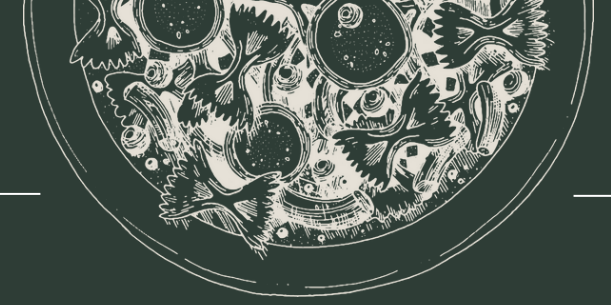







# M E N U



## starters

- Fresh Homemade Bread**   7  
Baked with sesame seeds served with extra virgin olive oil, balsamic vinegar, rosemary and sea salt.
- Crispy Calamari Rings**  9  
Crispy battered calamari, served with aioli and a wedge of lemon.
- Prawns & Crab Arancini** 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**  8  
With pulled oyster mushrooms, asparagus and garden peas. Served on truffled sauce with basil pesto and parmesan cheese.
- Oxtail Ravioli**  8.5  
Hand cut ravioli, filled with slow-cooked oxtail ragu. Served in a smooth and spicy vegetable sauce.

## salads

- Roasted Pear Salad**  14  
Prosciutto ham, pomegranate seeds and roasted pear, served with rocket and a drizzle of balsamic dressing.  
This comes with a choice of **Halloumi** or **Burrata**
- Roasted Winter Salad**   14  
Roasted butternut squash and beetroot, with creamy burrata, topped with pesto and pecan nuts.
- Warm Chicken Salad**  15  
Free range marinated chicken breast with mixed leaf salad, baby plum tomatoes, Kalamata olives, crushed avocado and red onion. Served in a 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** 18  
Bianco sauce, free range chicken, courgette, spinach, pecorino cheese, crispy leeks and pangrattato.
- Homemade Lasagne** 18  
Delicious ragu sauce, layered with handmade spinach pasta sheets. Served with a side salad and homemade garlic bread.
- Spaghetti Bolognese** 17  
Fresh spaghetti in a traditional rich ragu sauce with slow cooked beef. Served with fragrant rocket, balsamic dressing and parmesan.
- Casarecce Pollo** 17  
Short pasta with salt and pepper chicken breast in Napolita's signature creamy tomato sauce. Served with parmesan and balsamic drizzled rocket salad.

- Stingo D'Agnello** 23  
Slow-cooked lamb shank in a smooth and spicy vegetable sauce, served on the bed of homemade pasta sheets and finished with deep fried crispy parsnips.

- 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** 21  
Pan-fried Tilapia coated in panko breadcrumbs, topped with crispy kale and a 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**  18  
Black truffle and porcini salsa in peppered mascarpone sauce served with fresh chive, parmesan and crispy leeks.
- Vegan Tagliatelle**   16  
Homemade tagliatelle with a tomato sauce, slow-cooked red peppers, Kalamata olives, baby plum tomatoes, rocket, 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**  
Garlic and onion cheese sauce base with roasted chicken, sun-blushed tomato, spinach, Kalamata olives, rocket and a spicy tzatziki sauce.

- Nduja**   10" 14 | 12" 17  
Nduja sausage, fior di latte mozzarella, sliced chorizo, fresh chilli, roquito peppers and balsamic glaze.

- Goats Cheese**  
Tomato sauce base, fior di latte mozzarella, portobello mushrooms, rocket, caramelised onion, parma ham and goats cheese.








### SEAFOOD 10" 15 | 12" 18

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


- Tonnata**  
Tomato sauce base, served with chunks of tuna, spinach, Kalamata olives and Roquito peppers.



**Extra Toppings.**  
10" Herbs 0.7 Veg 1.0 Meat/Fish 1.5 Prawns 2.0  
12" Herbs 1.0 Veg 1.5 Meat/Fish 2.5 Prawns 3.0


## sides


- Garlic Bread to Share**   10" 9 | 12' 11  
Authentic pizza base with roasted garlic oil, sun-dried tomatoes & parsley. (Cheese option available)
- Roasted Broccoli**   5.5  
Served with tzatziki sauce. (Vegan option available)
- Mozzarella Cheese Balls**  6.5  
Breaded mozzarella cheese ball with a spicy tomato sauce.
- Vegan Artichokes**   5.5  
Crispy breaded sesame fried artichokes, served with verde dipping salsa.

### VEGETARIAN 10" 13 | 12" 16


- Margherita**  10" 13 | 12" 16  
Tomato sauce base, with fior di latte mozzarella cheese.



- 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, Kalamata olives, free range eggs, garlic and parsley oil, parmesan cheese.

- Tricolore**  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, artichokes, onion, Kalamata olives and fresh chilli.

- Kalamata Ragu**   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 pizzas available on a 12" Gluten Free base. 18**

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.

