

# VECCHIA NAPOLI

## ANTIPASTI / PRIMI

### Sana e Snella

#### (V) I TRE SFIZI (WG) (CG) €10.95

A trio of dips bursting with Southern Italian flavours: cannellini beans and garlic (CG) (L); artichoke hearts and spices (CG); aubergine caponata (CG)  
Served with rustic wholegrain focaccia (V)

#### (V) LA STRACCIATELLA DI BUFALA (L) (CG) (G) €12.45

Stracciatella is made up of fresh pulled mozzarella curds and cream originating from the Puglia region. This is served with candied tomatoes and toasted rustic bread, flavoured with rosemary and oregano

#### ✓ (V) PANELLE (CG) (G) €5.75

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

#### Novità (V) FORMAGGIO SCOTTATO IN PADELLA (G) (L) €7.25

Pan seared Italian cheese from the Campagna region, garnished with a pear and fennel salad

#### Novità (V) BOMBETTE DI RISO AL TALEGGIO (G) (L) (E) (CG) (N) €8.50

Crispy breaded rice cakes filled with a creamy Taleggio cheese sauce, pancetta and walnuts, served with a spiced pear chutney

#### (P) ZUPPETTA DI CALAMARI (SF) (CG) (G) €11.25

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

#### (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

#### COZZE CON LA 'NDUJA PICCANTE (SF) (CG) €12.25

Fresh mussels cooked with spicy 'Nduja sausage meat, sweet cherry tomatoes, white wine and fresh herbs

#### (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) CALAMARI FRITTI (G) (SF) (CG) €14.95

150 grams of crispy calamari rings served with a herb mayo

## INSALATE

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#### ✓ (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

#### Novità (V) INSALATA ALL'ORTOLANO VECCHIO (N) (L) (CG) €12.25

Pickled beetroot, dill, french beans, radishes, cashew nuts, kale and trevisana, solo capra cheese, grapefruit segments and a grapefruit and marjoram vinaigrette 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

#### (P) SALMONE E CICORIA (F) (N) €15.95

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

## PASTA E GRANI

### WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE

### Sana e Snella

#### Novità ✓ (V) ORZOTTO AI FUNGHI (G) (CG) (N) (SS) €11.75

Barley cooked risotto style, with funghi trifolati, garlic, white wine, cashew nut paste and fresh herbs

#### (V) PENNE ALLA NORMA (CG) (G) (L) €11.95

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

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

#### Novità (P) FETTUCCINE CON COZZE E FAGIOLI (L) (SF) (G) (CG) (E) €9.50

Cozze e Fagioli are a delicious combination. Originating from Naples this dish is made with fresh mussels and a cannellini bean purée, flavoured with garlic, chilli and fresh herbs

#### Novità TORTELLINI IN BRODO (G) (L) (E) €10.50

Fresh tortellini filled with meat, cooked in a rich chicken broth

#### Novità (V) LAGANE E CECI (CG) (G) (E) €12.65

A humble dish originating from Southern Italy, consisting of thick long pasta, chickpeas, chilli, garlic, fresh tomatoes, thyme, basil, parsley and finished with olive oil

#### Novità RISOTTO 'NDUJA E PISELLI (L) (CG) (G) €12.65

A nice wintery risotto flavoured with a spicy 'Nduja sausage, peas, Grana Padano and pecorino

#### SPAGHETTI ALL' AMATRICIANA (G) (L) (CG) €13.75

Spaghetti, crispy guanciale, a hint of peperoncino and San Marzano tomato sauce and tossed with grated pecorino Romano

#### RIGATONI CON LA SALSICCIA (G) (L) (CG) €13.75

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

#### LASAGNE AL RAGÙ DI BOLOGNA (G) (CG) (L) €13.75

Traditional baked lasagne with a rich meat sauce

#### RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G) (CG) €14.75

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

#### (P) SPAGHETTI ALLE VONGOLE (G) (SF) (CG) €16.95

Spaghetti with fresh clams and garlic, tossed with fresh tomato, parsley, lemon juice, olive oil and a hint of peperoncino

