



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 or 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 specialities are the Calamari Fritti, Rigatoni Al Ragu' Classico Napoletano, Saltimbocca Alla Sorrentina. 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. Moreover, we have 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!

AUTENTICO
FORNO A LEGNA



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) I TRE SFIZI (GL)(G)(WG) €10.95

A trio of dips bursting with southern Italian flavours: Cannellini beans and garlic (G)(V), Artichoke hearts and spices (G)(V)(SS), Aubergine Caponata (G)(V) (C) served with rustic wholegrain focaccia (GL)(WG)(V)

(P) LA BURRATA (G)(F)(GL)(M) €12.85

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 (G)(E)(M) €12.55

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 TIMBALLINI ALLA CARBONARA (M)(E)(GL) €9.95

Pasta fritters with guanciale and oozing sauce made of egg yolk, Grana Padano, Pecorino Romano and crushed black pepper.

CARPACCIO DI MANZO CON PECORINO E CAPPERI (M) €11.95

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

(V) PANELLE (G)(GL) €5.75

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

ARANCINI CON PROSCIUTTO E FORMAGGIO (G)(E)(GL)(M) €9.95

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

Novità ARANCINI CLASSICI (GL)(M)(E)(G) €9.95

Crispy breaded rice balls filled with a fantastic and simple tomato sauce, basil, Grana Padano and mozzarella Fior di latte.

(V) BOCCONCINI DEL CAPO (E)(GL)(M) €9.25

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

(P) CALAMARI FRITTI (GL)(SF)(E) €14.95

150 grams of crispy calamari rings served with an herb mayo.

Novità (V) BURRATA INCANTATA (M)(G)(GL) €12.95

Creamy burrata roasted in the oven with tomato sauce, garlic, oregano and fresh basil, served with toasted bread.

• INSALATE •

(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.

Novità S&S (V) INSALATA VIVACE (N) €10.95

Beetroot and rucola based salad accompanied by orange segments, orange gel, almonds and a unique beetroot vinaigrette.

446KCAL | 10.7g PROTEIN | 34.4g CARBS | 31.2g FATS | 8.9g FIBRE

POLLO ZOLA (M)(N) €15.25

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

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

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• PASTA •

WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE

(V) SPAGHETTI ALL'AGLIO, OLIO, E PEPERONCINO (G)(GL) €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 (V) GNOCCHI ALLA SORRENTINA (M)(GL)(G)(V)(E) €13.45

A typical dish from Sorrento, Potato Gnocchi tossed in a tomato sauce, Grana Padano, mozzarella fior di latte and Pecorino Romano, finished off with fresh basil and olive oil.

SPAGHETTI ALL'AMATRICIANA (G)(GL)(M) €13.75

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

S&S (V) PASTA DI CECI CON POMODORI E NOCI (G)(N) €12.75

Chickpea flour pasta tossed in a cashew and tomato sauce, flavoured with garlic, lemon and fresh basil.

655 KCALS | 31.9g PROTEIN | 92.5g CARBS | 23.3g FATS | 19.7g FIBRE

Novità (V) RISOTTO CON ZUCCA E PECORINO (GL)(M)(V) €13.25

Butternut squash puree, sage and Pecorino Romano risotto, finished off with crispy roast amaretti biscuits on top.

LASAGNA AL RAGÙ DI BOLOGNA (G)(GL)(M)(C) €14.50

Traditional baked lasagne with a rich meaty sauce.

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G)(GL)(C) €15.25

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

(P) SPAGHETTI ALLE VONGOLE (G)(GL)(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 (G)(GL)(SF)(C) €16.95

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

Novità RIGATONI CON SALSICCIA AL FINOCCHIO (GL)(M)(G) €13.95

Rigatoni tossed with an Italian fennel seeds sausage, garlic, fresh chili, white wine and capers.

PACCHERI 'NDUJA E BURRATA (G)(GL)(M)(N) €13.95

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

• GRIGLIA E CUCINA •

Novità BRASATO DI GUANCIA DI MAIALE (M)(G)(C) €24.50

Braised pork cheeks with an in-house spice mix, served with vegetables and creamy rosemary mashed potatoes.

POLLO SORPRESA(E)(GL)(M) €23.50

Breaded chicken breast 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 (M)(G)(N) €19.55

Charcoal-grilled chicken breast on top of a nice and tasty Pesto Calabrese, accompanied by healthy and flavourful broccoli florets and carrots.

369 KCALS | 62.3g PROTEIN | 8.0g CARBS | 9.6g FATS | 4.2g FIBRE

BISTECCA AI FERRI (M) €28.50

Char-grilled prime ribeye of Italian beef.

Novità S&S (V) ZUCCHINE RIPIENE (GL)(G)(C) €15.95

Zucchini stuffed with a spiced bean cassoulet, finished off with toasted flavoured breadcrumbs.

