



Starters

Homemade hummus on fresh flatbread New	7.5
Add oxtail 3	
Tuscan meatballs New	8
Herby chicken meatballs in creamy tomato sauce	
Crispy filo pastry halloumi D New	8.5
Finished with hot honey and sesame seeds	
Fresh Homemade Bread & Olives v vg	8
Served with kalamata olives, olive oil and balsamic vinegar	
Crispy Calamari Rings* Gf	8.5
Crispy battered calamari, served with garlic mayonnaise, topped with pomegranates and a wedge of lemon.	
Prawns & Crab Arancini* H D	9
Sicilian arancini ball filled with prawn and crab meat, oozing with mozzarella. Served with a spicy golden garlic butter sauce, topped with pomegranates.	
Deep Fried Chorizo Arancini* D	8
Arancini balls, filled with chorizo sausage, spicy beef and pecorino cheese. Served with Napolita’s tomato sauce, basil pesto and pomegranates.	
Creamy Truffle Veggie Arancini* D v	8
Arancini balls, filled with pulled oyster mushrooms, asparagus, and garden peas. Served with truffled sauce, topped with basil pesto, pomegranates and parmesan.	
Garlic Bread to Share v vg	10
Authentic pizza base with roasted garlic oil, Roquito peppers, sun-dried tomatoes & parsley. Add cheese 2	

Salads

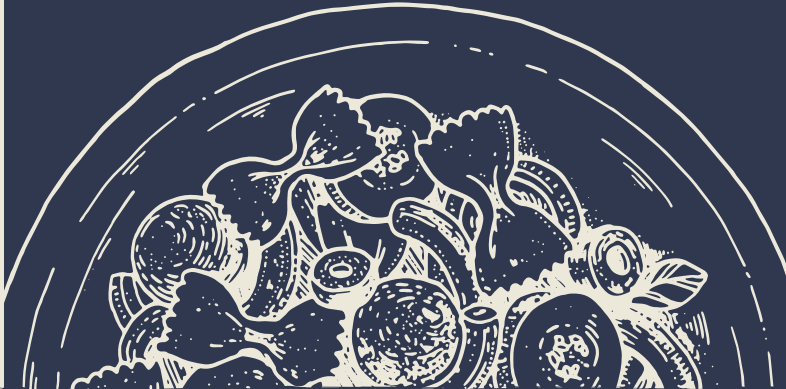
Warm Chicken Salad Gf D	16
Free range marinated chicken breast with mixed leaf salad, baby plum tomatoes, Kalamata olives, crushed avocado, pomegranate and red onion. Served in a maple and mustard vinaigrette.	
Creamy Burrata D	14
Burrata, rocket, sun blushed tomatoes, cherry tomatoes, kalamata olives, crispy parsnips and a drizzle of balsamic vinegar	
Crispy Roasted Goat Cheese D	13
Roasted beetroot, fresh orange, mixed leaf salad, roasted pear, sweet mustard dressing, pistachios, crispy leeks.	
Avo Salad v vg	12
Avocado, cherry tomatoes, kalamata olives, red onion, crispy leeks, homemade pesto and olive oil dressing.	

Pasta

Blue Cheese Rigatoni D New	17
Creamy and peppery sauce with dolcelatte and parmesan finished with sweet roasted pear.	
Pollo de Margharita D	16
Crispy chicken breast topped with homemade tomato sauce melted mozzarella finished with parmesan cheese and fresh rocket.	
Creamy Chicken Pappardelle D	18
Bianco sauce, free range chicken, courgette, pecorino cheese, crispy leeks, parmesan and pangrattato.	
Homemade Lasagne D	18
Ragu layered with handmade spinach pasta sheets and parmesan. Served with side salad and homemade garlic bread.	
Spaghetti Bolognese D	17
Traditional ragu with slow cooked beef, served with rocket, balsamic dressing and parmesan.	
Slow Cooked Oxtail Ragu D	18
Pappardelle with oxtail ragu, topped with crispy leeks, parmesan and pangrattato.	
Chilli and Garlic Tiger Prawns D H	19
Tagliatelle with chilli and garlic tiger prawns in a vegetable sauce, topped with fried leeks and Parmesan.	
Linguine Marinara	20
Black pepper and lemon linguine with mussels, prawns, squid and baby spinach in a roasted cherry vine tomato sauce.	
Lasagne Parmeganio D v	16
Vegetarian lasagne layered with aubergine and creamy béchamel sauce, served with a side salad and garlic bread.	
Pulled Oyster Mushroom Pappardelle D v	18
Black truffle and porcini salsa in mascarpone with chive, parmesan and crispy leeks.	

