

Napoli nel Cuore

PIZZE CLASSICHE

MARINARA

San Marzano tomato, garlic, oregano, cherry tomato, basil, evo.....9,50

MARGHERITA

San Marzano tomato, fior di latte, parmisan, basil, evo.....10,95

NAPOLETANA

San Marzano tomato, cherry tomato, kalamata olives, anchovies, capers, basil, oregano (fior di latte option).....12,95

4 FORMAGGI

White base, fior di latte, smoked provola, gorgonzola, parmesan.....14,50

BOSCAIOLA

Buffalo ricotta base, ham, fior di latte, mushrooms, basil, touch tomato.....12,95

CAPRICCIOSA

San Marzano tomato, fior di latte, ham, salame napoli, kalamata olives, basil, evo.....14,50

4 STAGIONI

San Marzano tomato, fior di latte, artichokes, mushrooms, ham, salame napoli, basil, evo.....16,95

BUFALINA

San Marzano tomato, parmisan, bufala mozzarella dop, basil, evo.....12,95

CONTADINA

White base, smoked provola, pancetta, oregano.....13,50

CARRETTIERA

White base, fior di latte, italian sausage, friarielli.....14,95

ORTOLANA

San Marzano tomato, fior di latte, mix veg, basil, evo.....12,95

VEGANA

San Marzano tomato, Vegan cheese, mushrooms, caramelized red onion, basil, evo.....13,95

Our pizza is prepared in the Neapolitan tradition in our wood-fired oven and cooks for just 90 seconds, as evidenced by our inclusion in the 'Pizza Verace Napoletana' register. Our "Maestro Pizzaiolo Verace" ensures that the dough rests for a minimum of 72 hours, making the pizza easily digestible and deliciously fragrant. We use only the finest Fior di Latte mozzarella and San Marzano DOP crushed tomatoes, resulting in a true Neapolitan-style pizza with a thin base and soft crust. True Neapolitan pizza is a little wet, this is because we use fresh fior di latte as required by the specifications of the 'Verace pizza napoletana' UNESCO heritage. All our pizzas can be prepared with our gluten-free bases, which are made in-house with the best gluten-free and completely natural flour (extra charge of 2 €). Our 'white base' pizzas are simply made without tomato sauce and all our pizzas can be ordered in this style. **10% service charge add to you bill (optional).**

PIZZE CLASSICHE

PICCANTE

San Marzano tomato, fior di latte, spianata, nduja, basil.....14,95

DON CICCIO

White base, smoked provola, italian sausage, chips, black pepper, parmigiano cream.....15,95

MARADONA

White base, fior di latte, argentinian peeled prawns, chilli, garlic, fresh rocket.....16,95

'S PO' FFA'

San Marzano tomato, salame napoli, ham, spianata, fior di latte, coppa dop, taeggio, parmigiano flakes.....16,95

SAPORITA

Rich cream base, fior di latte, ham, Neapolitan fried Croquettes.16,95

SPECIAL PIZZA

RAGU'

Traditional Neapolitan Ragù cooked at low temperature, fior di latte, meatballs, thyme.....18,95
with suggested beer Peroni Gran Riserva Nera.....23,95

PARMIGIANA

Aubergine cream base, smoked provola, sundry san marzano, fried aubergine chips, parmigiano fondue, fried basil.....18,95
with suggested beer Anis smoked.....24,95

PARMA

Focaccia base topped out of the oven, red piennolo from vesuvio, Parma ham dop, buffalo mozzarella, fresh rochet, parmisan flakes.....16,95
with suggested beer Constanza.....22,95

TONNARELLA

San Marzano tomato, Fior di latte, giant pantelleria capers, caramelized red onion, homemade tuna cream.....18,95
with suggested beer Sans Papiers.....24,95

