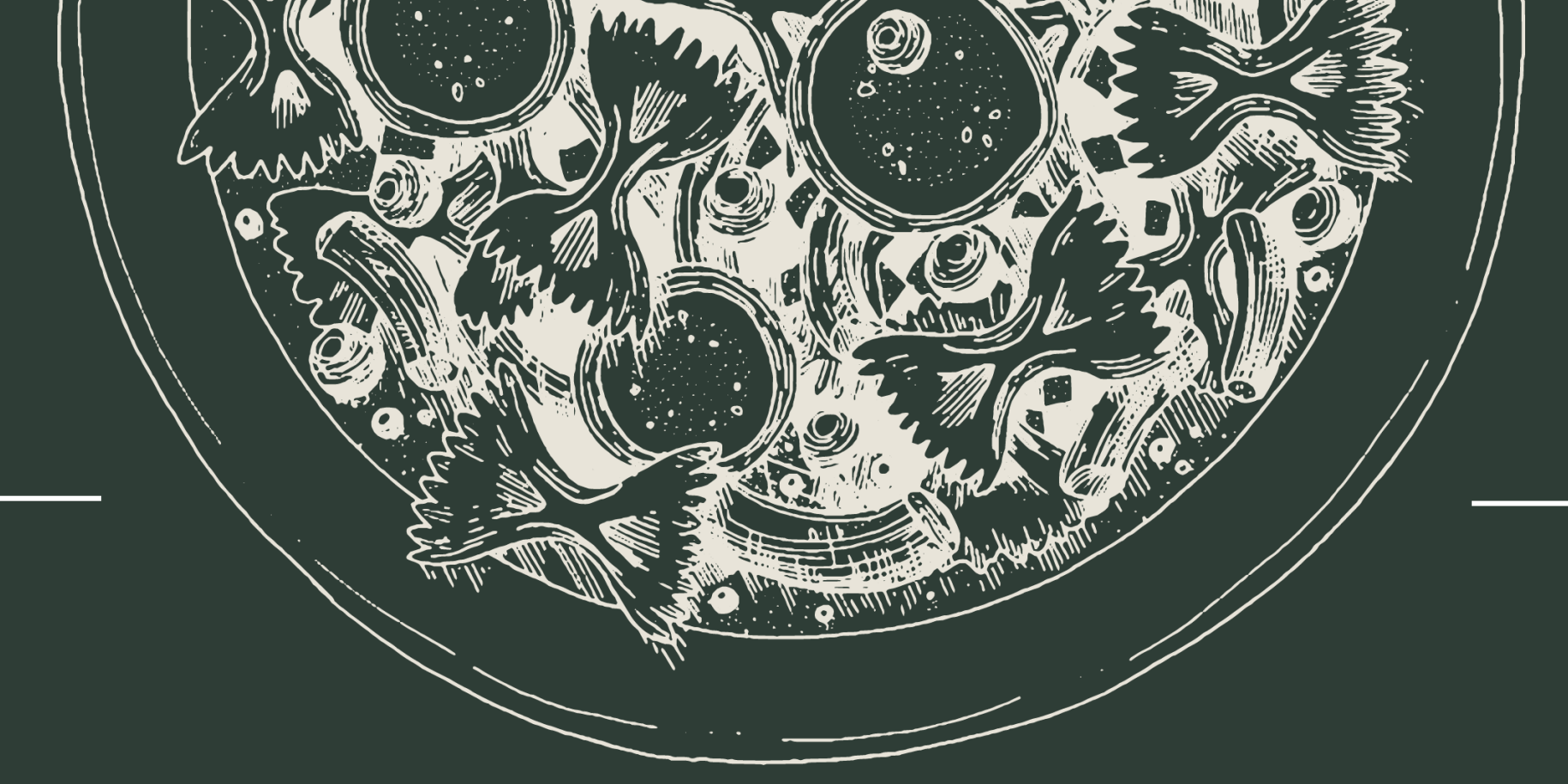


# M E N U



## starters

- Fresh Homemade Bread** 🍷 🌿 6.5  
Baked with sesame seeds served with extra virgin olive oil, balsamic vinegar, rosemary and sea salt.
- Crispy Calamari Rings** 🌿 \*NEW\* 9  
Crispy battered calamari, served with aioli and a wedge of lemon.
- Prawns & Crab Arancini** \*NEW\* 9  
Sicilian arancini ball packed with prawn and crab meat oozing with mozzarella served with a golden garlic butter sauce.
- Deep Fried Arancini Balls** 8  
Stuffed with chorizo sausage, spicy beef and pecorino cheese. Served with Napolita's tomato sauce and basil pesto.
- Creamy Truffle Veggie Arancini** 🍷 7.5  
With pulled oyster mushrooms, asparagus and garden peas. Served on truffled sauce with basil pesto and parmesan cheese.
- Vegan Ravioli** 🍷 🌿 \*NEW\* 8.5  
Hand cut ravioli with artichoke, asparagus, black truffle with sage and butternut squash sauce.

## salads

- Grilled Halloumi Salad** 🍷 14  
Roasted Pear, toasted pine nuts, caramelised onion, roasted butternut squash, topped with crispy parsnips and pomegranate seeds in sweet balsamic and olive oil dressing.
- Summer Salad** 🍷 \*NEW\* 14  
Fresh burrata with truffle and Heirloom tomato served with homemade pesto, crispy Pangrattato, Kalamata olives, dressed with lemon-infused olive oil.
- Warm Chicken Salad** 15  
Free range marinated chicken breast with mixed leaf salad, baby plum tomatoes, olives, crushed avocado, red onion in lemon and olive oil dressing.

### Make It Yours - Add Extras!

- Grilled Marinated Chicken 4
- Goats Cheese 3
- Avocado 3
- Halloumi Cheese 3



## pasta

**Gluten Free Pasta or Vegan Available**  
Please ask - this excludes Lasagne and Ravioli

### MEAT

- Creamy Chicken Pappardelle Pasta** 17  
