



Napoli CENTRALE

Pizza & Cucina

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**BENVENUTI
A Napoli**

(WELCOME TO...)

STARTERS

PARMIGIANA DI MELANZANE 8,50

Fried aubergines, Mutti 100% Italian tomato sauce, buffalo Dop mozzarella, Dop "Parmigiano Reggiano" cheese, basil and olive oil

CAPRESE 12,00

Buffalo Dop mozzarella, Sorrento italian fresh tomatoes, fresh basil, origan, olive oil

IL CLASSICO 14,50

Dop Parma ham aged "24 months", buffalo Dop mozzarella

MARE & TERRA 14,50

Octopus and seared squids on potatoes puree from Avezzano

MIRANAPOLI 13,00

Mixed shellfish soutee with mussels and clams

RUSTICO 14,50

Board of mixed cured meats, cheeses and fried "gnocchi" pizza dough stick

FRIED APPETIZERS

CROCCHÈ 3,50

Potatoes croquets stuffed with Agerola "fior di latte" cheese, Dop "Pecorino Romano" cheese, fresh parsley, black pepper

FRITTATINA (WITH PASTA) 3,50

"Bucatini" long pasta with chopped meat, Dop "Pecorino Romano" cheese, Agerola "fior di latte" cheese, béchamel sauce, black pepper and beans

ARANCINO 3,50

Rice ball, with Bolognese ragù sauce, Agerola "fior di latte" cheese, beans, black pepper, fresh parsley

IL CUOPPO 11,00

Mixed Neapolitan fried bits: 2 potatoes croquets, 2 rice balls, 2 pasta medallions, 4 balls of pizza dough

MONTANARE 12,00

4 pz Neapolitan crispy fried pizza doughs

LE STICK 4,00

French fries

Consult the list of allergens at the end of the menu

SALADS

NERANO

12,00

Grilled chicken breast, wild rocket ,
grilled courgettes, hardboiled eggs,
Vesuvius fresh cherry tomatoes

CAESAR SALAD

12,00

Grilled chicken breast, flakes of Dop
"Grana Padano" cheese, Caesar sauce,
croutons

MEDITERRANEA

12,00

Bits of Castiglione tuna, Vesuvius fresh
cherry tomatoes, bits of Dop buffalo
mozzarella, black olives from Gaeta,
sweetcorn, olive oil

LA SFIZIOSA


12,00

IGP Valtellina bresaola (cold cuts), bits of
Dop buffalo mozzarella, flakes of Dop
"Grana Padano" cheese, Vesuvius fresh
cherry tomatoes, wild rocket

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There are two feelings naturally passed on in Naples: love for the food and for the music. “I am Neapolitan, if I do not sing I feel like dying – says the motto, “if I do not sing and eat a delicious pizza I feel like dying” this is what both the chef and the guest would say today.

Recipes passed on to the next generations holding secrets jealously kept, like special songs which recall scents and colors that belong to the city soul.

NAPOLI CENTRALE expresses the tradition and history of the Neapolitan food. The desire to carry on with the previous generations go along together with the passion and dedication for a delicious cooking. Napoli Centrale’s qualities are: tradition, experience, passion for ingredients, which, like a song’ note, compose a perfect harmony, the perfect melody, the perfect recipe.

From this perfect mix, of melody of flavors and scents, from the choice of high quality and certified raw materials, from traditional and artisanal preparations which give softness, lightness and taste to all our pizzas and dishes, we have created Napoli Centrale, the place where the atmosphere and flavors are Alleria (happiness) and Passione (passion), they heal the heart.

