

Ciao Napoli
EST. 2003

MENU

NIBBLES

TO JAZZ UP YOUR APPETITE! TO SHARE WITH FRIENDS

BRUSCHETTA (v) £3.95

Ciabatta bread topped with marinated vine tomatoes and fresh basil, dressed with extra virgin olive oil.

FOCACCIA AGLIO & MOZZARELLA (v) £4.95

Hot garlic focaccia topped with fresh mozzarella.

FOCACCIA CAPRESE (v) £6.10

Homemade stone baked focaccia pizza bread, topped with marinated vine tomatoes, garlic, basil and mozzarella.

OLIVE MARINATE (v) £3.95

Olives marinated in a Neapolitan style.
(chillies, oregano & extra virgin olive oil)

ALICE MARINATE £4.25

Marinated white anchovies with fresh garlic, lemon, chilli and olive oil.

ANTIPASTI

MINESTRA DEL GIORNO £3.95

Freshly prepared soup of the day.

PIATTONE NAPOLETANO £7.80/£15.20 (to share)

A selection of cured Italian salami, parma ham, buffalo mozzarella, roast peppers, cherry tomatoes, aubergines and parmesan shavings, drizzled with extra virgin olive oil.

PEPPERONI & MOZZARELLA A MODO MIO (v) £7.10

Buffalo mozzarella, slow roast peppers and rocket salad topped with parmigiano reggiano and drizzled with aged balsamic vinegar.

CRUDO DI BUFALA & PROVOLONE £7.60

Parma ham and marinated buffalo mozzarella drizzled with extra virgin olive oil and provolone cheese.

MELENZANE AL FUNGHETTO (v) £6.60

Pan fried diced aubergine in a garlic, cherry tomato and basil sauce, sprinkled with parmigiano reggiano. Served warm.

FRITTO MISTO DEL GOLFO £6.80

Crispy golden deep fried calamari rings and monkfish served with sorrento lemon mayonnaise sauce.

COZZE VESUVIO £7.50 / £9.75 (main)

Pan fried fresh mussels with roast garlic, fresh chilli, white wine and cherry tomatoes served with crostini.

GAMBERONI POSILLIPO £7.90

Grilled large butterfly tiger prawns served with garlic butter sauce.

INSALATA CAPRESE £6.10

Baby buffalo mozzarella with juicy vine tomatoes and extra virgin olive oil dressing.

*Please ask for
our daily specials*

PASTA

TAGLIATELLE CARBONARA £8.90

Egg tagliatelle with smoked pancetta, bacon, cream, egg yolk and fresh pecorino cheese.

MEZZEMANICHE CON ASPARAGI, POLLO & PROSCIUTTO £8.95

Half large rigatoni pasta cooked in a chicken, asparagus and parma ham creamy saffron velouté with parmesan cheese sauce.

GNOCCHI CON MELENZANE (v) £8.80

Italian potato dumpling cooked with tomato, buffalo mozzarella, aubergine, parmesan cheese and basil.

ANGNOLOTTI ALL ARAGOSTA £9.90

Pasta parcels filled with lobster served in a creamy brandy and king prawn sauce.

SPAGHETTI AI FRUTTI DI MARE £9.90

Spaghetti with a selection of seafood and fresh mussels in a roast garlic and cherry tomato sauce.

TORTELLONI BOSCAIOLA (v) £8.90

Large tortelloni pasta filled with ricotta cheese and spinach. Served with mushrooms, peas and a creamy mascarpone cheese sauce.

LASAGNE PASTICCciate £8.95

Layers of egg pasta baked in a rich meat, mozzarella béchamel and tomato sauce.

MEZZEMANICHE ALLA NAPOLETANA £8.80

Half large rigatoni pasta in a rich sausage and tomato ragu, tossed with pecorino cheese.

CANNELLONI (v) £8.90

Large fresh tubes of egg pasta stuffed with ricotta and spinach. Oven baked with tomato and béchamel parmesan cheese sauce.

RISOTTO PORCINI & TALEGGIO (v) (n) £9.40

Carnaroli rice cooked with wild mushrooms and taleggio cheese.

SECONDI

SPIEDINO DI CARNE £15.10

Chargrilled skewers of marinated chicken and Italian sausage with slow roasted peppers, lemon garlic infused dressing, continental salad and aromatic fries.

PETTO DI POLLO CON ASPARAGI & PANCETTA £14.90

Pan fried chicken supreme in a creamy asparagus and pancetta sauce. Served on a bed of butter and parmesan cheese tagliatelle.

SPIEDINO MISTO DI PESCE £16.90

Chargrilled skewers of marinated monkfish and king prawns with slow roast peppers and chilli dressing served with garlic oil and chilli spaghetti.

