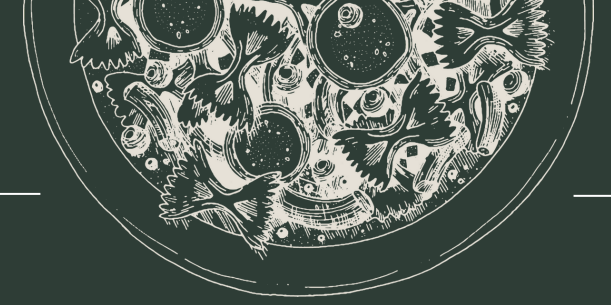


M E N U



starters

- Fresh Homemade Bread** 🍞 🌿 7
Baked with sesame seeds served with extra virgin olive oil, balsamic vinegar, rosemary and sea salt.
- Crispy Calamari Rings** 🍷 *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** 🍷 8
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, sage and butternut squash sauce.

salads

- Roasted Peach Salad** *NEW* 14
Prosciutto ham, pomegranate seeds and roasted peach, served with rocket and a drizzle of balsamic dressing.
This comes with a choice of **Halloumi** or **Burrata**
- 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 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



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.

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, aromatic truffle oil, 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** *NEW* 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** *NEW* 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

- Vegan Tagliatelle** 🍷 🌿 *NEW* 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** *NEW* 10" 14 | 12" 17
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** 10" 14 | 12" 17
Tomato sauce base, fior di latte mozzarella, portobello mushrooms, rocket, caramelised onion, parma ham and goats cheese.

SEAFOOD

- Spicy Anchovies** 🍷 10" 14 | 12" 17
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" 14 | 12" 17
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

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

- 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, 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

- Vegan Caponata** 🍷 🌿 10" 13 | 12" 16
Tomato sauce base with vegan sicilian caponata, mixed roasted vegetables, peppers, artichokes, onion, olives 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.

- Sicilian Caponata** 🍷 🌿 🌿 5.5
Fried aubergines with onion, peppers, capers, kalamata olives.
- Roasted Baby Potatoes** 🍷 🌿 *NEW* 5
Roasted baby potatoes with herbs and parmesan cheese.
- Triple Cooked Chunky Chips** 🍷 🌿 4.5
- Marinated Mixed Olives** 🍷 🌿 🌿 4
- Rocket and Parmesan** 🍷 🌿 4.5
- Side Salad** 🍷 🌿 🌿 4.5


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
 (4.6%) 33cl 5
Birra moretti 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



smoothies

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



soft drinks

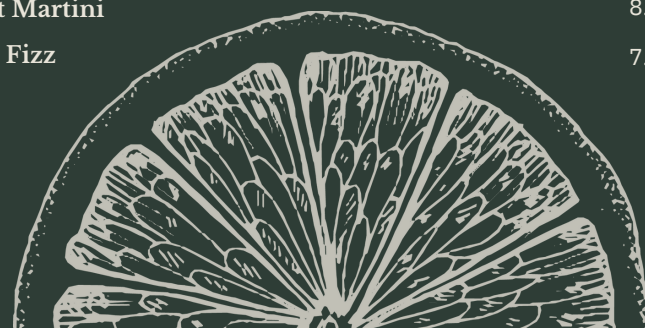
Sanpellegrino: 3.5
 Orange, Red Orange, Limonata, Lemon & Mint
Freshly Squeezed Orange Juice 5.5
Santal Pear Juice 3.5
Coke/ Coke Zero 4
Sparkling Elderflower 4
Rose Lemonade 4
Ginger Beer 4
Rhubarb Lemonade 4
Mango, Ginger & Lime Organic Kombucha 4
Margherita Still/ Sparkling Water 4

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
Ramarro Syrah 13%  Medium-bodied Sicilian wine with an intense ruby colour, rich red fruits with a velvety and long lasting taste.	7.2	8.3	24.5
Montepulciano D'abruzzo 12.5%  Very fruity, easy drinking Italian red wine from Abruzzo with cherry and plum flavours that goes beautifully with meat or pasta dishes.	7.4	8.5	25
Chianti Colli Fiorentini 13%  A fresh, balanced wine with a savoury and fruity bouquet. Intense, persistent in mouth and with elegant tannins.	7.5	8.5	27
Nero D'avola 14%  Full-bodied Sicilian red wine with an intense plum and peppery aroma. Best served with meat or pasta dishes.			32

white wines

Ramarro catarato 12%  Easy drinking, medium white wine fresh and fruity with a rich and intense bouquet. Originally from Sicily.	7.2	8.3	24.5
Pinot Grigio Veneto 12%  Produced in the region of Veneto, a pale yellow wine with greenish reflections. Elegant and fruity.	7.4	8.5	25
Orvieto Classico Secco 12.5%  Fresh, spring blossom bouquet with traces of almond and a dryish, soft, yet lively peach flavoured palate. goes well with Fish , fruity sweet dishes and desserts.	7.4	8.5	25
Sauvignon Blanc Suade 12.5%  Aromatic, well-balanced, fresh and fruity. This white wine is best served with a fish dish or light pasta dish.			32

rose wines

Tasari Rosé 12.5%  Well balanced medium-dry rosé wine.	7.2	8.3	24.5
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sparkling wines

Prosecco Superiore Docg Astoria 11.5%  Elegant, clean-cut and fruity bouquet. A pleasant, stunning prosecco.	8		30
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Vegetarian  Vegan  Gluten Free  Hot 