Welcome



**LA NOSTRA
TRADIZIONE
(OUR TRADITIONS)**

MAIN COURSES

NEAPOLITAN RAGÙ

11,00

Gragnano "paccheri" pasta, Mutti 100% Italian tomato sauce, 1st cut beef, fresh basil

PIENNOLO

11,00

Gragnano "spaghetti" pasta, Dop Vesuvius cherry tomatoes, fresh basil, olive oil

AMALFITANO

13,00

Amalfi Coast "scialatielli" long fresh pasta, cream of aubergines, Agerola smoked Dop "provola" cheese, Mutti 100% Italian tomato sauce, fresh basil

RAVIOLO CAPRESE

13,00

"Ravioli" fresh pasta, filled with Dop buffalo "ricotta" cheese, "burrata" cream of DOP buffalo mozzarella cheese, Mutti 100% Italian tomato sauce, fresh basil, olive oil

PASTA E PATATE WITH PROVOLA 12,00

Mixed short pastas from Gragnano with bits of potatoes, bacon, Agerola smoked Dop "provola" cheese, Dop "Parmigiano Reggiano" cheese

GNOCCO ALLA SORRENTINA 10,00

Fresh "gnocchi" pasta, Mutti 100% Italian tomato sauce, Agerola smoked Dop "provola" cheese, basil, Dop "Parmigiano Reggiano" cheese

SPAGHETTI ALLE VONGOLE 16,00

Gragnano "spaghetti" pasta with clams, garlic, fresh parsley, olive oil

LO SCOGLIO 18,00

Amalfi Coast "scialatielli" long fresh pasta, bits of squids, mixed shellfish (mussels and clams), prawns, fresh parsley, olive oil



SECOND COURSES OF THE LAND

MANZETTE AL RAGÙ

11,00

Mazury manzetta meatballs, Vesuvius "friarielli" vegetables

COSTATA

26,00

Mazury Manzetta rib (500gr) with choice of a side-dish

TAGLIATA NAPOLI CENTRALE

22,00

Scottish Black Aberdeen Angus cut meat, wild rocket, flakes of Dop "Grana Padano" cheese, Vesuvius cherry tomatoes

LA MILANESE

16,00

"Milanese" breaded cutlet with French fries

L'AMERICANO

16,00

Hamburger di Black Angus USA (300 gr) con contorno a scelta

Consult the list of allergens at the end of the menu

SECOND COURSES FROM THE SEA

POLIPETTI ALLA "LUCIANA" 18,00

Santa Lucia stewed little octopuses with Dop Vesuvius cherry tomatoes, Igp Pantelleria capers, black olives from Gaeta, olive oil, croutons

FRITTURA DEL GOLFO 18,00

Fried prawns and squids

PESCE SPADA ALLA GHIOTTA 22,00

Swordfish with black olives from Gaeta, Igp Pantelleria capers, fresh tomatoes and potatoes

PESCATO DEL GIORNO 3,50/etto

Fresh catches of the day

TRADITIONAL PIZZAS

MARGHERITA DOP

8,00

Mutti 100% Italian tomato sauce, cheese from Agerola, basil and olive oil

ORTOLANA

9,50

Agerola "fior di latte" cheese, fresh Vesuvius cherry tomato, aubergines, courgettes, peppers, basil and olive oil

MARINARA

7,00

Mutti 100% Italian tomato sauce, garlic, oregano, basil and olive oil

QUATTRO FORMAGGI

9,50

Four cheese pizza with smoked Dop "Provola" Cheese from Agerola, "fior di latte" cheese from Agerola, Emmenthal, Dop "Gorgonzola" Cheese, basil and olive oil

VESUVIO

10,00

Fresh Vesuvio Cherry tomatoes, buffalo Dop mozzarella, basil olive oil

CAPRICCIOSA

10,00

Mutti 100% Italian tomato sauce, Agerola "fior di latte" cheese, mushrooms (champignon), baked Parma ham, artichokes, black olives from Gaeta, basil and olive oil

BUFALINA

9,00

Mutti 100% Italian tomato sauce, buffalo DOP Mozzarella, basil and olive oil

FRITTA DOP

10,00

Fried calzoni with Dop buffalo "ricotta" cheese, Mutti 100% Italian tomato sauce, baked Parma ham, smoked Dop "provola" cheese from Agerola, black pepper, basil and olive oil