GAMBERONI ALL' AGLIO £16.90

Grilled large butterfly tiger prawns and garlic butter sauce served on a bed of spaghetti.

TOURNEDOS DI MAIALE £15.50

Tender loin of pork tournedos coated with dolce latte cheese fondue and pink peppercorn sauce served with carrot & potato mash.

SECONDI

COSTATA DI BUE ALLA GRIGLIA £17.95

Chargrilled 10oz rib-eye steak served with caramelized red onions, asparagus, vine tomatoes and aromatic fries.

TAGLIATA DI CAPRIOLO CON RUCOLA £19.95

Chargrilled and sliced marinated venison fillet. Topped with wild rocket, parmesan shavings and balsamic lemon glaze, served with onion sautéed potatoes.

FILETTO AI DUE PEPI £21.50

8oz fillet steak cooked with black and pink peppercorn sauce served with aromatic fries.

PANATINE DI VITELLO £15.50

Veal escalope filled with parma ham and taleggio cheese, breaded and deep fried then served with tagliatelle boscaiola.

INSALATE E CONTORNI

SALADS & SIDES

FUNGHI TRIFOLATI £3.95

Sautéed garlic mushrooms.

PATATINE FRITTE £2.95

Aromatic french fries.

ASPARAGI AL PARMIGIANO £3.80

Steamed asparagus sprinkled with Grana Padano cheese.

INSALATA CAMPANA £4.20

Vine tomatoes with fresh basil, red onions, roast peppers, oregano and olive oil dressing.

INSALATA DI RUCOLA & PARMIGIANO £3.95

Rocket salad dressed with balsamic vinegar and Grana Padano shavings.

PURÉ DI PATATE £2.95

Mashed potatoes with parmesan cheese.

MIXED SALAD £3.50

DOLCE & GELATI

DESSERTS

TIRAMISU' £4.30

Soft sponge base and a layer of mascarpone cream decorated with coffee soaked finger biscuits and dusted with cocoa powder.

PROFITEROLES £4.30

Soft choux pastry filled with a superb vanilla cream, all covered with chocolate patisserie cream.

CHEESECAKE AI FRUTTI DI BOSCO & MASCARPONE £4.40

Homemade cheesecake with a biscuit base, layer of cream cheese and topped with fruits of the forest coulis.

CREMOSO AL CIOCCOLATO & FRANGELICO £4.40

Dark chocolate mousse flavoured with Frangelico liquor.

DOLCE & GELATI

DESSERTS

TARTUFO BIANCO £4.30

Vanilla ice cream with amaretto centre covered with meringue pieces and chocolate drops.

SELECTION OF SORBET (artisan) £3.60

Limoncello, blackcurrant & kirsch, passion fruit & orange.

GELATI ASSORTITI (artisan) £3.80

Strawberry, chocolate flake, real vanilla, amaretto.

FORMAGGI ASSORTITI £4.90

A selection of Italian cheese served with ciabatta bread and biscuits.

CAFFÉ

Espresso	£1.80	Double Espresso	£2.00
Black Coffee	£2.00	Cappucino	£2.00
White Coffee	£2.00	Caffè Latte	£2.00
Cioccolata Calda	£2.20	Tea	£1.70
Macchiato	£2.00	(Green, Earl Grey, Peppermint)	

LIQUOR COFFEE

Irish (Irish whiskey)	£4.90	Napoletano (Sambuca)	£4.90
Baileys	£4.90	Caribbean (Dark Rum)	£4.90
Calypso (Tia Maria)	£4.90	Royale (Cognac)	£4.90
Gaelic (Scotch)	£4.90	Italiano (Amaretto)	£4.90

PORT & DESSERT WINE

ALL SERVED 50ML

VINTAGE PORT TAYLORS £4.30

This classic blend is drawn from a reserve of rich, and full bodied ports selected for their depth of flavor and abundance of fruit.

RECIOTO DELLA VALPOLICELLA D.O.C. (CESARI) £5.10

An after-dinner "meditation-conversation" wine.

VIN SANTO DEL CHIANTI D.O.C. (GEOGRAFICO) £4.10

We highly recommend this if you are a Chianti lover.

GRAPPE, LIQUORS & DIGESTIVE

ALL SERVED 25ML

GRAPPE

Grappa di Vinacce rosse	£3.60	Grappa di Sauvignon	£3.60
Grappa di Greco di tufo	£3.60	Grappa Barique	£3.60
Grappa di Chardonnay	£3.60	Grappa di Amaranone	£5.20

LIQUOR & DIGESTIVE

Averna	£3.10	Fernet Branca	£3.10
Limoncello Di Capri	£3.20	Montenegro	£3.10