

VECCHIA NAPOLI

• ANTIPASTI / PRIMI •

Sana & Snella

✓ (V) I TRE SFIZI (WG) (CG) €8.25

A trio of dips bursting with the flavours of Napoli, melanzane e capperi (CG), fagioli bianchi e spezie (CG) and pesto di peperoni (CG)(L)(N). Served with crispy rustic wholegrain focaccia

Nuovi (V) CROQUETTES DI PATATA AI QUATTRO FORMAGGI (N) (L) (G) (E) €8.95

Crisp potato croquettes with mozzarella, gorgonzola, pecorino, grana Padano and walnuts

Nuovi ZUPPETTA DI CALAMARI (SF) (GC) (G) €10.95

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

✓ (V) PANELLE (CG) (G) €5.25

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

ARANCINI ALLA NAPOLETANA (E) (CG) (L) (G) €9.25

Crisp, breaded rice balls filled with a rich sauce of classic San Marzano tomatoes, meat; melting mozzarella fior di latte and basil

(P) LA BURRATA (L) (CG) (G) (F) €10.50

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

(V) PARMIGIANA DI MELANZANE (CG) (L) (G) €12.50

Baked layers of aubergines, mozzarella fior di latte, San Marzano tomato sauce, basil, Grana Padano cheese

ANTIPASTO MISTO NAPOLETANO (E) (CG) (L) (G) €19.50

Arancini with classic ragù Napoletano; Burrata; Croquettes di Patata Crisp potato croquettes with mozzarella, gorgonzola, pecorino, Grana Padano and walnuts; salame Napoli, wood roasted aubergines and panelle

(P) CESTINO DI CALAMARI FRITTI (G) (SF) (CG) (E) €19.25

A basketful of crispy calamari rings served with a preserved lemon mayo

• INSALATONI •

Sana & Snella

✓ (V) LA PANZANELLA CROCCANTE (G) (WG) €10.95

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

(P) SALMONE E CICORIA (F) (N) €14.95

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

• PASTA E RISO •

INTEGRALE / GLUTEN FREE - WHOLEGRAIN & GLUTEN FREE PASTA IS AVAILABLE FOR EVERY PASTA DISH MARKED WITH (WG)

✓ (V) SPAGHETTI AGLIO OLIO E PEPERONCINO (G) (CG) (WG) €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

Nuovi RISI E BISI CON SOLO CAPRA (L) (G) €12.50

A vibrant and refreshing risotto flavoured with peas, lemon zest and crumbled Italian goat's cheese

(V) LUMACONI AL FORNO (G) (L) (CG) €13.75

Large pasta shells filled with ricotta, parmesan cheese and parsley baked with San Marzano tomato sauce, mozzarella and basil

(P) CALAMARATA CON POLIPO ALLA GENOVESE (G) (WG) (CG) (SF) €13.95

Calamarata pasta with octopus cooked in a rich tomato sauce, red onions, celery, white wine, garlic and a hint of fresh chilli

(P) SPAGHETTI ALLE VONGOLE (G) (SF) (CG) (WG) €15.45

Spaghetti with fresh clams and cherry tomatoes, garlic, basil, mint, lemon juice, olive oil and peperoncino

LASAGNE AL RAGÙ DI BOLOGNA (G) (CG) (L) €13.50

Traditional baked lasagne with a rich meat sauce

(P) LINGUINE CON GAMBERI E ZUCCHINI (SF) (G) (WG) (CG) €15.45

Linguine with prawns, zucchini, garlic, lemon and parsley

Nuovi (V) TIMBALLO ALLA NORMA (G) (L) (GC) €14.50

Fusilli in a tomato salsa with aubergines, basil and ricotta salata, mozzarella fior di latte covered in breadcrumbs and deep-fried

Nuovi RIGATONI CON LA SALSICCIA (G) (L) (GC) €12.50

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

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (G) (WG) (CG) €13.50

Macaroni with beef and sausage slow braised in a San Marzano tomato sauce. A true

• GRIGLIA E CUCINA •

Sana & Snella

(V) MELANZANE COTTE A LEGNA (N) (L) €14.50

Aubergines roasted in our wood burning oven, served with a straciated di bufala (fresh, creamy bufala cheese), caramelized onions, toasted almonds, fresh herbs, rucola and pomegranate berries - served cold

COSCIETTE DI POLLO CON MIELE AI FERRI (L) (GC) €21.25

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

(P) SALMONE IN PADELLA (F) (SF) (CG) €22.50

Pan-seared salmon served with simmered cherry tomatoes, lemon and fresh basil

TAGLIATA DI POLLO (L) (CG) €21.95

Half boneless chicken marinated in spices, yogurt and herbs, charcoal grill and served on a bed of rucola

