

RISTORANTE  
DI  
NAPOLI



RESTAURANTS  
ASSOCIATION  
OF IRELAND

## WELCOME TO NAPOLI RESTAURANTS

Ristorante di Napoli is a part of the Napoli Restaurants & Winebar Group. We aim to offer a wide variety of Italian wines, food & drinks. We continue to evolve our menus & replace items periodically, so we hope you understand when a particular food item or wine ceases to be available & we encourage you to try something new!!!

Omar Ali - Executive Chef De la Cucina  
Davide Mazzeoli - Chef De la Cucina

### COVER CHARGE POLICY

A discretionary 12.5% cover charge will be applied to parties of 6 or more.

*Pricing reflects the new amended VAT rates.*

### ALLERGEN INFORMATION

All 14 allergens are openly used throughout our kitchens and trace amounts may be present at all stages of cooking.

G : Gluten | D : Dairy | C : Crustaceans |  
ML : Molluscs | M : Mustard | F : Fish |  
E : Eggs | SP : Sulphites | S : Soya | SS :  
Sesame Seeds | CY : Celery | L : Lupin | P :  
Peanuts | N : Tree nuts

V : Vegetarian  
VG : Vegan  
GF : Gluten Free

*Dinner Menu*  
*Buon Appetito!*

# **TAGLIERE**

## *Sharing Boards*

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### **TAGLIERE SALUMI**

*Large Sharing Platter - Perfect For 2/3 Persons - 32.00*

*Selection of the finest Italian cured meats with roast peppers, artichokes, marinated olives & cheeses.*

#### **ACCOMPANIED WITH**

*Bruschetta Romana / Crostoni con lardo e Pecorino Sardo  
and a blended dip of spicy Nduja, Ricota Oregano  
& extra virgin olive oil*

#### **SUGGESTED WINE PAIRING**

*Valpolicella Ripasso*

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### **TAGLIERE MISTO VEGETARIANO E FORMAGGI**

*Large Sharing Platter - Perfect For 2/3 Persons - 33.00*

*Selection of the finest Italian cheese with marinated & grilled mediterranean vegetables sundried tomatoes  
and olives.*

#### **ACCOMPANIED WITH**

*Olive tapenade crostini / black grapes picante / cracked walnuts & marinated olives / Parmesan Biscotti /  
Panne Caresou / Bruschetta Romana*

#### **SUGGESTED WINE PAIRING**

*Pinot Grigio St. Margherita*

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### **GRAN TAGLIERE DI PESCE E FRUTTI DI MARE**

*Large Sharing Platter - Perfect For 2/3 Persons - 65.00*

*Selected Italian premium sea food tower.*

*Smoked Irish Salmon / Clams & Mussels Sauté / Calamari fritti /*

*Fresh Prawns with chilli and garlic*

*Sauces : Salmoriglio Sauce. - Marie Rose Sauce*

*G (Wheat) D M L E S P N (Walnut)*

#### **ACCOMPANIED WITH**

*Fresh Amalfi lemon / Calamata olives / Bruschetta Romana / Bruschetta con pesto genovese*

#### **SUGGESTED WINE PAIRING**

*Prosecco St.Margherita, Valdobbiadene*

# ANTIPASTI

## Starters

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### **ZUCCHINE GRIGLIATE SALMONE AFFUMICATO E BURRATA | 9.50**

*Grilled courgette slices with smoked salmon and a creamy burrata cheese. G (Wheat) D F*

### **ITALIAN MINESTRONE | 6.75**

*Minestrone is a soup of Italian origin made with vegetables. CY*

### **ANELLI DI CALAMARI FRITTI | 10.45**

*Deep fried fresh calamari rings in a light seasoned batter tossed in fresh lemon jus & chilli flakes. Served with a freshly made oven roasted garlic aioli. G (Wheat) ML S*

### **BRUSCHETTA ROMANA | 6.65**

*Warm & crisp oven baked Italian bread, tomatoes, crushed garlic & fresh basil. G (Wheat)*

### **FUNGHI TRIFOLATI | 9.45**

*Wild mushrooms pan-fried in extra virgin olive, crushed garlic, red wine & fresh leaf parsley. Seasoned with cracked black pepper, sea salt. Served on a crispy polenta cake. G (Wheat) SP*

### **SALMONE AFFUMICATO TARTAR | 9.65**

*Smoked salmon with mango, fresh avocado and green apple.*

### **PARMIGIANA DI MELANZANE | 9.65**

*Layers of fresh aubergine and mozzarella cheese. Oven baked in a spicy tomato sauce. G (Wheat) D S CY*

