €14.85

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 €1.40.

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

• FOCACCE •

✓ (V) FOCACCIA FUORI GROTTA (GC) (G) €6.95

Garlic, rosemary and olive oil

✓ (V) FOCACCIA ESTIVA (G) (CG) €7.65

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

(V) FOCACCIA LA NUDA (G) (L) €13.25

Mozzarella di bufala, rucola, cherry tomatoes and oregano

Extra ingredients may be added at a charge of €1.40.

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

• BURGERS •

BURGER CAPRESE (E) (G) (L) €13.50

Beef burger with sliced tomato, melted Italian mozzarella, iceberg lettuce and basil mayo, served with fries

Nuovi BURGER POLLO (L) (G) (CG) (E) €14.95

Battered chicken thigh, rucola and a tomato-chilli chutney, served with fries

BURGER SPACCA NAPOLI (G) (L) (CG) (E) €14.95

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

Nuovi BURGER GUANCIALE (L) (G) (E) (CG) €14.95

100% Scottona beef patty, melted provolone, crispy guanciale, iceberg lettuce, garlic mayo, served with fries

✓ Vegan dishes (V) Vegetarian (P) Pescatarian

(WG) Wholegrain (F) contains Fish (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.

• BAMBINI •

PIZZA WUDY (G) (L) €6.95

Tomato sauce, mozzarella fior di latte and wudy sausage

(V) PIZZA TOPOLINO (G) (L) €6.95

Tomato sauce, mozzarella fior di latte and olives

PENNE A PIACERE (CG) (G) (L) €4.95

Penne with butter and cheese or tomato sauce or Bolognese sauce

BABY BURGER (G) (L) €9.25

Prime beef mini burger with melted mozzarella served with fries

FRITTI DI POLLO CON PATATINE (G) €8.95

Breaded chicken strips served with fries