Vegan Tagliatelle vg	16
Homemade tagliatelle with a roasted baby plum tomato and garlic sauce, rocket and olive oil dressing.	

Add vegan cheese or cows mozzarella 2



Pizza

All pizzas available on a gluten free base. 18

Meat

Strizzi H D	16
Tomato base, mozzarella, parma ham, chillies, chorizo. roasted peppers, rocket, parmesan.	
Oxtail Pizza H D	
Garlic oil base, mozzarella, slow cooked oxtail, chives, roquito peppers, fresh chillies, rocket, balsamic glaze.	
Nduja H H D	
Garlic oil base, nduja sausage, mozzarella, chorizo, fresh chilli, roquito peppers, balsamic glaze.	
Goats Cheese D	
Tomato base, mozzarella, mushrooms, rocket, caramelised onion, parma ham, goats cheese.	

Roquito Chicken D	
Tomato base, mozzarella, marinated chicken, roquito peppers, caramelised onion.	

Mortadella & Burrata D	
Garlic oil base, mozzarella, mortadella, finished with creamy burrata and crispy pistachios.	

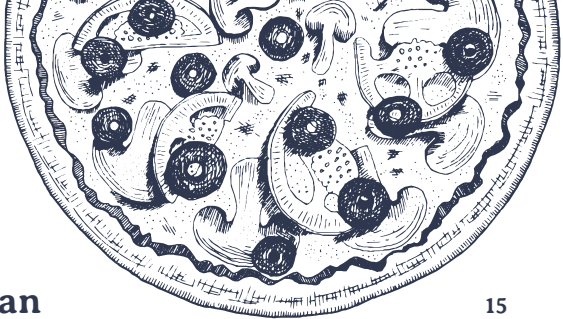
Fire Starter H H D New	
Tomato base, mozzarella, pepperoni, roasted peppers, red chillis	

Seafood	17
Spicy Anchovies H D	
Tomato base, mozzarella, courgette, spicy anchovies, prawns, olives, garlic oil, wedge of lime.	

Smoked Salmon D	
Tomato sauce, mozzarella, roasted peppers, smoked salmon, kalamata olives, rocket, wedge of lime.	

Mains

Pollo de Margharita D New	16
Crispy chicken breast topped with homemade tomato sauce, melted mozzarella, finished with parmesan cheese and rocket.	
Seabream New	22
Oven roasted whole seabream served with seasonal veg and side salad.	
Lamb Shank New	18
Slow cooked lamb shank in homemade gravy, served with roasted baby potatoes, carrots and green beans.	
Risotto D New	16
Creamy buttery risotto with sun dried tomatoes, spinach, courgette, garden peas and finished with parmesan cheese. ADD grilled chicken breast £ 4.5	



Vegetarian

Margherita D v	15
Tomato base with mozzarella cheese.	
Verde Bianco v H D	
Garlic oil base, mozzarella, caramelised onion, goats cheese, sun-blushed tomato, pine nuts, chilli, crispy kale	
Fiorentina D v	
Tomato base, mozzarella, spinach, courgette, olives, egg, garlic oil, parmesan.	
Hot honey Dolcellate D v New	
Garlic oil base, blue cheese, caramelised onion, roasted pear, hot honey	

Folded Caprese New	12
Thin crispy flatbread filled with fresh tomatoes, rocket, onion and burrata cheese finished with extra virgin olive oil	
Add mortadella 2	

Vegan	15
Add vegan cheese or cows mozzarella 2	

Olive ragu vg New	
Olive ragu base, cherry tomatoes, peppers, fresh chilli, garlic oil.	

