

# VECCHIA NAPOLI



## 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 are traditional – foremost amongst which is the Marinara, which most of you will be surprised to see has no fish nor seafood! – and some are 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. The House specialities are the Calamari Fritti, Rigatoni Al Ragù Classico Napoletano and Paccheri 'Nduja e Burrata. 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 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** 🌱 **I TRE SFIZI (G)(GL)(WG) €10.95**

*A trio of dips bursting with southern Italian flavours: Cannellini beans and garlic (G)(V), artichoke hearts and spices (G)(V), aubergine caponata (G)(V) served with rustic wholegrain focaccia (GL)(WG)(V)*

### **(P) LA BURRATA (G)(F)(GL)(M)(N) €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 a basil pesto, pickled salad and salted Sicilian anchovies, served with grilled Maltese bread*

### **CARPACCIO DI MANZO (M) €11.95**

*Thinly sliced, pepper-crusting raw prime sirloin of beef, with rucola, pecorino shavings and dried olives, drizzled with a lemon vinaigrette*

### 🌱 **PANELLE (G)(GL) €6.75**

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

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

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

### **ARANCINI CLASSICI (G)(M)(E)(GL) €9.95**

*Crispy breaded rice balls filled with rich San Marzano and tomato sauce, basil, Grana Padano and mozzarella Fior di latte*

### **(P) CALAMARI FRITTI (GL)(G)(SF)(E) €14.95**

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

### **Novità SALSICCA AI FERRI (G)(GL)(SS) €10.50**

*Round grilled Sicilian sausage, served with an apricot & chilli chutney, and caramelised red onions*

## • INSALATE •

### **Novità (P) SALMONE E CICORIA (F)(N)(GL) €15.50**

*Pan-seared salmon fillet, served on a bed of red & white chicory, pickled fennel, olives, radicchio, roasted almonds, and crostini, tossed in a lemon & chilli vinaigrette*

### **Novità S&S INSALATA CON VERDURE E FRUTTA (N)(M) €12.25**

*Quinoa salad with cucumber, pickled apples, radicchio, spring onions, olives, apricots, and almonds, topped with pecorino shavings*

**832.6 KCAL | 33.1g PROTEIN | 86.9g CARBS | 42.3g FATS | 15.6g 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

(E) Eggs, (G) Garlic, (F) Fish, (GL) Gluten, (M) Milk, (N) Nuts, (SF) Shellfish, (SS) Sesame Seeds, (WG) Wholegrain  
*We have marked our dishes which are vegetarian or where certain ingredients are most common to allergies/conditions. If you have any other food allergies please notify us while placing your order. Thank you.*

**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.**



## • PASTA •

WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE

**SPAGHETTI ALL'AGLIO, OLIO, E PEPERONCINO (G)(GL) €9.55**

*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*

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

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

**Novità S&S ORZOTTO CON ZUCCHINI PESTO (G) €12.50**

*Creamy vegan barley risotto cooked in a zucchini & mint sauce, enriched with cashew butter and crushed hazelnuts*  
669.6 KCAL | 14.0g PROTEIN | 59.2g CARBS | 49.8g FATS | 8.9g FIBRE

**LASAGNA AL RAGÙ DI BOLOGNA (G)(GL)(M) €15.25**

*Traditional baked lasagne with a rich meaty sauce*

**LASAGNA ALLA CARBONARA (M)(E)(GL) €15.25**

*A fusion of two classic traditional dishes: lasagna pasta sheets cooked in a rich bechamel sauce with crispy guanciale, finished with an egg-based pecorino sauce*

**RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G)(GL) €15.50**

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

**Novità (P) SPAGHETTI CON COZZE ALL'ARRABBIATA (G)(GL)(SF)(P) €12.25**

*Spaghetti with fresh mussels, cooked in an arrabbiata sauce made with San Marzano tomatoes, fresh basil, mint, parsley and chilli peppers*

**(P) SPAGHETTI CON CALAMARI (G)(GL)(SF) €15.50**

*Spaghetti with fresh calamari tossed in a rich San Marzano tomato sauce, fresh cherry tomatoes and garlic, finished with toasted breadcrumbs*

**Novità (V) RISOTTO POMODORO E STRACCIATELLA (V)(N)(G)(M) €13.25**

*Carnaroli rice cooked in a rich San Marzano tomato sauce, topped with creamy stracciatella cheese and basil pesto*

**Novità RIGATONI PORCINI E GAMBUCCIO (GL)(M)(G) €13.75**

*Rigatoni tossed with a porcini and button mushroom sauce with prosciutto crudo*

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

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

**Novità LINGUINI CON GAMBERI E PISTACCHIO (G)(SF)(N) €16.95**

*Linguine Pasta tossed in a rich prawn bisque, pan seared king prawns, finished with pistachio paste and crushed pistachios*

