

# Menu

## I FRITTI

- CROCCHÈ** 3.50  
Fresh mashed potato croquette filled with provola cheese
- FRITTATINA** 3.95  
Quiche with bucatini pasta, béchamel sauce, cooked ham, pecorino romano DOP
- ARANCINI** 3.95  
Fried breadcrumb-coated rice ball stuffed with Neapolitan ragù, mozzarella and pecorino
- TRIS MONTANARINE** 9.95  
Three small fried pizzas with a variety of toppings chosen by the chef
- MISTO NAPOLI ON THE ROAD** 16.95  
Includes frittatina, crocche, arancini and tris montanarine

## ANTIPASTI

- ITALIAN NIBBLES** 3.95
- GARLIC BREAD** 5.95  
Homemade garlic bread with garlic, oregano e touch of tomato
- BRUSCHETTA DOPPIA** 8.95  
One with mixed cherry tomatoes and basil, one with parma ham and buffalo stracciatella
- BURRATA & VEGETABLES** 11.95  
Fresh burrata pugliese with mix of grilled vegetables and pesto cream
- TAGLIERE ITALIANO (for 2 persons)** 18.95  
Selection of italian cured meat, fresh buffalo mozzarella and vegetables



## PASTA

- GNOCCHI ALLA SORRENTINA** 11.95  
Gnocchi pasta with tomato sauce, melted mozzarella cheese and Parmigiano Reggiano
- PACCHERI AL RAGU** 14.95  
**NAPOLETANO**  
Paccheri "slaps" pasta with 12 hours slow-cooked tomato and beef ragù
- ZITI ALLA GENOVESE** 14.95  
**NAPOLETANO**  
Slow-cooked genovese ragù sauce made with onions and meat served with ziti fresh pasta

## INSALATE

- RUCOLA** 6.00  
Cherry tomatoes, rocket salad, grana padano shavings
- CONTADINA** 9.50  
Mixed leaf salad, carrots, fennel, orange, goats cheese, crushed walnuts, with a dressing of English mustard & evo oil
- INSALATA CAPRESE** 8.95  
Classic caprese salad made with fresh basil, tomatoes and buffalo mozzarella cheese

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# Pizze

## SEASONAL SIGNATURE PIZZAS

- by Michele Pascarella**
- RICORDI D'INFANZIA** 14.95  
A special pizza with many old memories for our chef Michele, made with 12 hours slow-cooked ragu napoletano and 24 months parmigiano reggiano cream
- GIALLA D'ESTATE** 16.95  
A summer pizza, with delicate but decisive flavors made with yellow piennolo tomato cream, buffalo mozzarella, anchovies from Cetara, crushed hazelnut, grated bottarga, Amalfi lemon oil.
- RUSTICHELLA (Short availability)** 16.95  
A double cooked pizza, deliciously crunchy made with fresh italian sausage, baked potato, smoked mozzarella and mayonnaise of hazelnut

## CLASSICHE (OUR CLASSIC PIZZAS)

- MARGHERITA** 9.95  
Organic tomato sauce, fior di latte cheese from Caserta, reggiano Parmesan 24 months, basil, evo oil
- MARINARA DEL SUD** 11.95  
Touch of organic tomato sauce, semidry cherry tomato, wild creamy garlic leaf, Cetara fillets anchovies, gaeta black olives, capers
- À PARMIGIANA** 12.95  
Fior di latte cheese from Caserta, organic tomato sauce, baked aubergines, reggiano Parmesan 24 months, basil, evo oil
- DIAVOLA** 12.95  
Organic tomato sauce, fior di latte cheese from Caserta, spicy salami, basil
- BUFALA DOP** 12.95  
Organic tomato sauce, mozzarella di bufala cheese, evo oil, basil
- CAPRICCIOSA** 13.95  
Organic tomato sauce, fior di latte cheese from Caserta, high quality cotto ham, Napoli salami, roasted artichokes, sautéed mushrooms, Gaeta black olives

## LE SPECIALI - SPECIAL PIZZA

- NERANO** 13.95  
Cream of courgettes, fior di latte cheese, crispy chips of courgettes, provolone cheese
- CHEESEWICK** 14.95  
Buffalo mozzarella DOP, ricotta cheese, stracciatella di bufala, blue stilton, parmesan chips, piennolo cherry tomato jam
- ESTATE 2022** 13.95  
Homemade basil pesto, fior di latte cheese, semidry cherry tomato, buffalo stracciatella, crushed walnuts
- LA FILETTO CON CRUDO** 13.95  
Buffalo mozzarella, pacchetelle cherry tomato, 24 months parma ham, parmigiano reggiano, fresh basil, evo oil
- WE'RE ON FIRE** 13.95  
Organic tomato sauce, nduja di Spilinga, stracciatella cheese, basil
- PEPERONI E SALSICCIA** 13.95  
Smoked mozzarella from Caserta, fresh Cream of red peppers, fior di latte cheese from Caserta, fresh sausage, crispy shallots, basil
- GENOVESE NAPOLETANA** 14.95  
Classic and historic pizza, cooked in the oven with fior di latte cheese from Caserta, slow-cooked genovese ragu sauce made with onions and meat, parmigiano reggiano
- BRONTE** 14.95  
Fior di latte cheese from Caserta, ricotta cheese with pistachio, mortadella ham, crushed pistachio
- VEGAN PIZZA**
- MARINARA** 7.00  
Organic tomato sauce, garlic, oregano, basil, evo oil
- MARGHERITA** 9.95  
Organic tomato sauce, vegan cheese, evo oil, basil
- À PARMIGIANA** 12.95  
Vegan mozzarella, organic tomato sauce, baked aubergine, vegan mozzarella cheese, evo oil, basil
- SUMMER** 13.95  
Cream of yellow cherry tomato, vegan mozzarella cheese, crushed hazelnut, chips of courgettes