Porcini Nero D v	
Garlic oil base, mixed porcini mushrooms, sun dried tomatoes, kalamata olives, crispy kale	

Create Your Own D	18
Tomato base, mozzarella + 4 toppings of your choice.	



Sides

Triple Cooked Chunky Chips* D v	5.5
Marinated Mixed Olives v vg Gf	4.5
Rocket and Parmesan v	4.5
Side Salad v vg Gf	5.5
Dips	1
Garlic mayo / vegan truffle mayo / spicy siracha mayo	

V: Vegetarian **Vg:** Vegan **H:** Hot **D:** Dairy **Gf:** Gluten Free* (*cooked in shared oil)

WIFI: Napolita Guest.
Password: NapolitaPizza@83

Breakfast

BREAKFAST SERVED
UNTIL 3PM

Full English* 15

Sausage, bacon, roasted vine tomatoes, portobello mushroom, baked beans, hash browns and egg cooked your way. Served with homemade focaccia.

Vegetarian Breakfast* v 15

Slow roasted vine tomatoes, avocado, portobello mushroom, baked beans, spinach, vegetarian sausage, hash browns and egg cooked your way. Served with homemade focaccia.

(Vegan option available) vg

Hearty Breakfast Hash D 15

Two eggs cracked over sweet red peppers pan fried with chorizo, cherry tomatoes, baby potatoes and fresh chilli, topped with mozzarella. Served with homemade focaccia.

Baked Salmon & Eggs 15

Hot smoked salmon, crushed potato, spinach, dill cream sauce and two baked eggs. Served with homemade focaccia.

B.L.T 9

Bacon, fresh tomatoes, lettuce, caramelised onion and mayonnaise served in homemade focaccia.

Avocado Toast v 10

Crushed avocado, two poached eggs, roasted vine tomatoes, served on homemade focaccia. (Vegan option available) ^{vg}

Scrambled Start v 10

Delicious scrambled eggs with avocado and roasted vine tomatoes served on homemade focaccia.

Smoked Salmon 13

Crushed avocado, smoked salmon, two poached eggs, olive oil dressing, served on homemade focaccia.

Honey Berry Pancakes v 10

Blueberry, strawberry and banana pancakes, drizzled in organic honey.

Shakshuka v 12

Two eggs, baked in a rich spiced tomato sauce with chickpeas & kale, served with focaccia.

Create Your Own 17

Select any seven ingredients from the menu.

Kids Create Your Own 8.5

Select any four ingredients from the menu.

Home made Gluten free focaccia available
*2 changes per table or ‘Create your own’

Desserts

Dolce Tuscia Chocolate Cake D | V | Vg | Gf 5.5

A moist and rich dark chocolate cake, served with cream. (Vegan or dairy cream available)

Chocolate Brownie D | Gf 5.5

Served with your choice of cream or ice cream

Salted Caramel Cheesecake D | V | Gf 5.5

Pistachio & Ricotta Cheesecake D | V | Gf 5.5

Tiramisu D | V 5.5

Della Nonna D | Gf 5.5

A flavourful, Sicilian lemon pastry cream topped with icing sugar, crunchy almonds and pine nuts

Gelato D | V | Gf 5.5

Salted Caramel & Almond / Vanilla / Pistachio

Vegan Chocolate Gelato v | Vg | Gf 5.5

Affogato D | V | Gf 5.3



Hot Drinks

Espresso 2.8

Americano 3

Macchiato 3

Flat white 3.2

Cortado 3

Latte 3.4

Cappuccino 3.5

Hot chocolate / Mocha 3.8

Chai / Turmeric / Beetroot latte 3.5

Iced coffee 3.5

Matcha Latte (hot or iced) 4

Frappucino (Caramel / Vanilla) 5

Add Coffee or Cream .75ea

Pistachio Frappe 5

Add Coffee or Cream .75ea

Iced tea 3.5

Peach / Passion Fruit / Raspberry

Shot of flavoured syrup .6

Vanilla / Hazelnut / Caramel

Tea (served in a teapot) 3.5

English Breakfast / Earl Grey / Lemongrass & Ginger
Peppermint / Red Berry & Hibiscus / Green Tea / Rooibos

Drinks

Red wines

(175ml / 250ml / Bottle)

Villa Serena Merlot 12% Vg 7.6 / 8.8 / 25.5

Soft, medium-bodied with classic Merlot character.

