

Starters

Fresh Homemade bread 🍷🌱	6
baked with sesame seeds served with extra virgin olive oil, balsamic vinegar, rosemary and sea salt	
Crispy calamari rings	8.5
Battered in sun dried tomato and parmesan flour. Served with aioli and a wedge of lemon	
Bruschetta gamberoni	9
King prawns, chilli and garlic, white wine sauce, served on toasted home made bruschetta	
Deep fried arancini balls	8
Stuffed with chorizo sausage, spicy beef and pecorino cheese. Served with naopolita's tomato sauce and basil pesto	
Creamy truffle veggie arancini 🍷	7.5
With pulled oysters mushrooms, asparagus and garden peas. Served on truffled sauce with basil pesto and parmesan cheese	
Artichokes and wild mushrooms ravioli 🍷🌱	7
Served on napolita's tomato sauce and balsamic glaze	

Salads

Grilled Halloumi Salad 🍷	13
Roasted Pear, toasted pine nuts, caramelised onion, roasted butternut squash, topped with crispy parsnips and pomegranate seeds in sweet balsamic and olive oil dressing.	
Vegan pear salad 🍷🌱	13
With ripe pear, mixed salad leaves, roasted butternut squash, crunchy pecan nuts, pomegranate seeds served with balsamic dressing	
Warm chicken salad	14
Free range marinated chicken breast with mixed leaf salad, baby plum tomatoes, crushed avocado, red onion in lemon and olive oil dressing	

Make it yours! Add any of these extras:	
Grilled marinated chicken	3.5
Goats cheese	2.5
Avocado	2.5
Halloumi cheese	2.5

Pastas

Gluten free pasta or vegan available - please ask. (Excludes Lasagne and Ravioli)

MEAT	
Handmade creamy chicken pappardelle pasta	16
Vino bianco sauce, free range chicken, courgette, pecorino cheese, aromatic truffle oil, crispy leeks and pangrattato	
Homemade lasagne	17
Delicious ragu sauce, layered with handmade spinach pasta sheets. Served with side salad and homemade garlic bread	
Spaghetti bolognese	15
Fresh spaghetti in a traditional rich ragu sauce with slow cooked beef. Served with fragrant rocket, balsamic dressing and parmesan	
Tuscan sausage pappardelle 🍷	17
Spicy ragu with nduja and wild mushrooms, finished with parmesan cheese, chives and crispy fried leeks	
Casareccia pollo	16
Short pasta with salt and pepper chicken breast in napolita signature creamy tomato sauce served with parmesan and balsamic drizzled rocket salad	
Slow cooked oxtail ragu	16
Pappardelle pasta, slow cooked oxtail ragu in a white wine sauce. Topped with pan fried crispy leeks and pangrattato	

FISH	
Sea bass lemon and black pepper linguine	20
Wine white butter sauce, shelled clams, capers and crushed chilli served with pan fried sea bass fillet and crispy leeks	
Chilli and garlic tiger prawns 🍷	18
Handmade tagliatelle pasta in a white wine and parsley sauce finished with fried leeks	

VEGETARIAN	
Spinach and ricotta ravioli 🍷	17
Hand cut ravioli parcel filled with local ricotta and fresh spinach, served in silky spinach and parmesan sauce finished with rocket and parmesan cheese	
Pulled oyster mushroom pappardelle 🍷	16
Black truffle and porcini salsa in peppered mascarpone sauce served with fresh chive, parmesan and crispy leeks	

VEGAN	
Vegan full moon ravioli 🍷🌱	16
Filled with porcini mushrooms and roasted Jerusalem artichokes in vine heritage cherry tomato sauce, garnished with rocket and olive oil	

Napolita wood fired pizza

All pizzas available on 12" gluten free base. 18	Extra toppings 10" 1.5 12" 2.5
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MEAT	14/17
Strizzi 🍷	
Tomato sauce, fior de latte mozzarella, parma ham, red chillies, chorizo, roasted peppers, rocket and parmesan cheese	
Oxtail pizza 🍷	
Garlic oil base, fior de latte mozzarella, slow cooked oxtail, fresh chives, roquito peppers, fresh chilli, rocket and balsamic glaze	
Buffalo chicken	
Tomato sauce, fior de latte mozzarella, free range marinated chicken, caramalised onion, roasted peppers, roquito peppers	
Nduja 🍷🍷	
Nduja Sausage, fior de latte mozzarella, sliced chorizo, fresh chilli, roquito peppers and balsamic glaze	
Goats cheese	
Tomato sauce, fior de latte mozzarella, portobello mushrooms, rocket, caramelized onion, parma ham and goats cheese	
SEAFOOD	15/17
Spicy anchovies 🍷	
Tomato sauce, fior de latte mozzarella, roasted courgette, spicy anchovies, king prawns, olives, garlic oil, capers, fresh chives and a wedge of lime	

VEGETARIAN	13/16
Margarita 🍷	
Tomato sauce, fior de latte mozzarella cheese, fresh basil	
Verde bianco 🍷🍷	
Garlic oil base, fior de latte mozzarella cheese, caramelised onion, crispy kale, goats cheese, sun blushed tomatoes, crushed chilli and pine nuts	
Olive ragu 🍷	
Tomato sauce, fior de latte mozzarella, olive & tomato ragu, garlic oil, pine nuts and homemade basil pesto	
Halloumi Cheese 🍷	
Tomato sauce, fior di latte mozzarella, mushrooms, roasted peppers, halloumi cheese, olives	
Fiorentina 🍷	
Tomato sauce, fior de latte mozzarella, spinach, roasted courgette, olives, free range eggs, garlic and parsley oil and parmesan cheese	

