

PIZZERIA & BAR

The Napoli

FORNO A LEGNA



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All our produce is locally sourced, fresh and supporting our wonderful community, with thanks to Meakins butchers: Gerald Harrison's greengrocer: Select Fresh Fish.

Our pizza is stone baked in our wood fired oven and made with our own cold risen, hand stretched dough using the highest quality Italian pizza flour, our own homemade tomato or rich pesto pizza sauce, extra virgin olive oil, & fresh mozzarella.

Any of our vegetarian pizza can be made vegan using our vegan mozzarella from Cqs.

All our pasta is freshly handmade at the Napoli.
Please see our specials board for freshly made, seasonal mains and pastas.

We cater for all dietary requirements, please let us know and we will be happy to adapt our dishes or create a dish for you.

Please note for large bookings, over 8 people, we can only produce a single bill for payment, we are unable to split large bills. Apologies for any inconvenience this may cause and thank you for your understanding.

(v) - Vegetarian

(vg) - Vegan

Appetisers

Green and Black Italian Olives 5.50

Marinated in oil, garlic, chilli & rosemary, served with our handmade flat bread, cooked in our wood-fired pizza oven. (vg)

Starters...

Burrata Bruschetta 9.50

Burrata & parma ham with pomegranate seeds & honey.

Crispy Fried Vegan Gnocchi 9.25

With truffle oil, garlic, sage & mushrooms, finished with vegan cheese. (vg)

Starters to share...

Stuffed Gorgonzola & Prosciutto Focaccia 12.50

Gorgonzola and parma ham with mozzarella, rolled inside fresh focaccia dough, served with garlic olive oil.

Stuffed Pesto & Chicken Focaccia 12.50

Pesto and chicken with mozzarella, rolled inside fresh focaccia dough, served with garlic olive oil.

Sides

Potatoes 4.50

Sautéed with onions (v)

Garlic & rosemary roasted (v)

Truffle oil & parmesan roasted (v)

Insalata Di Lato 4.50

Fresh salad leaves, cucumber, cherry tomatoes, mixed olives, onions & peppers with salad dressing. (vg)

Garlic Bread

Garlic Bread 8.95

Our hand-stretched 10inch dough, with olive oil, garlic, oregano & seasoning, (vg).

Garlic Bread with Cheese 11.50

Our 12inch hand-stretched dough, with olive oil, garlic, mozzarella, oregano & seasoning (vg).

Stone – Baked Focaccia & Dips 6.50

Our handmade focaccia bread served with Napoli hummus (with a hint of chilli), sun dried tomato chutney & vegan pesto. (vg)

Brian's Meat Balls 10.95

Homemade oven baked meatballs cooked in arrabbiata sauce, topped with mozzarella & served with focaccia bread.

Burrata Caprese Salad 10.95

Burrata caprese with fresh basil, rocket & cherry tomatoes finished with balsamic glaze.

Vegetali Platter 10.95

Mixed olives, gherkins, marinated beetroot, roasted peppers, extra virgin olive oil & sun dried tomatoes, served with Napoli hummus & pesto dip & focaccia (vg)

Meat Platter 12.95

Selection of Italian cured meats, olives & scamorza cheese. Served with toasted bread &

Peas & Guanciale 4.95

Peas cooked with guanciale ham

Spinach & Taleggio 5.95

Spinach with garlic, parmesan & melted taleggio

Twice Fried Chips 5.95

Twice Fried Hand cut chips. (vg)

Garlic Bread Napoli 10.95

Our 12inch hand stretched garlic bread, with cherry tomatoes and basil, finished with balsamic vinegar and (v)

Pizza - 12", made with our fresh tomato base, pizza sauce

Margherita 13.50

Fresh mozzarella, & basil leaves.
(v/vg)

Vegana 15.50

Pesto base with olives, cherry tomatoes, vegan cheese, avocado, topped with rocket and balsamic glaze. (v/vg)

Infiame 13.95

Our fiery pizza, topped with peppers, cherry tomatoes, basil, chilli flakes, chilli oil & fresh chilli, finished with black pepper. (v/vg)

Guanciale & Avocado 16.50

Roman dry-cured bacon, mozzarella, topped with fresh avocado, balsamic vinegar & basil.

