

Pizza e Passione! La vivanda scugnizza, the street urchin's meal, has conquered the tables of the world, and today it is official, Pizza is the meal eaten more than any other worldwide. Here at Vecchia Napoli we have left no stone unturned to bring the very best of Neapolitan and indeed Italian Pizza to your table. Our Pizzaioli have spent several weeks in Milan with Massimo Francavilla, Pizza champion of Europe, and in Naples with Ernesto Cacialli, chosen to prepare the Pizza for President Clinton during his visit to Naples.

The wood-burning oven, forno a legna, was constructed by maestro fornaiolo Ugo dall'Oglio, whose family has been in this trade for four generations. The wood is slow burning beech or oak, cut down in sustainable woodlands.

Having learnt the trade from the Masters, we have imported our essential ingredients, our flour, tomato and mozzarella from the same producers that supply them. We have done our best to offer an interesting choice of Pizza. Some traditional – foremost amongst which is the Marinara, which most of you will be surprised to see has no fish of seafood! – and our own recipes. The Calzone Capo di Monte is judged to be Malta's favourite pizza – a prize winner.

Piatti Tipici - Vecchia Napoli is far from just Pizza. La Campania a tavola!
Antipasti, pasta, grills and stews are prepared using the best available ingredients. House specialiaties are the Calamari Fritti, Rigatoni Al Ragu' Classico Napoletano, Polipo Al Ferri. There are several other mouth-watering dishes on offer causing un imbarazzo della scelta, an embarrassment of choice"

I Vini – Despite being a humble pizzeria, we, at Vecchia Napoli, have sought to present our patrons with an interesting selection of wines at reasonable prices from Malta, Italy and the New World. We have moreover, attempted to offer a good choice of wines from Campania of which Naples is the regional capital. Try our house wine by the bottle or by the glass, both red and white carefully selected from a reputable wine producer near Benevento.

Buon Appetito!

Sana e Snella

Sana & Snella has developed into a wonderful selection of delicious dishes for our customers looking for a lighter, healthier option. Clearly identifiable, in bold green, each dish comes with a clear dietary information. Sana e Snella dishes are prepared with the same passion and delicious flavours that have become the hallmark of Vecchia Napoli.

ANTIPASTI / PRIMI

S&S **V**(V) I TRE SFIZI (CG)(G)(WG) €10.95

A trio of dips bursting with southern Italian flavours: Cannellini beans and garlic (CG)(V), Artichoke hearts and spices (CG)(V), Aubergine Caponata (CG)(V)

served with rustic wholegrain focaccia (G)(WG)(V)

(P) LA BURRATA (CG)(F)(G)(L) €12.50

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 salted Sicilian anchovies, served with grilled garlic-brushed Maltese bread

S&S (V) TIMBALLO DI VERDURE (CG)(E)(L) €11.95

A Flavourful baked dish with layers of pumpkin, zucchini, onions, sundried tomatoes, ricotta cheese, Grana Padano, pumpkin seeds, beaten eggs and oregano, all in a San Marzano tomato sauce

335.6 KCALS | 17.6g PROTEIN | 36.1g CARBS | 14.8g FATS | 7.7g FIBRE

Novità CARPACCIO DI MANZO CON PECORINO E CAPPERI (L) €10.25

Thinly sliced, pepper-crusted raw prime sirloin of beef, with rucola, pecorino shavings and fried capers. Drizzled with a lemon vinaigrette

V(V) PANELLE (CG)(G) €5.75

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

S&S ♥ (V) FUNGHI CON RICOTTA E FAGIOLI (CG)(L) €13.95

Grilled marinated mushrooms with crispy, spiced lentils, cannellini beans, fennel and crushed coriander seeds with lemon-flavoured whipped ricotta 413 KCALS | 27.2q PROTEIN | 43.2q CARBS | 17.3q FATS | 12.6q FIBRE

Novità ARANCINI CON PROSCIUTTO E FORMAGGIO (CG)(E)(G)(L) €9.95

Crispy breaded rice balls filled with prosciutto crudo and oozing cream of cheese

Novità (V) BOCCONCINI DEL CAPO (E)(G)(L) €8.95

Light, fluffy, fried Grana Padano balls tossed in smoked paprika and served with whipped ricotta