Bianco sauce, free range chicken, courgette, pecorino cheese, aromatic truffle oil, crispy leeks and pangrattato.
- Homemade Lasagne** 18  
Delicious ragu sauce, layered with handmade spinach pasta sheets. Served with side salad and homemade garlic bread.
- Spaghetti Bolognese** 16  
Fresh spaghetti in a traditional rich ragu sauce with slow cooked beef. Served with fragrant rocket, balsamic dressing and parmesan.

- Casarecce Pollo** 16  
Short pasta with salt and pepper chicken breast in napolita signature creamy tomato sauce served with parmesan and balsamic drizzled rocket salad.

- Stingo D'Agnello** \*NEW\* 21  
Slow-cooked lamb shank in smooth and spicy vegetable sauce, served on the bed of homemade pasta sheets.

- Slow Cooked Oxtail Ragu** 17  
Pappardelle pasta, slow cooked oxtail ragu, topped with pan fried crispy leeks and pangrattato.

### SEAFOOD

- Chilli and Garlic Tiger Prawns** 19  
Handmade tagliatelle pasta with parsley and vegetable sauce finished with fried leeks.

- Terra e Mare** \*NEW\* 20  
Crispy pan-fried Tilapia coated in panko breadcrumbs, with a rich broccoli and spinach sauce, served on green homemade spinach pasta sheets.

### VEGETARIAN

- Spinach and Ricotta Ravioli** 🍷 18  
Hand cut ravioli parcels filled with local ricotta and fresh spinach. Served in a silky spinach and parmesan sauce finished with rocket and a balsamic glaze.

- Pulled Oyster Mushroom Pappardelle** 🍷 17  
Black truffle and porcini salsa in peppered mascarpone sauce served with fresh chive, parmesan and crispy leeks.

### VEGAN

- Vegan Tagliatelle** 🍷 🌿 \*NEW\* 16  
Homemade tagliatelle with tomato sauce, slow-cooked red peppers, kalamata olives, baby plum tomatoes, dill and garlic.