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TRADITIONAL PIZZAS

SICILIANA 9,50

Mutti 100% Italian tomato sauce, "fior di latte" cheese from Agerola, bits of aubergines, basil, olive oil

REGINELLA 12,00

Buffalo Dop mozzarella, Vesuvius fresh cherry tomatoes, Dop Parma ham aged "24 months", basil and olive oil

CARRETTIERA 10,50

Smoked Dop "provola" cheese from Agerola, Vesuvius "friarielli" vegetables, black piglets sausages, basil and olive oil

TOTÒ 11,50

Buffalo Dop mozzarella, Mutti 100% Italian tomato sauce, crust filled with Dop buffalo "ricotta" cheese, basil and olive oil

VESUVIO 10,00

Vesuvius fresh cherry tomatoes, buffalo Dop Mozzarella, basil, olive oil

PRIMAVERA 11,00

Buffalo Dop Mozzarella, Vesuvius fresh cherry tomatoes, Dop Parma ham aged "24 months", basil and olive oil

DIAVOLA 9,50

Mutti 100% Italian tomato sauce, "fior di latte" cheese from Agerola, spicy salami "spianata", basil and olive oil

NAPOLI CENTRALE

SPECIAL CHEF PIZZAS

PORTA NOLANA

15,00

"Fior di latte" cheese from Agerola, Castiglione tuna bits, Vesuvius fresh cherry tomatoes, green olives from Gaeta, basil and olive oil

FORIA

15,00

Bologna Igp "Mortadella", Bronte Dop pistacchios, "provola" cheese from Agerola, basil and olive oil

CARLO III

15,00

"Fior di latte" cheese from Agerola, Vesuvius fresh cherry tomatoes, Dop Parma ham, Andria Igp "burrata" cheese, basil and olive oil

AL CARMINE

15,00

"Fior di latte" cheese from Agerola, Alto Adige Igp speck (Sudtiroler speck), Andria Igp "burrata" cheese, basil and olive oil

Cover charge per person: € 3,00

Consult the list of allergens at the end of the menu

Bibite

(Drinks)



DRINK, BEERS AND WINES

ACQUA & BIBITE

Still mineral water		2,50
Sparkling mineral water		2,50
Coke	33 cl	3,00
Coke zero	33 cl	3,00
Lurisia sour orange soda	33 cl	3,50
Lurisia aranciata	33 cl	3,50

BUBBLES

Red		5,00
White		5,00
Prosecco		5,00
Spritz		5,00
Non-alcoholic drink		5,00

BEERS

Stella Artois	20 cl	3,50
Stella Artois	40 cl	6,50
Weiss Franziskaner	30 cl	3,90
Weiss Franziskaner	50 cl	6,90
Leffe Rossa	25 cl	3,90
Leffe Rossa	50 cl	6,90

Ask the staff for the craft beers available

Consult the list of allergens at the end of the menu



FRUIT DISHES

SEASONAL FRUIT

5,00

MELON

5,00

ANANAS

5,00

LIMON SORBET

4,00

Consult the list of allergens at the end of the menu

ALLERGENS

Dear guest we would like to inform you that some dishes served in this restaurant contain ingredients which might provoke allergic reactions or intolerances, hence we would like to ask you to enquiry to your waiter information about all ingredients using for the preparation of the dishes



1 Cereals containing gluten and products thereof



2 Crustaceans and products thereof



3 Eggs and products thereof



4 Fish and products thereof



5 Peanuts and products thereof



6 Soybeans and products thereof



7 Milk and products thereof



8 Nuts



9 Celery and products thereof



10 Mustard and products thereof



11 Sesame seeds and products thereof



12 Sulphur dioxide and sulphites



13 Lupin and products thereof




14 Molluscs and products thereof

Some products might be frozen at the origin or frozen here as per law Reg. CE 852/04

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