S&S (V) POLPETTE DI CECI (CG)(E)(G)(L) €7.95

Delicious patties made from Chickpeas, spring onions, sundried tomatoes, breadcrumbs, parsley and Grana, served with a light San Marzano tomato sauce

334.8 KCALS | 19.1g PROTEIN | 37.3g CARBS | 11.6g FATS | 8g FIBRE

(P) CALAMARI FRITTI (CG)(G)(SF)(E) €14.95

150 grams of crispy calamari rings served with an herb mayo

• INSALATE •

POLLO ZOLA (L)(N) €15.25

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

S&S (V) INSALATA DI LENTICCHIE ED ORZO (CG)(N)(L) €13.25

A rucola and legume-based salad consisting of lentils, barley and beans, tossed in a fresh herb vinaigrette dressing, pesto Genovese and an aubergine caponata paste

772 KCALS | 26.9g PROTEIN | 73.8g CARBS | 42.3g FATS | 15.9g FIBRE

(P) SALMONE E CICORIA (F)(N) €16.25

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

S&S (V) INSALATA DI SPINACE E RICOTTA (L)(N) €14.50

Fresh whipped ricotta, spinach, fresh peaches, dried figs, almonds, pickled red onions, olives and tossed in a carob-lemon vinaigrette

495 KCALS | 16g PROTEIN | 31g CARBS | 36g FATS | 11g FIBRE

√ Vegan dishes (V) Vegetarian (P) Pescatarian (S&S) Sane e snella

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Thank you.

• PASTA •

WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE

(V) SPAGHETTI ALL'AGLIO, OLIO, E PEPERONCINO (CG)(G) €8.75

This typical spaghetti dish, simply tossed with the humble ingredients of garlic, olive oil, and red chilli peppers, has come a long way from the backstreets of Naples

Novità PACCHERI 'NDUJA E BURRATA (CG)(G)(L)(N) €13.25

Paccheri pasta tossed in a spicy sausage pesto topped with freshly pulled creamy Burrata cheese

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

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

S&S ♥(V) PASTA DI CECI CON POMODORI E NOCI (CG)(N) €12.25

Chickpea flour pasta tossed in a cashew and tomato sauce, flavoured with garlic, lemon and fresh basil 655 KCALS | 31.9q PROTEIN | 92.5q CARBS | 23.3q FATS | 19.7q FIBRE

Novità (V) RISOTTO CON PREZZEMOLO E PECORINO (CG)(L)(N) €12.50

A smooth refreshing risotto simmered in a parsley purée and flavoured with pecorino Romano, hazelnut, dill gremolata and fresh herbs

LASAGNA AL RAGÙ DI BOLOGNA (CG)(G)(L) €13.95

Traditional baked lasagne with a rich meaty sauce

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

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

Novità (P) SPAGHETTI AL NERO DI SEPPIA (CG)(F)(G)(L) €12.95

Spaghetti with briny cuttlefish ink, tossed in garlic, white wine and pecorino with a hint of chilli and fresh herbs

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

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

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

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

GRIGLIA E CUCINA •

Novità GROPPA D'AGNELLO (CG)(F)(L) €27.50

Pan-seared lamb rump, served with agrodolce peppers, rucola and pecorino shavings and finished with salsa verde

Novità INVOLTINI DI POLLO (E)(G)(L) €22.50

Breaded chicken involtini filled with prosciutto crudo, provolone cheese and sage, served with a rucola, pickled red onion and cherry tomato salad

S&S PETTO DI POLLO AI FERRI (CG)(L)(N) €19.25

Charcoal-grilled chicken breast accompanied with grilled broccoli and a pesto alla Trapanese 631 KCALS | 69.6g PROTEIN | 11.4g CARBS | 34.9g FATS | 7.9g FIBRE

Novità COTOLETTA DI MAIALE ALLA MILANESE (CG)(E)(F)(G) €22.50

 $Deep-fried\ breaded\ pork\ chops,\ topped\ with\ rucola,\ pecorino\ shavings\ and\ served\ with\ friarielli\ and\ peas\ and\ salsa\ verde$

BISTECCA AI FERRI (L) €29.50

Char-grilled prime ribeye of Italian beef

S&S (V) BISTECCA DI CAVOLFIORE (CG)(L) €17.95

Roast cauliflower steak flavoured with garlic, rosemary and lemon zest served on a pea purée and topped with crispy spiced lentils 728 KCALS | 28.9g PROTEIN | 36.4g CARBS | 54.1g FATS | 14.8g FIBRE