FRITTI

MONTANARA

Fried closed pizza filled, san marzano tomato, buffalo mozzarella.....13,95

CAPPELLO DI PULCINELLA

Filled with buffalo ricotta, fior di latte, ciccioi napoletani, touch tomato, black pepper.....15,95

CALZONE/PANUOZZI

CALZONE

Pizza Folder with ham, fior di latte.....13,95

PANUOZZO PORCHETTA

Porchetta, smoked provola, mix mushrooms, oregano, evo.....15,95

PANUOZZO PARMA

Parma ham, buffalo mozzarella, beef tomato, fresh rocket, evo.....15,95

PANUOZZO SALSICCIA

Italian sausage, friarielli, provola.....15,95

KIDS - UNDER 12'S

Pizza/ Pasta Deal.....9,95

8" Margherita with 2 toppings, a drink and gelato

CRUST DIPS

Basil Pesto.....2
Stilton Dip.....2
Garlic Mayo.....2
Nduja Dip.....2
Vegan Dip.....2

Napoli nel Cuore

GOT A FOOD ALLERGY OR INTOLERANCE?

We cannot eliminate the risk of cross-contact or guarantee that any item is free of allergenes due to nature of our kitchens and our reliance on suppliers for accurate information.

 Vegetarian  Vegan  Gluten Free

TO START

FOCACCIA TOMATO  
San Marzano tomato, garlic, oregano, evo.....6,90

FOCACCIA CHEESE 
Fior di latte, garlic, evo.....7,90

FOCACCIA PARMA
Parma ham, rocket, cherry tomato, parmigiano flakes, balsamic, evo....9,90

SALUMI & FORMAGGI (sharing platter for 2)
Hand-picked cured meats from Italy and italian cheeses selection.....19,95

BRUSCHETTA  
Homemade bread, yellow and red cherry tomato, garlic, basil, evo.....6,90

OLIVES  
Marinated in house, a selection of the finest italian olives.....6,90

PARMIGIANA
Fried aubergine, smoked provola, classic napoletan ragù, basil, evo...13,90

BURRATA/BUFALA 
Burrata/Bufala mozzarella, pizza bread, sundry tomato, rocket, evo....12,90

CUOPPO NAPOLETANO
Neapolitan fried Croquettes, zeppoline, arancini, fried chunks pasta..13,90

CUOPPO DI CALAMARI
Fried calamari, fried zucchini, garlic mayo.....14,90

GAMBERONI ALLA DIAVOLA
Tiger prawns, garlic, nduja, chilli.....16,50

PASTA

O' SOLE MIO
Spaghetti, fresh clams, garlic, red and yellow piennolo from Vesuvio, parsley, evo.....18,90

TAGLIATELLE AL SALMONE
Egg tagliatelle, smoked salmon, cream, parsley, evo.....15,90

SPAGHETTI BOLOGNESE
Spaghetti, bognognese sauce.....14,90

SPAGHETTI CACIO E PEPE 
Spaghetti, parmigiano, pecorino romano, pepper.....13,90

CARBONARA
Spaghetti or penne, eggs, guanciale, pecorino romano, black pepper.....14,90

LASAGNA
Fresh pasta sheets layer with bolognese sauce, bechamel, fior di latte, parmesan cheese.....14,90

SPAGHETTI ALLA PUTTANESCA
San Marzano tomato, garlic, parsley, black olives, anchovies, chilli, capers, evo.....13,90

SPAGHETTI ALLA NERANO
Spaghetti, fried zucchini, onion, basil, parmigiano, provolone del monaco dop.....16,90

GNOCCHI E RISOTTI

GNOCCHI ALLA SORRENTINA
Fresh potato gnocchi, neapolitan ragù sauce, fior di latte, parmisan, basil (bolognese options).....14,90

RISOTTO ALLO SCOGLIO 
Arborio rice, garlic, mix seafood, mussels, clams, tiger prawns, parsley, evo.....18,90

RISOTTO DELL'ORTO   
Arborio rice, onion, today's mix vegetable, parsley, evo..14,95

