



Partenopei Restaurant

MENU

NEAPOLITAN CUISINE

DAILY SPECIALS BOARD
ALWAYS AVAILABLE
INCLUDING STEAK AND
SEAFOOD DISHES

STARTERS

Bruschetta Napolitana V 9.95

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

Prosciutto e Mozzarella 10.95

Buffalo mozzarella, with Prosciutto crudo Parma-ham 14 months matured.

Polipetti alla Luciana 11.95

Fresh baby octopus, braised in tomato sauce, with garlic, capers, anchovies, black olives, served with grilled bread.

Sauté di Cozze 9.95

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

Soup of the day V 7.95

Please ask your server for daily option.

Tagliere Partenopei for Two 22.95

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 13.95

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

PASTA

Gnocchi alla Sorrentina V 12.95

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

Ziti al Forno Napolitano 13.95

Oven-baked Ziti pasta in a rich ragù sauce, with meatballs topped with mozzarella cheese.

Ziti alla Montanara 14.95

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

Spaghetti al Frutti di Mare 17.95

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

Risotto allo Scoglio 18.95

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

MEAT

Agnello Scotta Dito 19.95

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

Ragout di Carne 18.95

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

Pollo alla Cacciatora 16.95

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

SEAFOOD

Merluzzo alla Putanesca 18.95

Cod fillet, pan-fried in a cherry tomato, black olive, capers and anchovy sauce. Served with fine green beans sautéed in garlic and chilli.

A Frittur'e Paranz 20.95

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