Novità (P) POLIPO AI FERRI (CG)(F) €22.95

Grilled marinated octopus served with lemon, herb, cannellini bean paste and Salsa Verde

Novità (P) SALMONE IN PADELLA (F)(L) €23.50

Pan-seared salmon fillet, served with pea purée, cherry tomatoes with a pickled fennel salad

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

(V) ALLA MARINARA (CG)(G) €7.45

Tomato sauce, garlic and oregano

Novità (P) PIZZA DEL ZIO GIULIANO (CG)(F)(G)(L) €9.25

Tomato sauce, garlic, anchovies, ricotta, oregano and olive oil

(V) ALLA MARGHERITA (G)(L) €8.95

Tomato sauce, mozzarella fior di latte and basil

(V) DEL SUD (G)(L) €12.50

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

OTTO PECCATI (CG)(G)(L) €11.95

Tomato sauce, mozzarella fior di latte and salami piccante

CALZONE SAN GIUSEPPE (CG)(G)(L) €12.25

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

CALZONE VECCHIA NAPOLI (G)(L) €12.25

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

ALLA CAPRICCIOSA (G)(L)(E) €12.50

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

(P) DEL CARMINE (CG)(F)(G)(L) €12.95

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

FUNGHI BIANCA (CG)(G)(L) €13.25

Mozzarella fior di latte, mushrooms, pancetta, garlic and provolone cheese

BELLA MALTA (CG)(G)(L) €12.95

Tomato sauce, mozzarella fior di latte, sundried tomatoes, Maltese sausage, goats' cheese and caramelised onions

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

Mozzarella fior di latte, chicken breast, mixed peppers, fresh onions, sweet corn and smoked BBQ sauce

L'AMATRICIANA (G)(L) €13.25

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

PIZZA ZAZA` (CG)(G)(L) €13.50

Provolone cheese, Sicilian sausage meat, mushrooms and spring onions

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

Tomato sauce, mozzarella di Bufala, olive oil and basil

Novità PIZZA ROSINA (CG)(G)(L) €13.95

Mozzarella fior di latte, slow-cooked beef & sausage ragù, aubergines, beef meatballs and pecorino

PIZZA SPACCA NAPOLI (CG)(G)(L) €14.95

This pizza has two closed sides- (minced beef, onions, and mozzarella) on one side and on the other side (Sicilian sausage, caramelised onions, and provolone). In between it has tomato sauce, rucola, cherry tomatoes and Grana Padano

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) €15.25

Mozzarella fior di latte, Parmigiano Reggiano, emmenthal Svizzero, fontina, italico, crema di funghi 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

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FOCACCE

V (V) FOCACCIA FUORI GROTTA (CG)(G) €7.95

Garlic, rosemary and olive oil

V(V) FOCACCIA DEL CORNO (CG)(G) €7.95

 $To mato\ sauce,\ peperoncino,\ garlic,\ oregano\ and\ basil$

(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 SPACCA NAPOLI (CG)(E)(G)(L) €15.95

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

Novità BURGER CON GORGONZOLA E FUNGHI (CG)(E)(G)(L) €16.25

Beef burger with gorgonzola, fried mushrooms, iceberg lettuce and honey-mustard mayo, served with fries

Novità BURGER DEL PECCATORI (CG)(E)(G)(L) €16.25

Beef burger with crispy bacon, pickled cucumber, breaded smoked cheese and honey-mustard mayo, served with fries

BURGER POLLO (CG)(E)(G)(L) €14.95

Battered chicken thigh, rucola and a tomato-chilli chutney, 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

 $To mato\ sauce,\ mozzarella\ fior\ di\ latte\ and\ black\ olives$

PIZZA SALAMI (G)(L) €7.25

Tomato sauce, mozzarella fior di latte and salami Napoli

PENNE A PIACERE (G) €4.95

Penne with butter and cheese (V)(L), or tomato sauce (V)(CG), or Bolognese sauce (CG)

BABY BURGER (E)(G)(L) €9.55

Prime beef mini burger with melted cheese, served with fries

FRITTI DI POLLO CON PATATINE (G) €8.95

Breaded chicken strips served with fries

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