PASTA RIPIENA

RAVIOLI RICOTTA E SPINACI 
Fresh spinach and ricotta ravioli, butternut squash cream, burrata (bolognese option).....15,90

QUADROTTI MELENZANE E PECORINO 
Fresh aubergine and pecorino cheese quadrotti, butter, cream, sage.....15,90

TORTELLONI AI FORMAGGI 
Stuffed tortelloni with cheeses, cherry tomato, garlic, basil15,90

MAIN COURSE

TRIS OF MEAT
Italian sausage, chicken, lamb, chimichurri.....24,50

SIRLOIN STEAK 8oz
Grilled, mushrooms cream or pepper sauce.....24,90

CHICKEN ESCALOPE WHITE CREAM
Breast chicken, mushroom cream sauce.....16,90

CHICKEN ESCALOPE SPICY
Breast chicken, cherry tomato, nduja.....16,90

SALAD&CHIPS

MEAT SALAD 
Mix salad, bacon, chicken, dry san marzano, kalamata olives, parmigiano flakes, evo.....11,90

VEG SALAD  
Mix salad, dry san marzano, roasted butternut squash, artichokes, kalamata olives, evo.....10,90

CHIPS 4,50

CHIPS AND GERMAN WURSTEL.....7,50

Can be adapted for gluten free diet.
Please ask to see our vegan options.
Gluten Free pasta 2£ extra



IG: @pizzerianapolinelcuore
FB: pizzerianapolinelcuore
www.napolinelcuore.co.uk

RED WINE

Merlot Cantine Mediterranee

125cl...4.50 - 175cl...5.50 - 250cl...6.95 - Btl...19.50

Montepulciano Cantine Mediteranee

125cl...4.95 - 175cl...5.95 - 250cl...7.50 - Btl...21.95

Aglianico Cantine Mediteranee

Btl...25.95

Primitivo di Puglia Paolo Leo

Btl...26.95

Valpolicella Classico

Btl...28.95

Antinori Chianti Classico Peppoli

Btl...36.95

Antinori Bolgheri "Il Bruciato"

Btl...55.95

Amarone Valpolicella Villa Fulvia

Btl...69.95

BIRRE TRADIZIONALI

Moretti Spina

Half...3.25 - Pint...5.95

Peroni Spina

Half...3.25 - Pint...5.95

Heineken Zero (alcool free)

Btl 0.33lt...3.50

BIRRE ARTIGIANALI

Peroni Gran Riseva Black/Red

Btl 0.50lt...6.95

Flea Bastola 6.9%

Btl 0.33lt...6.95

Flea Anais Smoked 6.4%

Btl 0.33lt...6.95

Flea Costanza 5.2%

Btl 0.33lt...6.50

Flea Ipa Federico II 5.9%

Btl 0.33lt...6.95

Flea Saint Papier 4.8%

Btl 0.50lt...6.95

DESSERT

Tiramisu.....6.95

Babà Napoletano al Rum.....7.15

Delizia Limone.....7.95

Panna Cotta.....6.95

Cannolo.....7.95

Fudge Cake.....6.95

Extra Scoop Gelato.....8.50

Profitterol White/Dark.....7.95

Gelato

**Vanilla, Chocolate, Pistacchio,
S. Caramel, Cookies, Hazelnut,
Strawberry, Bubble Gum, Lemon**

1 Scoop.....3.95

2 Scoop.....6.50

3 Scoop.....7.95

All Ice cream served with Cream Sauce, Flakes
and Wafer choose between Cup or Cone

Water/Juice

Still/Sparkling Water.....3.00

Btl 0.50lt.....3.00

Apple Juice.....2.95

Orange Juice.....2.95

Cramberry Juice.....2.95

Speak to one of our team to see we can make a food for you.
As with all allergies, we are unable to guarantuee their total absence
in our environment