VEGAN	13/16
Vegan chorizo 🍷🌱	
Garlic oil base, vegan mozzarella, chorizo, roasted peppers, roquito peppers, drizzled with balsamic glaze.	
Vegan caponata 🍷🌱	
Tomato sauce, vegan sicilian caponata (aubergine, peppers, onion) olives, capers and fresh chilli	
Add vegan mozzarella 2	
Heart of st werburghs 🍷🌱	
Tomato sauce, roasted vegetables, artichokes, olives and olive oil	
Add vegan mozzarella 2	

Garlic bread 🍷🌱	9/11	Create your own	17 (Gluten free 18)
Authentic pizza base, roasted garlic oil, fresh rosemary (Optional with cheese)		Tomato sauce and mozzarella plus your own choice of four toppings	

Sides

Triple cooked chunky chips 🍷🌱	4	Sicilian caponata 🍷🌱	5.5	Vegan artichokes 🍷🌱	5
Marinated mixed olives 🍷🌱	4	fried aubergines with onion, peppers, capers, kalamata olives		Crispy breaded sesame fried artichokes with verde dipping salsa	
Side salad 🍷🌱	4.5	Roasted broccoli 🍷	5	Dips:	1
Rocket and parmesan 🍷	4.5	Served with tzatziki sauce		Ketchup/Mayo/Garlic Mayo/Vegan Truffle	

🍷 Vegetarian 🌱 Vegan 🍷🍷 Hot 🍷🍷 Gluten Free

Bottled beers and 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
Camden Hells lager (4.6%) 33cl 🍷🍷	5
Low/no alcohol	
Big drop PA low alcohol (0.5%) 33cl 🍷	5
Peroni (0.0%) 33cl	5
Sheppy’s Bottles (0.5%) 50cl	5

Draught beers

Half: 3.5 | Pint: 6

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

Soft drinks

Sanpalegrino: Orange, red orange, limonata, lemon & mint	3.5
Mango Juice Frobisher	3.5
Coke / Coke Zero	3.5
Sparkling elderflower	4
Rose Lemonade	4
Ginger beer	4
Rhubarb lemonade	4
Ginger and lime organic kombucha	4
Freshly squeezed orange juice	5.5
Margherita still water/ sparkling water	4

Smoothies

5

- Big 5.** Strawberry, kiwi, mango, pineapple
- Passion shoot.** Pineapple, mango, passion fruit
- Kale kick.** Spinach, mango, kale, ginger
- Summer berries.** Raspberry, blueberry, banana

Red wines

	175ml	250ml	Bottle
Ramarro syrah 13% 🍷	7.2	8.3	24.5
Medium-bodied Sicilian wine with an intense ruby colour, rich red fruits with a velvety and long lasting taste.			
Montepulciano d’abruzzo 12.5% 🍷	7.4	8.5	25
Very fruity, easy drinking Italian red wine from Abruzzo with cherry and plum flavours that goes beautifully with meat or pasta dishes.			
Chianti colli fiorentini 13% 🍷🍷	7.5	9	27
A fresh, balanced wine with a savoury and fruity bouquet. Intense, persistent in mouth and with elegant tannins.			
Nero d’avola 14% 🍷🍷			32
Full-bodied Sicilian red wine with an intense plum and peppery aroma. Best served with meat or pasta dishes.			

White wines

Ramarro catarato 12% 🍷	7.2	8.3	24.5
Easy drinking, medium white wine fresh and fruity with a rich and intense bouquet. Originally from Sicily.			
Pinot grigio veneto 12% 🍷	7.4	8.5	25
Produced in the region of Veneto, a pale yellow wine with greenish reflections. Elegant and fruity.			
Orvieto classico secco 12.5% 🍷	7.5	9	27
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.			
Sauvignon blanc suade 12.5% 🍷			32
Aromatic, well-balanced, fresh and fruity. This white wine is best served with a fish dish or light pasta dish.			

Rose wines

Tasari rosé 12.5% 🍷	7.2	8.3	24.5
Well balanced medium-dry rosé wine.			

Sparkling wines

Prosecco superiore docg astoria 11.5% 🍷	8	30
Elegant, clean-cut and fruity bouquet. A pleasant, stunning prosecco.		



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. 02/23

Spirits

25ml: 5.5 50ml: 6.5 Mixers: (Lemonade/Tonic/Coke)	1.5
Aperol spritz, Espresso Martini	8.5
Whiskey: Jack Daniels, Aberfeldy, Cognac: Courvosier	
Rum: Cut to the spice, Vodka: Grey Goose	
Gin: Hendricks Gin, Gin 77 Malfy Gin (Sicilian pink grapefruit / Lemon / Red orange.)	7.7
Tequila: Patron XO, Cazcabel Coffee	6

Digestifs

6

Limoncello Disaronno Frangelico Grappa
Cazcabel Coffee Baileys Montenegro

Teas and coffees

Espresso	2.6
Americano	2.8
Macchiato	2.9
Flat white	3
Latte	3.1
Cappuccino	3.2
Mocha	3.5
Hot chocolate	3.5
Chai latte	3.5
Turmeric latte	3.5
Beetroot latte	3.5
Iced coffee	3.5
Frappucino (Caramel/Vanilla)	4.5
Iced tea	3
Shot of flavoured syrup Vanilla/Hazelnut/Caramel	.6
Selection of teas (Served in a Teapot)	3.5
English Breakfast / Earl Grey / Lemongrass & Ginger / Triple Mint / Red Berry & Hibiscus / Green Tea / Rooibos	