## pizza

### MEAT

- Strizzi** 🌿 10" 14 | 12" 17  
Tomato sauce base, fior di latte mozzarella, parma ham, red chillies, chorizo, roasted peppers, rocket and parmesan cheese.

- Oxtail Pizza** 🌿 10" 14 | 12" 17  
Garlic oil base, fior di latte mozzarella, slow cooked oxtail, fresh chives, roquito peppers, fresh chilli, rocket and balsamic glaze.

- Pollo Alla Greca** \*NEW\* 16  
Garlic and onion cheese sauce base with roasted chicken, sun-blushed tomato, Kalamata olives, rocket and a spicy tzatziki sauce.

- Nduja** 🌿 🌿 16  
Nduja Sausage, fior di latte mozzarella, sliced chorizo, fresh chilli, roquito peppers and balsamic glaze.

- Goats Cheese** 10" 15 | 12" 18  
Tomato sauce base, fior di latte mozzarella, portobello mushrooms, rocket, caramelised onion, parma ham and goats cheese.

### SEAFOOD

- Spicy Anchovies** 🌿 10" 15 | 12" 18  
Tomato sauce base, fior di latte mozzarella, roasted courgette, spicy anchovies, king prawns, olives, garlic oil, capers, fresh chives and a wedge of lime.

- Tonnata** \*NEW\* 10" 15 | 12" 18  
Tomato sauce base, served with chunks of tuna, spinach, Kalamata olives and Roquito peppers.

**All pizzas available on a 12" Gluten Free base. 18**

**Extra Toppings.** 10" 1.5 | 12" 2.5



10" 14 | 12" 17

10" 15 | 12" 18

## sides

- Garlic Bread to Share** 🍷 🌿 10" 9 | 12" 11  
Authentic pizza base, roasted garlic oil, fresh rosemary. (Cheese option available)

- Roasted Broccoli** 🍷 🌿 5  
Served with tzatziki sauce. (Vegan option available)

- Mozzarella Cheese Balls** 🍷 \*NEW\* 6.5  
Breaded mozzarella cheese ball with a spicy tomato sauce.

- Vegan Artichokes** 🍷 🌿 5  
Crispy breaded sesame fried artichokes, served with verde dipping salsa.

### VEGETARIAN

10" 13 | 12" 16

- Margherita** 🍷 10" 13 | 12" 16  
Tomato sauce, fior di latte mozzarella cheese, fresh basil.

- Verde Bianco** 🍷 🌿 10" 13 | 12" 16  
Garlic oil base, fior di latte mozzarella cheese, caramelised onion, crispy kale, goats cheese, sun blushed tomatoes, crushed chilli and pine nuts.

- Fiorentina** 🍷 10" 13 | 12" 16  
Tomato sauce base, fior di latte mozzarella, spinach, roasted courgette, olives, free range eggs, garlic and parsley oil and parmesan cheese.

- Tricolore** 🍷 🌿 \*NEW\* 10" 13 | 12" 16  
Garlic and onion cheese sauce base, served with halloumi, spinach, red chilli, portobello mushrooms and roquito pepper.

### VEGAN

10" 13 | 12" 16

- Vegan Caponata** 🍷 🌿 10" 13 | 12" 16  
Tomato sauce base with vegan Sicilian caponata, mixed roasted vegetables, peppers, onion, olives, capers and fresh chilli.

- Kalamata Ragu** 🍷 🌿 \*NEW\* 10" 13 | 12" 16  
Tomato sauce base with slow-cooked red peppers, kalamata olives, baby plum tomatoes, dill, garlic, and vegan pesto.

**Create Your Own** 17 (Gluten Free 18)

Tomato sauce base with mozzarella, plus your own choice of four toppings.

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions may not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

**Vegetarian** 🍷 **Vegan** 🌿 **Gluten Free** 🌿 **Hot** 🌿