#### (P) LINGUINE CON GAMBERI E ZUCCHINI (SF) (G) (CG) €16.95

Linguine with prawns, bisque, tomato paste, zucchini, garlic, lemon and parsley

## GRIGLIA E CUCINA

### Sana e Snella

#### COSCETTE DI POLLO CON MIELE AI FERRI (L) (CG) €22.25

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

#### Novità BRACIOLONE RIPIENO ALLA NAPOLETANA (E) (CG) (G) (L) (N) €19.75

Tender beef parcels filled with a mixture of hard-boiled eggs, provolone, Grana Padano, salame Napoli, pine nuts, raisins and fresh herbs. Pan cooked in a rich red wine and tomato sauce

#### Novità COSTATA DI MAIALE CON L'OSSO (L) €20.75

Grilled pork ribeye on the bone, served with sautéed spinach and grilled grapes

#### (P) SALMONE IN PADELLA (F) (L) (CG) €24.50

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

#### Novità CONIGLIO ALL' ISCHITANA (CG) €24.75

A traditional recipe originating from the enchanting island of Ischia. Rabbit braised with garlic, onion, chilli, fresh tomatoes, bay leaf, white wine and fresh herbs

#### (P) FRITTURA DI CALAMARI (G) (SF) (CG) €24.95

350 grams of crispy calamari rings served with a seasonal fresh side salad

#### BISTECCA AI FERRI (L) €29.50

Chargrilled prime ribeye of Italian beef



## 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) €8.95**

*Tomato sauce, mozzarella fior di latte and basil*

**(V) DEL SUD (G) (L) €11.95**

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

**OTTO PECCATI (G) (L) €11.95**

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

**CALZONE SAN GIUSEPPE (G) (L) €11.95**

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

**CALZONE VECCHIA NAPOLI (G) (L) €11.95**

*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) €12.95**

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

**FUNGHI BIANCA (G) (CG) (L) €12.95**

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

**BELLA MALTA (G) (CG) (L) €12.95**

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

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

*Tomato sauce, spicy 'Nduja, basil leaves, fresh burrata and Grana Padano*

**Novità PIZZA DI E DO! (L) (G) (N) €12.95**

*Provolone, creamy mashed potato, smoked ham topped off with toasted breadcrumbs and almonds*

**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*

**PIZZA ZAZA' (L) (G) (CG) €13.50**

*Provolone, Sicilian sausage meat, mushrooms and spring onions*

**(V) LA REGINA MARGHERITA (G) (L) €13.55**

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

**LA CARBONARA (G) (L) (E) €13.75**

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

**MAIALONE (G) (L) (CG) €13.75**

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

**PATRIA (G) (L) €13.75**

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

**Novità PIZZA SPACCA NAPOLI (L) (CG) (G) €14.25**

*Pizza has two closed sides - (minced beef, onions, mozzarella) on one side and on the other (salsiccia Sicilian, caramelised onions and provolone).*

*In between, tomato sauce, Grana Padano, rucola and cherry tomatoes*

**PISTACCHINA (L) (G) (N) €14.55**

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

**PIZZA SNELLA (G) (L) €14.55**

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

**SPECIALITA' DELLA CASA**

**CALZONE CAPO DI MONTE (CG) (G) (L) €14.95**

*Mozzarella fior di 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 €4.50, Crema di Tartufo and Chicken may be added at an extra charge of €3.25  
Gluten Free Dough €2.00*

## FOCACCE

**✓ (V) FOCACCIA FUORI GROTTA (GC) (G) €7.75**

*Garlic, rosemary and olive oil*

**✓ (V) FOCACCIA ESTIVA (G) (CG) €7.75**

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

**(V) FOCACCIA LA NUDA (G) (L) €13.95**

*Mozzarella di bufala, rucola, cherry tomatoes and oregano*

## BURGERS

**BURGER CAPRESE (E) (G) (L) €13.95**

*Beef burger with sliced tomato, melted provolone, iceberg lettuce and basil mayo, served with fries*

**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) €15.95**

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

**Novità BURGER 'NDUJA (L) (E) (G) €16.95**

*Beef Burger with melted provolone, deep fried battered onions, rucola, and 'Nduja mayo, served with fries*

## BAMBINI

**PIZZA WUDY (G) (L) €7.25**

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

**(V) PIZZA TOPOLINO (G) (L) €7.25**

*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) €9.55**

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

**FRITTI DI POLLO CON PATATINE (G) €8.95**

*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 (CG) contains Garlic (E) contains Eggs (SF) Shell Fish (SS) Sesame Seeds.

Gluten Free Pizza - Whilst we have ensured that at all stages of preparation, gluten-free ingredients only are present, we cannot guarantee that the environment is 100% free of particles containing wheat flour. 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.