424 KCALS | 16.2g PROTEIN | 63.2g CARBS | 14.4g FATS | 9.8g FIBRE

(P) SALMONE IN PADELLA (F)(M) €23.85

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

Novità SALTIMBOCCA ALLA SORRENTINA (GL)(M)(G) €28.75

Seared veal escallops topped with prosciutto crudo, cherry tomatoes, San Marzano tomato sauce, oregano, Parmigiano Reggiano and mozzarella fior di latte.

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• PIZZA •

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

 **ALLA MARINARA (G)(GL) €7.85**
Tomato sauce, garlic and oregano.

 **ALLA MARGHERITA (GL)(M) €9.50**
Tomato sauce, mozzarella fior di latte and basil.

 **DEL SUD (GL)(M) €12.50**
Tomato sauce, mozzarella fior di latte, aubergines, Grana Padano and basil.

OTTO PECCATI (G)(GL)(M) €12.95
Tomato sauce, mozzarella fior di latte and salami piccante.

CALZONE SAN GIUSEPPE (G)(GL)(M) €12.95
Tomato sauce, mozzarella fior di latte, caramelised onions, salami piccante and Grana Padano.

CALZONE VECCHIA NAPOLI (GL)(M) €12.95
Tomato sauce, mozzarella fior di latte, ricotta, smoked ham and Grana Padano.

 **QUATTRO FORMAGGI (GL)(M) €12.95**
Mozzarella fior di latte, provolone, Grana Padano and gorgonzola.

ALLA CAPRICCIOSA (GL)(M) €13.25
Tomato sauce, mozzarella fior di latte, mushrooms, artichokes, olives and smoked ham.

BELLA MALTA (G)(GL)(M) €13.50
Tomato sauce, mozzarella fior di latte, sundried tomatoes, Maltese sausage, goats' cheese and caramelised onions.

Novità (P) MARE E MELANZANE (GL)(M)(G) €13.50
Caponata, mozzarella fior di latte, tuna, fresh onions and anchovies.

FUNGHI BIANCA (G)(GL)(M) €13.85
Mozzarella fior di latte, mushrooms, pancetta, garlic and provolone cheese.

PIZZA CON POLLO ALL'AMERICANA (GL)(M) €13.85
Mozzarella fior di latte, Grilled Chicken breast, mixed peppers, fresh onions, sweet corn and smoked BBQ sauce.

L'AMATRICIANA (GL)(M) €13.85
Tomato sauce, mozzarella fior di latte, crispy guanciale, pecorino Romano cheese and a hint of chilli.

Novità PIZZA LA MORTAZZA (GL)(N)(M) €13.85
Pistachio cream, mozzarella fior di latte and mortadella di Bologna, with crushed roasted pistachios.

 **LA REGINA MARGHERITA (GL)(M) €13.85**
Tomato sauce, mozzarella di Bufala, olive oil and basil.

PIZZA ROSINA (G)(GL)(M) €14.50
Mozzarella fior di latte, tomato sauce, slow-cooked beef & sausage ragù, beef meatballs and pecorino.


PIZZA SPACCA NAPOLI (G)(GL)(M) €15.25
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 (GL)(M) €14.95
Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo and Grana Padano.

• SPECIALITA' DELLA CASA •

CALZONE CAPO DI MONTE (G)(GL)(M) €15.55
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, Whole Burrata €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) FOCACCIA FUORI GROTTA (G)(GL) €7.95

Garlic, rosemary and olive oil.

(V) FOCACCIA DEL CORNO (G)(GL) €7.95

Tomato sauce, peperoncino, garlic, oregano and basil.

(V) FOCACCIA LA NUDA (GL)(M) €13.95

Mozzarella di Bufala, rucola, cherry tomatoes and oregano.



• UN ITALIANO IN AMERICA •

• BURGERS •

BURGER CAPRESE (E)(GL)(M) €14.95

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

BURGER DEL PECCATORE (G)(E)(GL)(M) €16.25

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

BURGER POLLO (G)(E)(GL)(M) €14.95

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

BURGER SPACCA NAPOLI (G)(E)(GL)(M) €16.25

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

• BAMBINI •

PIZZA WUDY (GL)(M) €7.25

Tomato sauce, mozzarella fior di latte and wudy sausage.

(V) PIZZA TOPOLINO (GL)(M) €7.25

Tomato sauce, mozzarella fior di latte and black olives.

PIZZA SALAMI (GL)(M) €7.25

Tomato sauce, mozzarella fior di latte and salami Napoli.

PENNE A PIACERE (GL) €4.95


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

BABY BURGER (E)(GL)(M) €9.55

Prime beef mini burger with melted cheese, served with fries.

FRITTI DI POLLO CON PATATINE (GL) €8.95

Breaded chicken strips served with fries.

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