SALTIMBOCCA ALLA SORRENTINA (G) (L) (CG) €25.95

Tender escalope of veal layered with prosciutto crudo, parmesan cheese, mozzarella, cherry tomatoes and oregano in a light San Marzano tomato sauce

BISTECCA AI FERRI (L) €26.45

Chargrilled prime rib-eye of Italian beef

• FOCACCE •

✓ (V) FOCACCIA ESTIVA (G) (CG) €7.65

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

✓ (V) FOCACCIA FUORI GROTTA (G) €6.95

Garlic, rosemary and olive oil

(V) FOCACCIA LA NUDA (G) (L) €13.25

Mozzarella di bufala, rucola, cherry tomatoes and oregano

Extra ingredients may be added at a charge of €1.40.

Whole Mozzarella di Bufala €4.50, lactose free mozzarella di bufala €3.50, Crema Di Tartufo and Chicken may be added at an extra charge of €3.25



• 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) €9.25

Tomato sauce, mozzarella fior di latte and basil

(V) DEL SUD (G) (L) €11.25

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

OTTO PECCATI (CG) (G) (L) €11.25

Tomato sauce, mozzarella fior di latte and salami piccante

ALLA CAPRICCIOSA (G) (L) €11.95

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

QUATTRO FORMAGGI (G) (L) €11.95

Mozzarella fior di latte, Provolone, Grana Padano and gorgonzola

(V) LA REGINA MARGHERITA (G) (L) €12.50

Tomato Sauce, mozzarella di bufala, olive oil and basil

FUNGHI BIANCA (G) (L) (CG) €12.55

Mushrooms, bacon, garlic, mozzarella fior di latte and provolone cheese

Nuovi PIZZA BURRATA E NDUJA (G) (L) €12.95

Tomato sauce, spicy nduja, basil leaves, fresh burrata and Grana Padano

Nuovi ASPROMONTE (G) (L) (GC) €12.50

Provolone, Sicilian sausage meat, spicy nduja, roasted cherry tomatoes

Nuovi PIZZA LA ROSSA (G) (L) (F) €12.95

Tomato sauce, cherry tomatoes, anchovies, Grana Padano and fresh burrata

Nuovi LA SCOPPIATA (G) (L) €14.45

Double pizza dough, mozzarella Fior di latte, smoked ham, taleggio cheese and grana Padano

Nuovi PIZZA TOTO (G) (L) €11.95

Tomato sauce, provolone, black pitted olives, salame Napoli and oregano

Nuovi PIZZA LA PORCHETTA (G) (L) (GC) €13.25

Provolone, taleggio cheese, rucola and porchetta

BELLA MALTA (CG) (G) (L) €12.55

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

CALZONE SAN GIUSEPPE (CG) (G) (L) €11.55

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

CALZONE VECCHIA NAPOLI (G) (L) €11.55

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

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

PIZZA DEL CARMINE (F) (G) (L) (CG) €12.50

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

MAIALONE (CG) (G) (L) €12.95

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

LA CARBONARA (G) (L) (E) €12.95

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

PISTACCHINA (L) (G) (N) €13.55

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

PIZZA SNELLA (G) (L) €13.75

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

L' AMATRICIANA (G) (L) €13.25

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

• SPECIALITA' DELLA CASA •

CALZONE CAPO DI MONTE (G) (L) (CG) €14.85

Mozzarella fior 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 €3.50, Crema Di Tartufo and Chicken may be added at an extra charge of €3.25

• BURGERS •

BURGER POLLO (L) (G) (CG) (E) €14.25

A combination of chicken breast and thigh, rosemary, garlic, pecorino patty, garlic mayo, salame piccante, provolone and rucola served with fries

BURGER CAPRESE (E) (G) (L) €13.25

Double beef burger with sliced tomato, melted Italian mozzarella, ice-berg lettuce and basil mayo served with fries

BURGER SPACCA NAPOLI (G) (L) (CG) (E) €14.85

Double beef burger with crispy bacon, melted Italian mozzarella, red onions, iceberg lettuce and Vecchia Napoli special sauce, served with fries.

Nuovi BURGER MIMI' (N) (G) (L) (E) €14.95

100% Scottona beef patty, mortadella DOC, pistachio cream, melting caciotta cheese and pistachio crumble

Nuovi BURGER SALSICCIA (G) (L) (E) (GC) €14.95

100% Scottona beef patty and one Italian sausage patty, melted provolone and gorgonzola, pickled red cabbage and mustard mayo

• BAMBINI •

PIZZA WUDY (G) (L) €6.95

Tomato sauce, mozzarella fior di latte and wudy sausage

(V) PIZZA TOPOLINO (G) (L) €6.95

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) (E) €9.25

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.

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.

