

Partenopei Restaurant

MENU

NEAPOLITAN CUISINE

STARTERS

Bruschetta Napolitana (V, Vg) 8.95

Grilled bread topped with fresh tomato, garlic, oregano and basil.

Pane all'aglio con Mozzarella (V, Gf) 6.95

Pizza dough bread, with garlic, olive oil, fresh mozzarella cheese and fresh parsley.

Calamari fritti 11.50

Fresh calamari tossed in batter and deep fried. Served with tartar sauce.

Sauté di Cozze (Gf) 10.95

Fresh mussels in white wine sauce, with chilli and garlic.

Polpette al sugo 8.95

Beef meatballs in a tomato ragu sauce.

Vegatali marinati di Stella (V, Vg, Gf) 9.95

Seasonal marinated vegetable in olive oil, garlic, chilli and white wine vinegar.

Soup of the day (V, Vg, Gf) 7.95

Please ask your server for daily option.

Tagliere Partenopei for Two 21.95

A Neapolitan antipasto platter, with Zeppoline dough balls, Bruschetta Napolitana, Deep fried mozzarella cheese, Parma ham, and Marinated vegetables.

MAIN COURSES

Parmigiana di Melanzane (V, Gf) 13.95

Oven-baked aubergine with mozzarella cheese in a tomato, garlic and basil sauce.

PASTA

Gnocchi alla Sorentina (V, Gf) 12.95

Gnocchi smothered in tomato and garlic sauce, topped with mozzarella cheese, and fresh basil.

Lasagna 12.95

Oven-baked pasta sheet layered between rich tomato ragú sauce, béchamel and minced beef topped with mozzarella.

Ziti alla Montanara 14.95

Ziti pasta with Italian sausage meat, broccoli, onions, white wine, and topped with Parmesan cheese.

Spaghetti Partenopei 17.95

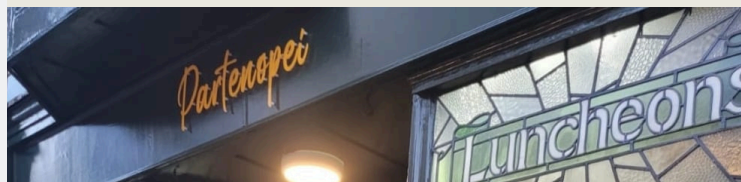
Spaghetti with fresh clams, mussels and King prawn in a cherry tomato, garlic, chilli and white wine sauce.

Risotto allo Scoglio (Gf) 18.95

Fresh mussels, clams, calamari and king prawn, with Arborio rice in a cherry tomato, white wine, garlic and chilli sauce.

Spaghetti alla puttanesca (V, Vg) 13.95

Spaghetti pasta cooked in a cherry tomato sauce, infused with garlic, black olives, capers and a hint of chilli.



OPENING HOURS
MON TO FRI 12PM - 3PM & 6PM - 9.30PM
SAT 12PM - 9.30PM
SUN 12PM - 5PM

MEAT

Agnello Scotta Dito (Gf) 19.95

Grilled Kentish lamb chops, served with Roast potatoes and green beans tossed in garlic and chilli.

Ragout di Carne (Gf) 18.95

Tender beef, pork rib, pork belly, Italian sausage and meatballs slow cooked in a rich tomato ragú. Served with spinach sautéed in garlic and chilli.

Pollo alla Cacciatora (Gf) 16.95

Pan-fried chicken breast in a tomato, garlic, herb and chilli sauce. Served with spinach sautéed in garlic and chilli.

Carne alla griglia (Gf) Market Price

Chargrilled Beef steak (see Specials board) Served with roast potatoes and daily greens tossed in garlic and chilli.

SEAFOOD

Catch of the day Market Price

See Specials board.

A Frittur'e Paranz 20.95

Deep-fried calamari, king prawns, cod, whitebait, served with a salad garnish and homemade mayonnaise.

Every dish is made to order so amendments can be made

