



MENU

il CAFFÈ di NAPOLI

main menu

Monday to Saturday 12PM to 10.30PM

Reservations; 01.6114831
or Email; info@napoli.ie

All meals are cooked to order at busy times this may lead to a delay. We kindly ask for your understanding.

- About il Caffè di Napoli -

Every dish in our restaurant and pizzeria is made from authentic Neapolitan produce, cooked using traditional recipes and the best quality ingredients we can find from the celebrated Neapolitan region of Campania.

Our suppliers are our friends. We know their families and we've sat at their kitchen tables discussing how they do things, to be sure we get the best ingredients for our customers. We have enormous respect for our suppliers as they retain century old Italian traditions to produce quality produce. We are so passionate about the products we use, we also offer diners the chance to buy them and use them at home.

- We only use DOP extra virgin olive oil -

APERITIVI

starters

ANTIPASTI DELLA CASA

selection of antipasti individual or to share.

for one — to share

Antipasto Vegetariano - selection of Mediterranean roasted vegetables and marinated olives. **11.05 — 18.35**

Antipasto Misto - selection of the finest Italian cured meats, cheeses, roasted peppers with artichokes and marinated olives. **12.85 — 18.85**

Angioletti e Diavoletti - Warm dough balls served with spicy chilli, tomato and oregano sauce. (V) (GF) **4.45**

Funghi Trifolati - Mushrooms, garlic, fresh parsley cooked in e.v olive oil and red wine. (V) **7.75**

Tortino di Pesce - Flakes of fresh fish, creamy mashed potato and fresh herbs, served with a crispy salad and mild chilli sauce. **8.75**

Arancini di Riso - Arborio rice, chopped fresh tomato, fresh basil, and mozzarella cheese, served with fresh chilli and tomato sauce. (V) **6.45**

Tortino di Melanzane - Sliced aubergines topped with mozzarella cheese and served with a spicy tomato sauce. (V) **7.75**

Cozze Al Vino - Mussels sautéed in white wine, garlic, chilli and fresh leaf parsley. (GF) **8.85**

Anelli di Calamari Fritti - Deep fried fresh calamari rings with a tartare sauce dip. **7.50**

Carpaccio di Pescespada Alla Rucola e Parmigiano - Thinly swordfish served on a rocket and exotic fruit salad with a fresh lemon-honey dressing. (GF) **11.50**

Minestrone di Verdura - Traditional Italian vegetable soup. (V) (GF) **5.85**

PIZZERIA

pizza

We produce the best pizzas. Ask any of our chefs and they will tell you the importance of the pizza base - ours are made using naturally leavened dough using the finest flour from the Campania region.

All of our Pizzas are traditional 12" size.

Margherita - Tomato sauce, mozzarella and fresh basil. **11.50**

Napoli - Tomato sauce mozzarella and mushrooms. **12.00**

Veneziana - Ricotta cheese, spinach, roasted peppers, fresh basil and garlic. **12.30**

Verona - Spinach, Spicy Pancetta, black olives and ricotta. **12.30**

Milano - Tomato sauce, red onion, rocket, basil and ham. **12.30**

Romano - Tomato sauce, mozzarella, Parma ham and basil. **12.30**

Marinara - Tomato sauce, mozzarella, basil and anchovies. **12.30**

Piccante - Spicy salame, mozzarella and fresh basil. **12.30**

Di Mare - Tomato sauce, prawns, mozzarella, and garlic. **13.50**

Boscaiolo - Tomato Sauce, Italian sausage, oregano and mushrooms. **13.50**

Capriciosa - Tomato sauce, artichokes, olives, mushrooms, soft fried egg and roast ham. **13.50**

Calzone - Folded Pizza with tomato sauce, roast ham and mozzarella. **13.50**

LE CARNI

meat

Saltimbocca Alla Romana - Sliced fillet of beef, Parma ham, mozzarella, fresh sage, in white wine sauce. Served with spring vegetables and sautéed potatoes. **21.75**

Pollo Milanese - Breaded chicken fillets with garlic butter, served with "patate fritte" and garden salad. **18.85**

Filetto Rossini - 8oz fillet of steak, grilled to your liking, served over croustion with duck foie gras and black currant sauce. Served with sautéed spinach with garlic and extra virgin olive oil and roasted potatoes. **21.85**

Porchetta Bella Napoli - Pork Fillet wrapped over wild mushrooms, Taleggio Cheese, mixed roasted peppers, apple and mango puree in a honey/red wine sauce, Pancetta wrapped string beans. **19.85**