P Di Materina 16.50

Mozzarella, chilli, guanciale, mushrooms, egg yolk, finished with basil & black pepper.

Saint Theodore 16.95

Mozzarella, scamorza, pepperoni, free range chicken, chilli and black pepper.

Florentina 16.50

Mozzarella, parma ham, spinach & whole egg, finished with black pepper.

Napoli Calzone - Our Folded Pizza

A variety of pizza can be made into Calzone, just ask for more!

Vegetali Calzone 17.50

Mozzarella, vegetarian parmesan, peppers, mushrooms, tomatoes, olives, onions, & goats' cheese crumbs. Served with warm tomato sauce with a hint of chilli (v/vg)

Artisan Pork & Fresh Chilli 16.95

Spicy Italian sausage, artisan pepperoni, fresh chilli, rocket & black pepper.

Vegetali 15.50

Mushrooms, red onion, peppers, olives, cherry tomatoes, finished with black pepper. (v)

Pollo Prosciutto 16.95

Free-range chicken roasted in garlic with mushrooms & prosciutto ham, finished with black pepper.

Piccante di Jasper 16.95

N'duja sausage, mozzarella, cherry tomatoes, red onion, basil & salami, finished with black pepper & rocket.

Pepperoni 16.95

Mozzarella & pepperoni finished with black pepper.

Napoli Special 16.50

Garlic tomato base, mozzarella, goats' cheese, cherry tomatoes, peppers, onion, balsamic glaze, olives, chilli & black pepper finished with avocado. (v/vg)

Carne con Formaggio 18.95

Parma ham, guanciale, pepperoni, scamorza, mozzarella & parmesan. Served with warm tomato sauce with a hint of chilli.

Pasta - - Napoli's own handmade pasta served

with either parmesan or pecorino cheese

Carbonara Tagliatelle 14.95

Roman bacon, free range egg & black pepper, finished with parmesan.

Wild Boar Lasagne 16.50

Layers of handmade lasagne sheets, wild boar ragu, crème fraîche & parmesan, served with salad & garlic buttered bread.

Mushroom Tagliatelle with Gorgonzola 14.95

Mushrooms in a rich creamy gorgonzola sauce, with a splash of white wine, black pepper, garlic and parmesan

Pork & N'duja Ragu 15.50

Pork & N'duja Tagliatelle with white wine, basil & a splash of tomato sauce .

Spaghetti Chilli & Garlic 12.95

Extra virgin olive oil, fresh chilli, garlic, free range egg, finished with grated parmesan & black pepper. (V)

Herb Chicken Tagliatelle 15.50

Free range chicken with mushrooms, basil, oregano & garlic in a creamy, white wine sauce, topped with parmesan.

Tagliatelle ai Gamberoni 15.50

King prawn tagliatelle , with cherry tomatoes, chilli, spinach and basil.

Spaghetti Putanesca 12.95

Napoli's hand-made spaghetti with olives, capers, garlic, basil, and chilli in a rich tomato sauce. (vg)

Gnocchi

Vegan Gnocchi 13.95

Seasonal variations, please ask your server.

Goats cheese Gnocchi 14.95

Goats cheese, mushrooms and spinach. (v)
Add chicken for 1.50

Mains

Breast of Duck 18.25

Breast of duck served with a balsamic glaze, sautéed potatoes and salad garnish.

8oz Fillet Steak 29.95

Served with handmade onion rings, mushrooms and tomatoes with a side of chips and peas and ham.

Add: Blue cheese / Peppercorn sauce 3.50

Stuffed Chicken 19.50

Free range, oven roasted chicken breast, wrapped in prosciutto, served with garlic roasted new potatoes, salad garnish and gorgonzola sauce.

Fresh daily prepared fish 18.95

Varied daily fish dishes, sourced from our local fish monger, ask our staff for today's special.

Children's Menu

Creamy Chicken and Tomato Pasta 6.50

Free range chicken in a rich tomato sauce with hand-made macaroni.

Cheese Gnocchi & Chips 9.95

Gnocchi in a creamy cheese sauce served with a side of chips. (v)

Chicken Nuggets 9.50

Napoli made free range chicken nuggets served with chunky chips & peas.

