



HOUSE PASTA

Our pastas are made fresh to order please allow 8/10 minutes

PACCHERI ^{1 4 7} €16.25

Fresh tubular pasta with Tuscan sausage, tomato sauce and mozzarella cheese

TAGLIATELLE CARBONARA ^{1 4 7} €14.25

*With pancetta, grated parmesan cheese, cream and eggs
add chicken €3*

LASAGNA ^{1 4} €12.95

With Italian meat ragu and béchamel

GNOCCHI GAMBERI E COZZE ^{1 5 6} €17.50

With Mussels, Prawns and courgette pure

RAVIOLI (V) ^{1 4 7} €13.25

Handmade vegetarian ravioli served with a choice of tomato sauce or cream and parmesan

LINGUINE ^{1 5 6 8 13} €17.95

With selected seafood of clams prawns salmon calamari, tomato, chili, parsley, wine and king prawn

STONE BAKED NAPOLITANA PIZZA

12 inch pizzas made daily in house made with fior di latte mozzarella

MARGHERITA (V) ^{1 4} €13.45

Tomato, basil and mozzarella (V)

DIAVOLA ^{1 4} €15.00

Spicy salami, tomato and mozzarella

CALZONE ^{1 4} €15.55

Classic folded pizza with ham, mozzarella and mushroom

QUATTRO STAGIONI ^{1 4} €15.55

Italian ham, artichokes, olives, spicy Italian salami, chestnut mushrooms and mozzarella

BURRATINA (V) ^{1 4} €15.55

tomato, fresh chopped tomatoes and basil. Topped with cool burrata and rocket

SALSICCIA E FUNGHI ^{1 4} €16.50

Tomato, mozzarella, Tuscan sausages, mushrooms and chilli

QUATTRO FORMAGGI ^{1 4} €13.45

White base, Mozzarella, Taleggio, Gorgonzola and parmesan

1 Gluten | 2 Peanuts | 3 Nuts | 4 Milk | 5 Crustaceans | 6 Mollusc | 7 Eggs | 8 Fish | 9 Celery | 10 Soya
11 Sesame Seeds | 12 Mustard | 13 Sulphur dioxide & sulphites | 14 Lupin



APERITIVI

Mimosa €9.00
Freshly squeezed orange juice topped with prosecco

Espresso Martini €10.50
Vodka, coffee liqueur and freshly brewed espresso

Americano..... €9.00
Vermouth, Campari & soda

Aperol Spritz € 8.00
Aperol topped with prosecco and a splash of soda

Hugo Spritz € 8.00
Elderflower syrup topped with prosecco and a splash of soda - served with fresh mint leaves.

Martini Royale €9.00
Martini bianco topped with prosecco -with ice, slice of lime & fresh mint leaves

Negroni €11.00
Hendricks gin, campari & martini rosso - with a slice of orange

Bellini €9.00
Peach puree topped with prosecco.

Rossini €9.00
Strawberry puree topped with prosecco

Amaretto Sour €8.00
Disaronno amaretto ,lemon and angostura aromatic bitters

ITALIAN BEER

Peroni Nastro Azzuro €5.00

Birra Ichnusa €5.00

Birra Morreti €5.00

COFFEE

	120Z	160Z
Americano	€3.00	€3.45
Cappucino	€3.40	€3.85
Latte	€3.40	€3.85
Flat white	€3.40	€3.85
White Coffee	€2.70	€3.15
Hot Chocolate	€3.70	€4.15
Mocha	€3.30	€3.75

Espresso €2.70

Double Espresso €3.15

Extra Shot €0.45

Tea €2.40

Herbal Teas €2.70

DOLCI. - SLICE OF CAKE

Cheesecake / Chocolate €4.50

Crostata €3.50

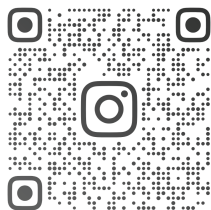
Tiramisu €5.00

Panna Cotta €5.00

Profiterols €5.00

Cannoli with Nutella €5.50

Choice of small cakes €2.65



ILCAFFEDINAPOLI

CHARCUTERIE - FORMAGGI

Salumi ¹

per Person | to Share

Tagliere L'Enoteca di Napoli €11.00 | €18.45
Carefully selected artisan cured meats and grilled vegetables, olives, bruschetta and more

Formaggi ¹

Cheese Board €10.25 | €18.45
Italian artisan cheese tagliere with wild honey & fig compote

Tagliere vegetariano all'italiana ¹ €9.25 | €18.45
Selection of marinated & grilled mediterranean vegetables, sundried & balsamic roasted tomatoes & olives. Served with an olive tapenade crostini drizzled with ev olive oil.

INSALATA - SALAD BOWLS

I60Z 320Z

Couscous Salad ¹¹² €6.65 | €10.50
Freshly made couscous mixed with new diced boiled potato, red onion, roast peppers, aubergines and sun-dried tomato

Broccoli Quinoa Salad ¹¹² €6.65 | €10.50
Ancient grains with Broccoli Quinoa, mixed sprouts, chickpea, tahini, wild rice, exotic fruit, pomegranate and coriander mustard dressing.

Mango & Tofu Salad €6.65 | €10.50
With mango fruit, grated & shredded carrot, mixed roast peppers, baby spinach, red onion and trio mix quinoa.

Napoli Caesar Salad ¹⁴⁷ €6.65 | €10.50
Our homemade Caesar salad dressing tossed with crispy romaine lettuce. Topped with croutons crispy pancetta & fresh parmesan shavings.

Add Chicken breast €4.00

CICHETTI – LIGHT BITES

Marinated olives e Focaccia €4.50

Anelli di Calamari Fritti ¹⁶⁷ €8.95
Deep fried fresh calamari rings in a light seasoned batter tossed in fresh lemon jus & chili flakes. Served with a freshly made oven roasted garlic aiol

Bruschetta Romana €6.35
Warm & crisp oven baked italian bread, tomatoes, crushed garlic & fresh basil

Pomodori e lardo su pane tostato con olio al basilico ¹. €6.55
Sweet cherry tomatoes and lardo on toasted crostini bread with basil oil

Scamorza affumicata fritta con salsa ai fichi ¹⁴⁷ .. €8.75
Smoked Mozzarella Cheese Parcels with a fig salsa

Arancini di Riso (v) ¹⁴⁷ €7.85
Arborio rice, fresh basil, mozzarella cheese & fresh herbs. Deep fried & served with fresh chilli garlic & tomato salsa

Zucchine grigliate salmone affumicato e burrata ⁴⁸. €8.50
Grilled courgette slices with smoked salmon and a creamy burrata cheese

Burrata con Soppresso Picante ¹⁴ €10.00
Bruschetta with Salami creamy Burrata cheese & Nduja With fresh basil pesto.

Bresaola con barbabietola e creme fraiche .. €10.65
Carpaccio of bresaola with roasted beetroot & a chive crème fraiche

Tempura di verdure miste con salsa al romesc ¹³. €8.25
Assortment of fresh vegetables deep-fried in a light tempura batter. With a romesco dipping sauce

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