

Starter		
1-Taralli Napoletani	£4.30	
2 X Neapolitan Salty ring cookies with toasted almond and black pepper.		
2-Green Olives (V)	£2.90	
Nocellara Green olives.		
3-Parmigiana di melanzane (V)	£7.90	
Sliced fried aubergine layers with mozzarella, cooked organic tomato sauce, parmesan cheese and basil.		
4-Focaccina Mastu nicola (V)	£6.20	
Fresh Basil EVO oil cream of pecorino cheese and black pepper.		
-Add Parma cured ham, Mortadella, spicy Nduja, spianata calabra, Beef carpaccio	£3.60	
- Tuna or Anchovies from Cetara.	£3.60	
5-Bruschetta (V)	£7.50	
Home made toasted bread topped with cherry tomato, fresh basil, oregano, garlic, salt and evo oil.		
6-Il Cuoppo Misto	R £7.50	L £13.50
-Arancini di riso (Deep fried Breaded Rice ball with tomato sauce, black pepper, parmesan and pecorino cheese filled with mozzarella) -Crocchette di patate (Deep fried potato croquettes with salt, black pepper, parsley, parmesan and pecorino cheese) -Frittatina di bucatini (deep fried pasta cake with bechamel, peas and ham) -Melanzane e zucchine in pastella (Deep fried tempura Courgettes and Aubergine) -Zeppoline (fried dough ball) -Scagliuzzielli (fried polenta triangles with pecorino cheese and EVO oil.)		
La montanarina (Fried dough)		
7-Pulcinella (V)	£5.00	
Topped with cooked Organic San Marzano Tomato, parmesan cheese, basil and EVO oil.		
8-Masaniello	£5.70	
Topped with ricotta mortadella and ground pistachios.		
9-Toto'	£6.20	
Topped with Cream of yellow piennolo from vesuvio, stracciatella of Burrata , Anchovies from Cetara and walnuts.		
10-Maradona	£6.70	
Fried dough topped with cream of parmesan cheese, Beef carpaccio , truffle honey and walnuts.		

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La Pizza fritta (folded fried pizza)		
11-Re Ruggiero il Normanno(Classica)	£12.50	
Ricotta, Buffalo mozzarella, pork scratching, parmesan cheese, organic tomato sauce, fresh basil and sprinkling of black pepper.		
12-Re Federico II (Semplice)	£11.50	
Ricotta, Buffalo mozzarella, organic tomato sauce, parmesan cheese, Fresh basil and sprinkling of black pepper.		
13-Re Carlo I d'angio' (Completa)	£13.50	
Ricotta, buffalo mozzarella , parmesan cheese,salame napoli, Italian Cooked ham, organic tomato sauce, Fresh basil and sprinkling of black pepper.		
14-Re Alfonso I d'aragona (V)	£13.00	
Provola (Smoked mozzarella), parmesan cheese and Escarole (cooked in EVO oil with pine kernel raisins and black olives from Gaeta).		
(Try it with Anchovies from Cetara	+£3.60)	
15-Re vittorio Emanuele II (Piccante)	£13.50	
Slow cooked pork meat in a sweet and spicy red chilli peppers sauce, Smoked mozzarella and parmesan cheese.		
La Pizza al Forno (oven baked pizza)		
16-Mari-Napoli	£12.00	
Cooked organic tomato Sauce, red and yellow piennolo, fresh basil, Anchovies from Cetara, Gaeta black olives, Oregano and EVO oil.		
(Try it with Buffalo mozzarella or burrata	+£4.00)	
17-Margherita	£11.00	
Organic tomato Sauce, fresh Basil, mozzarella, parmesan cheese and EVO oil.		
18-Zucchine Salsiccia e noci	£15.50	
Cream of pecorino Romano cheese with black pepper, fresh basil, crumbled Italian sausages, fried Italian courgettes, mozzarella, EVO oil, topped with walnuts.		
19-La Capricciosa	£14.50	
Organic tomato sauce , fresh basil, Italian cooked ham, salame napoli, artichokes, mozzarella, black olives from Gaeta, mushrooms and EVO oil.		
20-La Quattro formaggi	£14.00	
Cream of pecorino Romano cheese with black pepper, mozzarella, provola (smoked cheese), gorgonzola and parmesan cheese, basil and EVO oil.		
21-A'Do'RE'	£13.00	
Sweet green chilli pesto (with pine kernel), yellow and red piennolo del vesuvio DOP, mozzarella, parmesan cheese and EVO oil.		
(try it with spicy Nduja.....	+£3.60)	

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Il Saltimbocca fritto o al Forno		
(fried or oven baked pizza buns)		
22-Via Caracciolo		£12.00
Provola (smoked Cheese) Italian sausages and friarielli.		
23-Spacca Napoli		£12.70
Porchetta (Slow coked pork belly), fried aubergine in a cherry tomato sauce and Provola (smoked Cheese).		
24-Ischia		£13.50
Cream of parmesan cheese , dried tomatoes , rocket salad, Parma cured ham and baffalo mozzarella.		
25- Partenope (V)	(New)	£12.70
Tuna and Burrata with cherry tomato, oregano, garlic, fresh basil, salt and EVO oil.		
L'Insalatona (main Salad)		
26-Bafalo o Burrata Caprese		£10.90
Bufalo Mozzarella or Burrata cherry tomato, oregano, garlic, fresh basil, salt, black pepper and EVO oil.		
27-Procida	(New)	£10.90
Tuna, tropea Red onion, cherry tomatoes, Gaeta Black olives, Mix salad with baby spinach, Salt and EVO oil.		
28-Le due sicilie		£10.90
Rocket and parmesan salad with Beef carpaccio, Sicilian pistachios, EVO oil, Modena balsamic vinegar and modena balsamic glaze.		
(try it with Tuna insted of beef carpaccio.)		
29-Savoia (V)		£10.50
Mix salad with baby spinach, grilled artichoke, beetroot, pumpkin seeds, cherry tomatoes , pieces of orange, EVO oil, Modena balsamic vinegar and modena balsamic glaze.		
(Try it with Buffalo mozzarella or burrata+ £4.00)		
Dips		£2.50
Mayonnaise, spicy tomato sauce, pecorino romano sauce, parmesan sauce.		
Extra topping available (ask the server)		
Price form		£1.50 to £4.00
Vegan Cheese available		
instead of mozzarella or as an extra		
		£2.00

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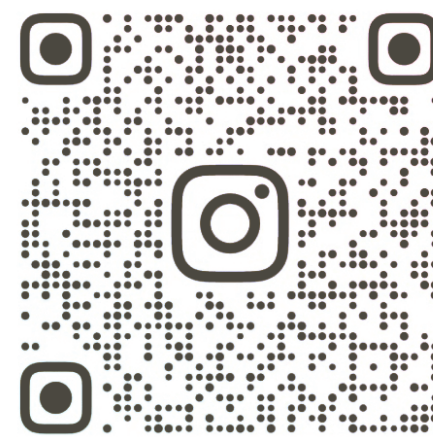


Turn over for full menu

For allergen info please ask member of staff !!!!!!!

Discretionary 12% service charge will be added on table service

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ADOREFRITTO