Filetto Bourguignon - Sliced fillet of beef wrapped with smoked Parma ham, cooked to your taste in a Barolo wine sauce with fresh thyme. Served with Garden Peas and boiled baby potatoes with butter and chives. (GF) **23.75**

Pollo e Pancetta Alla Napoletana - Pan-fried chicken fillet wrapped with pancetta in a creamy gorgonzola cheese sauce. Served with pan fried Leeks and parmesan mashed Potatoes. (GF) **18.75**

Anatra Alla Frutta - Half of roasted duck stuffed with apricot, brandy and tarragon served with traditional orange sauce over sauteed potatoes and mixed vegetables. **22.85**

INSALATE

salad

Insalata Caprese - Mozzarella di Buffalo, sliced beef tomato, extra virgin olive oil, Fresh basil and ground black pepper, pesto dressing. **12.65**

Insalata di Pollo Affumicato 'Cesare' - Smoked chicken fillet on romaine lettuce, in a light anchovy and parmesan dressing. **15.75**

Insalata Primavera - Pasta salad with broccoli, zucchini, fresh tomato, grated carrot, red onions and peppers. Tossed in extra virgin olive oil with oregano, fresh basil, garlic and lemon juice. (V) **11.75**

L'ANGOLO DELLA PASTA

our pasta corner

Start — Main

Rigatoni Amatriciana - Smoked bacon, onions. In a light red wine chilli and tomato sauce. **8.50 — 11.65**

Tagliatelle Contadina - Mushrooms, garden peas, Julienne of roast and smoked ham in a light cream sauce. **8.30 — 13.65**

Penne Al Salmone Affumicato - Smoked salmon, onion, flambeed with Brandy In a creamy tomato sauce **8.65 — 16.85**

Ravioli Ortolana - Spinach and ricotta cheese Sautéed with spring vegetables on a bed of freshly made tomato sauce. (V) **8.50 — 14.65**

Gnocchi Con Burro e Salvia - Potato dumplings lightly tossed with butter, fresh sage and seasoned with ground black pepper. (V) **8.50 — 12.35**

Rigatoni Con Polpette - Large tubes of pasta with homemade traditional meatballs. In a lightly spicy tomato sauce. **8.50 — 13.65**

Linguine ai Gamberi - Linguine pasta with prawns in white wine. (V) **8.65 — 17.65**

Spaghetti Aglio Olio e Peperoncino - Garlic, extra virgin olive oil, fresh chilli, and finely chopped parsley. (V) **7.50 — 11.65**

Risotto ai Funghi Porcini e Parmigiano - Arborio rice slowly cooked in white wine, porcini mushrooms and parmesan cheese. (V) (GF) **N/A — 15.75**

Gnocchi Sorrentina - Potato dumplings fresh tomato sauce, mozzarella cheese, fresh basil. (V) **8.60 — 12.50**

I PESCI

fish

Salmone Alaska, Menta e Asparagi - Fillet of fresh salmon with ricotta cheese, mint, in white wine smoked salmon and light cream sauce with fresh asparagus. (GF) **19.85**

Filetto di Spigola - Pan fried fillet of sea bass in a lemon, white wine and fresh herbs sauce, served over seafood risotto. (GF) **21.25**

Filetto di Trota All'Olio di Tartufo - Pan fried fillet of sea trout in a white truffle oil and cream sauce, served with capponata. (GF) **19.85**

Anelli di Calamari Fritti - Deep fried fresh calamari rings with fresh lemon and tartare sauce dip (GF) **16.75**

CONTORNI

side dishes

Ratatouille Di Verdure - Baked aubergines, onions, courgettes, fresh tomatoes, and Italian herbs. **4.65**

Delizia di Spinaci - Fresh spinach sauteed with garlic, butter and mozzarella cheese. **4.65**

Patate Arrosto Al Forno - Roasted potato cubes with rosemary garlic and seasalt. **3.85**

Patate Alla Panna - Sliced potatoes roasted in the oven with garlic and cheese. **3.85**

Pane All'aglio - Homemade garlic bread, with extra virgin olive oil. **3.95**

Bruschetta Romana - Classic crostino bread topped with chopped tomatoes, garlic, basil and extra virgin olive oil. **5.65**

Insalata Verde Mista di Stagione - assorted salad and rocket leaves with cherry tomatoes, red onion and olives, Italian dressing. **4.85**

A discretionary 10% service charge will be applied to parties of 6 or more.

If you have any allergies please discuss the menu with your waiter to insure trace elements of an item are not present in the dish you have chosen.

(V) Vegetarian (GF) Gluten Free