IG: @pizzerianapolinelcuore
FB: pizzerianapolinelcuore
www.napolinelcuore.co.uk

Napoli nel Cuore

Drink Menu



WHITE WINE

Trebbiano Cantine Mediterranee

125cl...4.25 - 175cl...5.25 - 250cl...6.95 - Btl...19.50

Pinot Grigio Cantine Mediteranee

125cl...4.95 - 175cl...5.50 - 250cl...7.50 - Btl...21.95

Falanghina Cantine Mediterranee

Btl...24.95

Sauvignon Blanc

Btl...26.95

Vermentino di Sardegna

Btl...28.50

Antinori Santa Cristina

Btl...29.95

Frascati Terre dei Grifi

Btl...31.95

Gavi di Gavi Batasiolo

2022 Best world white Wine.....35.95

ROSE' WINE

Pinot Blush

125cl...4.95 - 175cl...5.50 - 250cl...7.50 - Btl...19.50

White Zinfandel

125cl...5.50 - 175cl...6.95 - 250cl...8.50 - Btl...22.95

Sparkling Wine

Prosecco DOC

150cl...6.95 - Btl...27.95

Franciacorta Berlucchi

Btl...39.95

Prosecco Rosè Doc

Btl...29.95

SOFT DRINK

Coke (bottle 33cl)	3.50
Diet Coke (bottle 33cl)	3.25
Cordials	0.50
Appletiser	3.00
San Pellegrino Orange	2.95
San Pellegrino Lemon	2.95
San Pellegrino Chinotto	2.95

Spitit & Liguers

Amaretto di Saronno	3.95
Havana Club 3 years Old	4.50
Baileys	3.95
Gordon Dry Gin	3.95
Pink Gin	4.50
Cointreau	4.25
Amaro del Capo	4.50
Frangelico	3.95
Campari	3.95

All the mixer add for £1.50

Spirit & Liguers

Grappa Morbida	4.50
Jack Daniel	4.50
Amaro Montenegro	3.95
Jameson Wisky	4.95
Limoncello	3.95
Amaro Ramazzotti	3.95
Sambuca Antica	3.95
Vodka Ille-Gal Italian	3.95
<i>Peach, Classic, Strawberry</i>	
Vecchia Romagna	4.95
Tequila	3.95
Liquore Strega	4.50
Mirto	3.95

All the mixer add for £1.50

COCKTAILS

Angelo Azzurro
Gin, Cointreau, Blue Curacao served in a Martini Glass..... 8.95

Margarita
Frozen cocktail with Tequila, Lime Juice, Agave Syrup served in a Margarita Glass..... 8.95

Mojito
The cuban classic made with Dark Rum, Lime juice, Soda, Brown Cane Sugar & fresh mint served in a tall Tumbler Glass..... 8.95

Martini
“Shaken or Stirred?” Gin/Vodka and Vermouth served in a Martini Glass..... 8.95

Espresso Martini
Coffee-flavoured Cocktail made with Vodka Espresso Coffee, Coffee Liqueur, Sygar Syrup served in a Martini Glass..... 8.95

Pornstar Martini
Vanilla Vodka, Passoa, Passion Fruit Syrup, Orange Juice and 25ml of Presecco (Side)..... 8.95

Gin Fizz
Simple & Refreshing! Gin, Lime, Caster Sugar, Soda served in a tall Tumbler Glass..... 8.95

Aperol Spritz
The Italian aperitivo Favourite! Aperol, Prosecco, Soda served in a Balloon Glass..... 8.95

Bellini
Prosecco with Peach/Raspberry Syrup served in a Champagne Glass Flute..... 8.95

Mimosa
Prosecco, Orange Juice served in a Champagne Glass Flute..... 8.95

Coffee & Tea

Americano	2.90
Espresso Single	2.50
Espresso Double	3.10
Latte	3.10
Cappuccino	3.10
Tea	2.90
<i>All Decaf Option.....</i>	0.50