

• **ANTIPASTI / PRIMI** •

PARMIGIANA DI MELANZANE (V) (G) (L) €8.95

An aubergine, tomato and basil sauce, parmesan cheese bake with mozzarella fior di latte.

TUTTO FRITTO (G) (L) (F) €9.95

Panelle, calamari fritti and gamberi fritti.

SALSICCIA AI FERRI (G) (GC) €9.95

Coriander and fennel flavoured pork sausages served on toasted crostini.

GAMBERI FRITTI (G)(F) €9.50

Crispy fried prawns.

POLPETTE IN UMIDO €8.75

Little pork meatballs slowly braised in a tomato sauce flavoured with oregano.

CROSTINI DI OLIVE E POMODORO (GL) €4.95

Toasted bread with tomato, fresh herbs, garlic and black olives.

PANELLE (V) (G) €5.65

A traditional Sicilian street food - chick pea flour fritters flavoured with fresh herbs.

FUNGHI TRIFOLATI (V) (CG) (L) €6.50

Sliced mushrooms simply sautéed in olive oil with garlic, seared with white wine and flavoured with thyme and parsley.

TRIS DI SALSINE (G) (F) (L) (GC) €8.95

A selection of three dips served with Maltese water biscuits.

Olives with fresh thyme dip / Ricotta and lemon dip / Anchovy and tomato dip.



specialita`

CESTINO DI CALAMARI FRITTI (G) €8.65 / €14.85 (250 grms)

A basketful of crispy calamari rings.

• **INSALATONI** •

INSALATA LA NORDICA (L) (F) €10.45

Crisp lettuce leaves, rucola, smoked salmon slivers, mozzarella di bufala, cucumber, radish and a fresh fennel and lemon dressing.

INSALATA DI POLLO (GL) (E) €11.25

Grilled chicken breast salad, lettuce, crispy bacon, cherry tomato, honey mustard and mayo dressing.

INSALATA DI GAMBERI (F) (E) €10.45

Mixed leaves, avocado, shrimps served with a prawn tar tar sauce.

INSALATA BUFALA (G) (L) €12.95

A whole mozzarella di bufala, served on a bed of rucola, with fresh slivers of Parma ham, slices of salami Napoli and grissini.

INSALATA TRINACRIA (V) €9.55

Mixed lettuce leaves, fresh fennel, orange segments, green olives and rucola.

• **FOCACCE** •

FOCACCIA DEL CORNO (G) (V) Tomatoes, garlic, peperoncino & oregano. €4.95

FOCACCIA FUORI GROTTA (G) (V) Garlic, rosemary & black pepper. €4.95

FOCACCIA LA NUDA (V) (G) (L) Mozzarella di bufala, rucola, cherry tomatoes & oregano. €10.95

• **BAMBINI** •

PIZZA TOPOLINO €6.50

PIZZA WUDY € 7.00

CHICKEN NUGGETS & CHIPS €5.50

PASTA with butter & cheese or tomato sauce. €4.50

ICE CREAM (G) (L) (N) Choose from chocolate, strawberry or vanilla. €2.35

• PASTA •

SPAGHETTI CON OLIO, AGLIO E PEPERONCINO (G) (V) €9.25

This typical spaghetti is simply tossed with simple ingredients of garlic, olive oil & red pepper has come a long way from the back streets of Naples to become a favourite.

SPAGHETTI CON FILETTO DI POMODORO (G) (V) €9.45

Spaghetti tossed with a light sauce of cherry tomatoes, garlic & oregano.

PENNE ALLA NORMA (V) (GC) (G) (L) €10.45

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

RIGATONI ALL RAGU' CLASSICO NAPOLETANO (G) €10.35

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

LINGUINE DEL DIRETTOR MARTINO (G) (N) €10.45

Linguine tossed with prosciutto crudo chopped hazelnuts, pecorino, garlic, butter & rosemary.

PANZEROTTI COI FUNGHI PORCINI (G) (N) (V) €11.45

Pasta parcels with a funghi porcini stuffing tossed with butter, fresh sage, walnuts, & garlic.

SPAGHETTI ALLE VONGOLE (G) €11.45

Spaghetti with fresh clams, cherry tomatoes, olio, aglio & peperoncino.

CALAMARATE CON GAMBERI E ZUCCHINI (G) (L) €11.95

Calamarata pasta with king prawns, marrows, garlic, lemon, parsley & fresh marjoram.

SPAGHETTI CON CALAMARI (GC) (G) (F) (L) €11.95

With fresh chopped calamari and a slow cooked tomato and herb sauce.



specialita'

LUMACONI AL FORNO (V) (G) (L) €10.35

Large pasta shells filled with ricotta, parmesan cheese & parsley, baked with tomato, mozzarella & basil.

• GRIGLIA E CUCINA •

COSCIETTE DI POLLO CON MIELE AI FERRI (GC) €16.95

Charcoal grilled boneless chicken legs seasoned with honey, thyme, garlic, salt, pepper & olive oil.

FRUTTI DI MARE (GC) (G) €23.45

A pot full of shelled mussels, razor clams, king prawns, cooked in white wine, marjoram, basil and lemon served with fresh crispy bread.

BISTECCA AI FERRI €23.85

Grilled rib eye of prime Italian beef.