Drinks

Real Ales

Superlupolo pt 5.20

Brewed especially for The Napoli by Whim – intensely hoppy, pale ale. 5.3% Vol. 1/2 pt 2.60

Arbor Light pt 4.55

A light, golden session ale from Whim 3.6% Vol. 1/2 pt 2.30

Beers on Tap

San Miguel 5.95

A premium pilsner style lager, full bodied with a clean crisp taste 5% Vol.

Poretti 3 6.25

Crisp & bitter Italian lager 4.8% Vol

Brooklyn Defender IPA 5.95

Strong notes of tropical fruit, keen hop bitterness and an incredibly dry finish 5.5% Vol

Warm Drinks

Tea 1.95

Cappuccino 3.25

Latte 3.25

Flat White 3.25

Americano 3.25

Espresso 2.25

Double Espresso 3.25

Hot Chocolate 3.25

Cheese and Tomato Macaroni Pasta 5.50

Mozzarella in a rich tomato sauce - vegan cheese optional. (v/vg)

9" Pizzas 11.95

Napoli tomato base & mozzarella – add 3 toppings to make it extra tasty!

(Ham, chicken, guanciale, pepperoni, onions, tomatoes, olives, mushrooms)

9" Calzone

Served with warm tomato sauce with a hint of chilli.

Meat 13.95

Veg 13.50

Bottle Beers & Ciders

Peroni Rosso 4.8% Vol 4.70

San Miguel non-alcoholic 0% Vol 3.95

Magners 4.5% Vol 5.35

Kopparberg 5.20

Mixed Fruit / Strawberry & Lime 4% Vol

Soft Drinks

San Pellegrino 3.25

Orange / Pomegranate / Lemon / Grapefruit

J20 3.85

Apple & Raspberry / Orange & Passion fruit

Mineral Water 2.95

Still / Sparkling

Fever Tree Tonic Water 1.95

Regular / Slimline / Elderflower

Appletiser 3.95

Fresh Juice **Pt** 4.25

Orange / Apple / Cranberry 1/2 Pt 2.50

Lemonade **Pt** 4.25

1/2 Pt 2.50

Pepsi/ Diet Pepsi **Pt** 4.25

1/2 Pt 2.50

Soda & Cordial **Pt** 1.50

1/2 Pt 0.75

Spirits

Ardbeg Scottish Whisky

46.6% Vol.	25ml	5.00
	50ml	9.00

Bushmills Single Malt Irish Whiskey

40% Vol.	25ml	5.00
	50ml	9.00

Jack Daniels Tennessee Whiskey

40% Vol.	25ml	5.00
	50ml	9.00

Hennessey French Cognac

40% Vol.	25ml	5.00
	50ml	9.00

Courvoisier French Cognac

40% Vol.	25ml	6.00
	50ml	11.00

Bombay Sapphire Gin

40% Vol.	25ml	5.00
	50ml	9.00

Flavoured Gin

Lemon/Rhubarb 40% Vol.	25ml	4.00
	50ml	7.00

Vodka

40% Vol.	25ml	4.00
	50ml	7.00

Flavoured Vodka

Vanilla 40% Vol.	25ml	4.00
	50ml	7.00

Havana Special Dark Rum

40% Vol.	25ml	4.00
	50ml	7.00

Bacardi White Rum

37.5% Vol.	25ml	4.00
	50ml	7.00

Bailey's Irish Cream

17% Vol.	25ml	4.00
	50ml	7.00

Tequila

40% Vol.	25ml	4.00
	50ml	7.00

Limoncello Liqueur

30% Vol.	25ml	4.00
	50ml	7.00

Tia Maria

20% Vol.	25ml	4.00
	50ml	7.00



No service charges are included.

If you have an allergy or dietary requirement, please talk to our friendly staff who will be happy to cater to particular requirements.

Please note all our meals are freshly cooked to order, in very busy periods there may be a wait for food, we will try to ensure you are kept aware where possible

Please note for large bookings, over 8 people, we can only produce a single bill for payment, we are unable to split large bills. Apologies for any inconvenience this may cause and thank you for your understanding

Thank you & see you again soon!

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