# DRINKS

## draft beers

Half: 3.5 | Pint: 6

Wiper and True Kaleidoscope PA	(4.2%)
Peroni	(5.1%)

## bottled beers & ciders

Sheppy's original cloudy cider 	(4.5%) 50cl	6
Sheppy's Cider - Elderflower 	(4.0%) 50cl	6
Birra moretti	(4.6%) 33cl	5
Magic Rock IPA 	(3.9%) 33cl	5
Peroni (GF) 	(5.0%) 33cl	5
Bath Ales Gem	(4.8%) 50cl	6
Jubel - Peach 	(4.0 %) 33cl	5

## LOW / NO ALCOHOL

Big Drop PA Low Alcohol 	(0.5%) 33cl	5
Menabrea Lager	(0.0%) 33cl	5
Sheppy's Bottles	(0.5%) 50cl	5

## spirits

25ml: 5.5 | 50ml: 6.5 | Mixers: (Lemonade/ Tonic / Coke) 1.5

**Gin**  
Hendricks, Gin 77, 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



Vegetarian  Vegan  Gluten Free  Hot 

## smoothies

Big 5. Strawberry, kiwi, mango, pineapple	5
Passion Shoot. Pineapple, mango, passion fruit	5
Kale Kick. Spinach, mango, kale	5
Summer Berries. Raspberry, blueberry, banana	5



## soft drinks

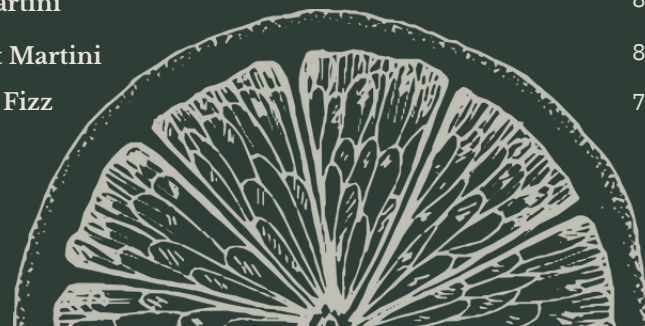
Freshly Squeezed Orange Juice	5.5
Frobishers Mango, Bumbleberry	3.5
Santal Pear Juice	3.5
Coke, Coke Zero	4
Sanpellegrino: Orange, Blood Orange, Lemon, Lemon & Mint	3.5
Fentimans Ginger Beer, Sparkling Elderflower, Rose Lemonade	4
Rhubarb Lemonade	4
Mango, Ginger & Lime Kombucha	4
Still/ Sparkling Water	4

## digestifs

Limoncello / Disaronno / Frangelico/ Grappa	4.5
Cazcabel Coffee / Baileys / Montenegro	4.5

## cocktails

Aperol Spritz	8.5
Espresso Martini	8.5
Passionfruit Martini	8.5
Limoncello Fizz	7.5



# WINES



## red wines

	175ml	250ml	Bottle
<b>Fioroso Rosso</b> 11% 	7.1	8.2	24
Intense and suggestive of red berries like blackberry, raspberry and strawberry. There is a touch of spice and the wine is medium bodied.			
<b>Villa Serena Merlot</b> 12% 	7.4	8.5	26
Deep ruby red colour with intense crimson reflections. A well rounded, medium bodied soft wine that gives typical character of Merlot grapes.			
<b>Conviviale Montepulciano</b> 13.5% 	7.5	8.6	28
An intense wine with cherry, ripe plum fruit aromas and warm, earthy spice. The palate is packed with cherry, cassis and bramble fruit flavours.			
<b>Cantina Negrar Valpolicella Ripasso</b> 13.5% 			32
Intense ruby red in colour, with complex aromas of red fruits and spice. On the palate it is full-bodied, with well balanced tannins and acidity.			

## white wines


<b>Fioroso Bianco</b> 11% 	7.1	8.2	24
Crisp, clean and bursts with mineral and citrus fruit. Grape variety of Verduzzo and Chardonnay.			
<b>Mirabello Pinot Grigio</b> 12.5% 	7.4	8.5	26
Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish.			
<b>Land of Plenty Sauvignon Blanc</b> 12.5% 	7.5	8.6	27
Minerality underscores the bright apple, guava and grassy notes			
<b>Zagre Vermentino Terre Siciliane</b> 13.5% 	7.5	8.6	28
Aromatic, well-balanced, fresh and fruity. This white wine is best served with a fish dish or light pasta dish.			
<b>Archivio Pecorino</b> 13.5% 			30
Classic Pecorino, dry with a floral bouquet of acacia and jasmine. Medium acidity with melon, pear and white peach notes both on the palate.			



## rose wines

<b>Bella Modella Pinot Grigio Rose</b> 12% 	7.1	8.2	24
This delicate rosé is fresh and fruity, with light notes of wild flowers and fresh fruit. Good fruity notes with a light aromatic finish.			

## sparkling wines

<b>Biscardo Millesimato Vintage Prosecco</b> 11.5% 	8		32
Elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle. Very easy to enjoy!			

Wifi: Napolita Guest Password: NapolitaPizza@83