TAGLIATA DI MANZO (L) €24.95

Pan seared beef sirloin, sliced served with rucola and parmesan shavings.

CALAMARI IN PADELLA (F) €15.95

Pan cooked calamari flavoured with garlic, marjoram, white wine and a hint of peperoncino.

GALLETTO ARROSTO (L) €16.95

A whole spring chicken slow roasted, flavoured with lemon zest, rosemary.

CONTROFILETTO DI VITELLO CON SALSIA DI LIMONE (L) (CG) €23.85

A tender milk-fed veal sirloin steak, pan seared and simmered in a creamy lemon sauce.



specialita'

SALTIMBOCCA ALLA SORRENTINA (G) (L) €18.95

Tender veal escalopes with prosciutto crudo, parmesan cheese, mozzarella and oregano in a light tomato sauce.

SALSIA PEPE (L)(G)(GC) €2.45

• **SALSIA BOSCAIOLA (L)(G)(GC) €2.45**

• UN ITALIANO IN AMERICA •

*Vecchia Napoli burgers are made in-house with Mince taken exclusively from Prime Scottona Beef to guarantee a succulence with each and every bite.
Burgers and ribs are served with French fries*

BURGER CAPRESE (G) (L) *Scottona beef burger with tomato slices, basil and melted Italian mozzarella.* **€10.95**

BURGER LUCKY LUCIANO (G) (H) (L) *Scottona beef burger with caponata and melted spicy cheese.* **€11.85**

BURGER AL CAPONE (G) (L) *Scottona beef burger with rucola, thinly sliced onion, mushrooms and melted smoked cheese.* **€11.85**

COSTINI DI MAIALE - SMOKEY JOE (G) Half Rack **€11.75** / Full Rack **€17.75**

Pork spare ribs glazed with a smoky in-house bbq sauce.

PANINO CON POLLO (GL) (L) (E) (P) *Grilled fillet of chicken breast with fior di latte mozzarella all coated in herb flavoured bread crumbs, pan fried and served in a brioche bun.* **€10.85**

• PIZZA •

ALLA MARINARA (G) (V) (GC) *Tomatoes, garlic & oregano.* **€6.90**

ALLA MARGHERITA (G) (V) (L) *Tomatoes, mozzarella fior di latte & basil.* **€7.95**

LA VEGETERIANA (L) (V) (G) (L) *Tomato sauce, mozzarella fior di latte, aubergines, zucchine, bell peppers & oregano.* **€8.45**

ALLA CAPRICCIOSA (G) (L) *Tomatoes, mozzarella fior di latte, mushrooms, artichoke hearts, olives & smoked ham.* **€9.65**

BELLA MALTA (G) (L) *Tomatoes, mozzarella fior di latte, sundried tomatoes, Maltese sausage, goat's cheese, coriander & onions.* **€9.85**

LA REGINA MARGHERITA (V) (G) (L) *Tomatoes, fresh mozzarella di bufala, olive oil & basil.* **€9.95**

FUNGHI BIANCA (G)(L)(GC) *Mushrooms, pancetta, garlic, mozzarella fior di latte & smoked scamorza cheese.* **€9.85**

DEL SUD (V) (G) (L) *Tomatoes, mozzarella fior di latte, aubergines, grana padano & basil.* **€9.85**

CALZONE VECCHIA NAPOLI (G) (L) *Tomatoes, mozzarella fior di latte, ricotta, smoked ham & grana padano.* **€9.95**

PIZZA DEL CARMINE (G) (L) (F) *Tomatoes, mozzarella fior di latte, tuna, anchovies, onions, olives, garlic & oregano.* **€9.85**

OTTO PECCATI (L) (G) *Tomatoes, mozzarella & salami piccante.* **€9.75**

CALZONE SAN GIUSEPPE (G) (L) *Tomatoes, mozzarella fior di latte, onions, salame piccante & grana padano.* **€9.75**

MAIALONE (G) (L) *Tomatoes, mozzarella fior di latte, salsiccia calabrese, smoked ham & Maltese sausage.* **€10.45**

PIZZA POLLO E PEPERONI (GL) (L) *Tomato sauce, mozzarella, chicken breast, onion rings and bell peppers.* **€9.55**

VESUVIO (V) (G) (L) *Mozzarella fior di latte, parmigiano reggiano, emmenthal svizzero, fontina, italico, rucola, trevisana & grana padano.* **€10.85**

PATRIA (G) (L) *Tomatoes, mozzarella di bufala, provolone piccante, ricotta, salame piccante, mushrooms, rucola & fresh basil.* **€11.45**

PIZZA SNELLA (G) (L) *Mozzarella fior di latte, cherry tomatoes, rucola, prosciutto crudo & grana padano.* **€11.45**

PIZZA CALAMARATA (G) (L) (GC) (F) *Tomatoes, mozzarella, calamari, garlic & marjoram.* **€10.95**



specialita'

CALZONE CAPO DI MONTE (G) (L) €13.85

Mozzarella fior di latte, parmigiano reggiano, emmenthal svizzero, fontina, italico, crema di funghi e tartufi, trevisana, rucola, prosciutto crudo & grana padano.

Extra ingredients may be added at a charge of €1.20. Whole Mozzarella di Bufala €4.95

*Should you have any specific dietary requirements or food allergies,
please make sure that you inform a member of our staff.*