## KIDS MENU

- Margherita 6.95**
- Ham & mushrooms 7.95**
- Ice Crem**  
(ARTISAN GELATO FROM DUCI GELATERIA)
- Stracciatella 3.95**
- Chocolate 3.95**

## DOLCI

- RICOTTA E PERA** 6.25  
Thin sponge made with ground hazelnuts is filled with a light-as-a-cloud mixture of cow's milk ricotta and whipped cream that's studded with cubes of pear cooked in syrup
- DELIZIA AL LIMONE** 6.25  
A classic from the Amalfi coast, sponge cake with a heart of lemon custard and delicate Sorrento lemon cream cover
- TIRAMISU** 6.25  
Lady finger biscuits dipped in espresso coffee, topped with Mascarpone creamy cheese and dusted with chocolate powder
- TIRAMISU AL PISTACCHIO** 6.25  
Lady finger biscuits dipped in fresh milk, topped with pistachio Mascarpone creamy cheese and dusted with pistachio nuts
- SEMIFREDDO BY DUCI** 6.95  
Almond with glaze of pistachio and crushed hazelnut

## CAFFÈ

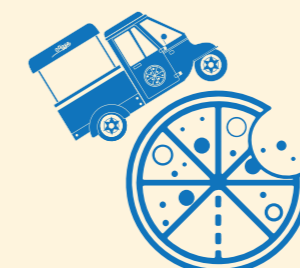
- ESPRESSO** 1.80
- DOUBLE ESPRESSO** 2.20
- CAPPUCCINO** 2.60

## ARTISAN BEER (Birra del Borgo 0.33cl)

<b>Lisa</b>	5%	7.50
Lager – Gold		
<b>My Antonia</b>	7.5%	7.50
Imperial Pilsner – Gold		
<b>Reale</b>	6.4%	7.50
Indian Pale ale – Amber		
<b>Duchessa</b>	5.8%	7.50
Saison – Gold		

## CLASSIC BEERS

<b>MORETTI DRAFT</b>	4.6%	2/3 pint	5.50
<b>PERONI RED LABEL</b>	4.7%	330ml	4.50
<b>ICHNUSA 'Non-filtered'</b>	5.0%	330ml	5.50
<b>MORETTI ALCOHOL-FREE</b>		330ml	3.95



**Napoli**  
— ON THE ROAD —

# Drinks

## COCKTAILS

- AMERICANO** 8.50  
Campari, Martini Rosso, soda and a twist of orange
- APEROL SPRITZ** 8.50  
Prosecco, Aperol, soda and a slice of orange
- NEGRONI** 8.50  
Gin, Martini Rosso, Campari and orange peel
- PROSECCO COCKTAILS** 8.50  
Bellini, Rossini or Mimosa
- L AMALFI SPRITZ** 8.50

## SOFT DRINKS

- COCA-COLA, ZERO, DIET** 330ml 3.00
- APPLE AND ORANGE JUICE** 250ml 2.50
- STILL OR SPARKLING WATER** 500ml 3.00
- CHINOTTO, CEDRATA AND BLOOD ORANG ORGANIC BY CORTESE** 330ml 3.50

## BAR LIST

- APERITIFS** 4.50  
Martini Bianco/Rosso/Dry
- LIQUEURS** 4.50  
Amaretto di Saronno, Limoncello, Sambuca, Averna, Montenegro
- MALT WHISKY** 5.95  
Glenfiddich 12yrs
- SPIRITS** 4.95  
Whisky, Gin, Vodka, Tequila, Rum
- GRAPPA**
- Gentile** 5.50
- Barricata** 5.95
- MIXERS** 200ml 2.50  
Tonic, Soda

All spirits and liqueurs are sold in measures of 25ml or multiples thereof

## SPARKLING

- |  |             |             |
|--|-------------|-------------|
|  | 175ml Glass | 75cl Bottle |
| <b>PROSECCO BRUT Villa Giulietta</b>       | 7.50        | 29.50       |
| <b>SPUMANTE BRUT "Edizione F1" Ferrari</b> | 11.50       | 49.50       |

## WHITE WINE

- |                                 |             |             |
|---------------------------------|-------------|-------------|
|                                 | 175ml Glass | 75cl Bottle |
| <b>SOLARO BIANCO De Angelis</b> | 6.50        | 24.50       |

## ROSE WINE

- |                                |      |       |
|--------------------------------|------|-------|
| <b>SOLARO BLUSH De Angelis</b> | 6.50 | 24.50 |
|--------------------------------|------|-------|

## RED WINE

- |                                |      |       |
|--------------------------------|------|-------|
| <b>SOLARO ROSSO De Angelis</b> | 6.50 | 24.50 |
|--------------------------------|------|-------|

ASK TO SEE THE FULL WINE LIST

\*Discretionary service charge of 12.5% is added to your bill. VAT included at the standard rate. If you have any dietary requirements please inform the staff'