Sangiovese 13% 7.6 / 8.8 / 25.5

A fresh, medium-bodied style with red and black berry fruit.

Conviviale Montepulciano 13.5% Vg | Gf 7.7 / 8.9 / 28

Cherry and plum aromas with earthy spice.

Cantina Negrar Valpolicella Ripasso 13.5% Vg | Gf 32

Full-bodied, with red fruits and spice.

White wines

Fioroso Bianco 11% Vg | Gf 7.4 / 8.4 / 24.5

Crisp, mineral with citrus fruit notes.

Mirabello Pinot Grigio 12.5% Vg | Gf 7.6 / 8.7 / 26

Orchard fruit, honeyed notes and lemony acidity.

Land of Plenty Sauvignon Blanc 12.5% Vg | Gf 7.7 / 8.8 / 27

Apple, guava and grassy notes.

Zagre Vermentino Terre Siciliane 13.5% Vg | Gf 7.7 / 8.8 / 28

Aromatic, well-balanced, ideal with fish or light pasta.

Archivio Pecorino 13.5% Gf 30

Floral bouquet, medium acidity with melon, pear and peach.

Rose wines

Bella Modella Pinot Grigio Rose 12.% Vg | Gf 7.6 / 8.7 / 26

Fresh and fruity, with light notes of wild flowers and fresh fruit.

Sparkling wines

Biscardo Millesimato Vintage Prosecco 11.5% Vg | Gf 8 / 32

Elegant and aromatic with hints of apple and honeysuckle.

Draught beers

Wiper and True Kaleidoscope IPA (4.2%) Half: 3.5 | Pint: 6

Peroni (5.1%) Half: 3.5 | Pint: 6

Bottled beers & Ciders

Birra Moretti (4.6%) 33cl 5

Sheppy’s Original Cloudy Cider (4.5%) 50cl Vg | Gf 6

Goram IPA Zero (0.5%) 440ml 5

Menabrea Lager (0.0%) 33cl 5

Cocktails

Aperol Spritz 8.5

Espresso Martini 8.5

Passionfruit Martini 8.5

Limoncello Fizz 7.5

Margarita 8

Negroni 9

Spirits & Digestifs

25ml: 5.5 | 50ml: 7 | Mixers: (Lemonade/ Tonic / Coke) 1.5

Gin: Hendricks, Malfy Gin
(Sicilian Pink Grapefruit, Lemon, Red Orange)

Rum: Cut to the spice

Whiskey: Jack Daniels, Aberfeldy

Cognac: Courvosier

Vodka: Grey Goose

Tequila: Patron, Cazcabel Coffee

Mixers: Lemonade / Tonic / Coke / Soda

Digestifs:
Lemoncello, Disaronno, Frangelico, Grappa, Cazcabel Coffee, Baileys, Montenegro

Soft drinks

Sanpellegrino 3.5

(Orange, Blood Orange, Lemon, Lemon & Mint)

Coke / Coke Zero 4

Rhubarb Lemonade 4

Kombucha Mango, Ginger & Lime 4

Freshly Squeezed Orange Juice 5.5

Ginger Beer, Sparkling Elderflower, Rose Lemonade 4

Juices (Apple/Orange/ Pineapple/Cranberry) 4

Still / Sparkling Water (750ml) 5

Smoothies

Big 5: Strawberry, kiwi, mango, pineapple 6

Passion Shoot: Pineapple, mango, passion fruit 6

Kale Kick: Spinach, mango, kale 6

Summer Berries: Raspberry, blueberry, banana, Flax Seeds 6

* Cooked in the same oil as products containing gluten and animal products. 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. 0926