## • GRIGLIA E CUCINA •

**Novità CONTROFILETTO AI FERRI (M) €28.95**

*Char-grilled prime sirloin of Italian Scottona beef*

**Novità (P) SALMONE ALLA PUTTANESCA (F)(G) €24.50**

*Pan seared salmon fillet accompanied with a typical puttanesca sauce consisting of cherry tomatoes, olives, anchovies, basil and fresh chillies*

**Novità MAIALE BRASATO (M)(G) €22.50**

*Pork neck braised with spicy nduja and served with a creamy mashed potatoes*

**S&S PETTO DI POLLO AI FERRI (M)(G)(N) €20.25**

*Char-grilled chicken breast on top of a nice and tasty pesto Calabrese, accompanied by healthy and flavourful broccoletti and carrots*  
369 KCAL | 62.3g PROTEIN | 8.0g CARBS | 9.6g FATS | 4.2g FIBRE

**Novità TAGLIATA DI POLLO (G) €21.95**

*550 grams of char-grilled boneless chicken thighs tagliata marinated with oregano, lemon zest, garlic, chili and parsley, served on a bed of rucola*



## • 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.**

**(V) ALLA MARINARA (G)(GL) €8.25**

*Tomato sauce, garlic and oregano*

**(V) ALLA MARGHERITA (GL)(M) €9.95**

*Tomato sauce, mozzarella fior di latte and basil*

**(P) PIZZA ALLA PUTTANESCA (GL)(F)(M) €11.50**

*Tomato sauce, mozzarella fior di latte, capers, anchovies, olives, chilli, oregano*

**(V) DEL SUD (GL)(M) €12.50**

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

**OTTO PECCATI (G)(GL)(M) €12.50**

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

**PIZZA LUCIFERA (G)(GL)(M) €13.50**

*Tomato sauce, mozzarella fior di latte, 'nduja, salami piccante, onions and olives*

**PIZZA 'NDUJA E GORGONZOLA (GL)(M)(G) €14.25**

*Mozzarella fior di latte, gorgonzola, 'nduja, pear purée and rucola*

**CALZONE VECCHIA NAPOLI (GL)(M) €13.25**

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

**(V) QUATTRO FORMAGGI (GL)(M) €12.95**

*Mozzarella fior di latte, provolone, Grana Padano and gorgonzola*

**ALLA CAPRICCIOSA (GL)(M) €13.50**

*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, goat's cheese and raw fresh onions*

**(P) PIZZA DEL CARMINE (GL)(M)(F)(G) €12.95**

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

**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, chicken breast, mixed peppers, fresh onions, sweet corn and smoked BBQ sauce*

**L'AMATRICIANA (GL)(M) €14.25**

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

**(V) LA REGINA MARGHERITA (GL)(M) €13.85**

*Tomato sauce, mozzarella di Bufala, olive oil and basil*


**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) €15.85**

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

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

(E) Eggs, (G) Garlic, (F) Fish, (GL) Gluten, (M) Milk, (N) Nuts, (SF) Shellfish, (SS) Sesame Seeds, (WG) Wholegrain

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## Novità

### • PIZZA SORRISO •

#### **LA MORTAZZA (GL)(M)(N) €14.50**

*Half-moon shaped pizza sandwich filled with mortadella di Bologna, burrata cheese, pistachio cream and crushed pistachios*

#### **LA TREVIZOLA (GL)(M)(N) €14.25**

*Half-moon shaped pizza sandwich filled with mozzarella fior di latte, trevisana, gorgonzola, walnuts and honey*

#### **Novità SALSICCIA E FRIARELLI (GL)(M)(G) €14.50**

*Half-moon shaped pizza sandwich filled with mozzarella fior di latte, Sicilian sausage, friarelle, fresh basil and Pecorino Ramano*

### • 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**

*200g Beef burger patty with sliced tomato, melted provolone, iceberg lettuce and basil mayo, served with fries*

#### **BURGER DEI PECCATORI (G)(E)(GL)(M) €16.25**

*200g Beef burger patty burger with crispy bacon, pickled cucumber, breaded smoked cheese and honey-mustard mayo, served with fries*

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

*200g Beef burger patty with crispy bacon, melted provolone, red onions, iceberg lettuce and Vecchia Napoli special sauce, served with fries*

#### **BURGER POLLO (G)(E)(GL)(M) €14.95**

*Battered boneless chicken thighs, pickled cabbage and a chilli mayo served with fries*

#### **Novità BURGER SALSICCA (G)(E)(GL)(M) €15.95**

*Sicilian sausage patty with melted provolone, pickled mushrooms and a green apple and bacon jam, 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)(CG), or Bolognese sauce (CG)*

**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*

• **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 €3.25**

**CHICKEN €3.25**

**GLUTEN-FREE DOUGH €2.00**

 **Vegan dishes, (V) Vegetarian, (P) Pescatarian, (S&S) Sane e Snella**

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