### **GAMBERONI ALL' OLIO PICCANTE | 12.25**

*Prawns and garlic, chilli parsley in a white wine sauce. C SP*

### **ZUCCHINE TEMPURA | 8.50**

*Courgette deep-fried in a light tempura butter with a Romesco dipping sauce. D E CY*

### **COZZE AL VINO | 9.35**

*Fresh mussels sautéed in white wine with garlic, chilli and fresh leaf parsley. ML SP*

### **ARANCINI DI RISO | 8.20**

*Arborio rice, fresh basil, mozzarella cheese & fresh herbs. Deep fried & served with fresh chilli garlic & tomato sauce. G (Wheat) D E*

# L'ANGOLO DELLA PASTA

## *Fresh Pasta*

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*Every dish at Napoli Restaurants is made from authentic Neapolitan produce, cooked using traditional recipes & the best quality ingredients that can be found from the celebrated Neapolitan region of Campania.*

**Gluten free pasta is available on request.**

### **LINGUINE AL NERO DI SEPPIA CON GAMBERI | 19.70**

*Squid ink pasta with fresh prawns fresh coriander leaves, crushed garlic, in extra virgin olive oil & white wine sauce. G (Wheat) C SP*

### **RAVIOLI AI FRUTTI DI MARE | 19.60**

*Pasta parcels filled with fresh crab, garnished with prawns & fresh mussels in a fresh pesto cream. G (Wheat) D C ML E SP*

### **RIGATONI ALLA SICILIANA | 18.65**

*Pasta tossed in extra virgin olive oil, crushed garlic and fresh basil with cherry tomato, aubergine and fresh mozzarella. Served with grated pecorino cheese. G (Wheat) D S CY*

### **RISOTTO ALLA PESCATORA | 19.80**

*Arborio rice cooked with fresh mussels, prawns, squid & white wine. [GF] D C ML SP*

### **GNOCCHI SORRENTINA | 17.65**

*Potato & pasta dumplings in a fresh basil & tomato sauce with fresh mozzarella di bufala cheese. [V] G (Wheat) D E SP*

### **TAGLIATELLE AL RAGU NAPOLETANO | 18.65**

*Ribbons of pasta tossed in a veal ragu with a tomato & fresh basil sauce. Served with grated parmesan cheese. G (Wheat) D E SP CY*

### **RISOTTO ZUCCHINI E TALEGGIO | 17.85**

*Arborio rice with taleggio cheese, courgettes. D SP*

### **BUTTERNUT SQUASH RAVIOLI | 19.40**

*Homemade pasta filled with butternut squash and ricotta cheese in grana creamy sauce and shaved truffle. G (Wheat) D E*

### **PACCHERI CON LA RANA PESCATRICE | 19.65**

*Paccheri pasta with monkfish, cherry tomato, garlic fresh, parsley and white wine. G (Wheat) F SP CY*

### **RIGATONI CON POLPETTE DI CARNE | 18.50**

*Pasta & Italian meatballs in a lightly spiced tomato sauce with pecorino cheese.*

### **RISOTTO CASERECCIO | 17.50**

*Risotto of arborio rice cooked with porcini mushrooms, smoked pancetta & parmesan cheese. [GF]. D SP*

### **TAGLIATELLE CONTADINA | 17.75**

*Noodles of egg pasta with mushrooms, garden peas, julienne of roast & smoked ham in a light creamy sauce. G (Wheat) D E*

# PESCE FRESCO

## *Fresh Fish*

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*Our restaurant only serves sustainable and ethically sourced seafood and shellfish supplied fresh daily by our local supplier so that you can enjoy it with confidence.*

### **SCAMPI FRITTI ALLA NAPOLETANA | 27.05**

*King prawns in a light crispy batter. Deep fried & served with freshly made sauce tartare & fresh lemon. G (Wheat) C M E*

### **FILETTO DI BRANZINO ARROSTO CON RISO ARBORIO ALLO ZAFFERANO E BURRATA | 28.60**

*Roasted seabass fillet with saffron arborio rice and burrata.*

### **PESCE DEL GIORNO | POA**

*Fresh fish of the day. Please see menu board for chef's selection.*

### **COZZE ALL' ARRABBIATA | 17.70**

*Mussels with garlic, chilli, white wine and tomato sauce. ML SP CY*

### **FILETTO DI NASELLO IN CROSTA DI MANNDORLE | 27.35**

*Fresh hake fillet with a herb crust, served with a lemon butter sauce and With Porcini Risotto .  
G (Wheat) F SP CY*

### **GAMBERONI AL PROFUMO DI PEPERONCINO CON RISO E ZAFFERANO | 28.45**

*Pan fried King Prawns with fresh chilli, white wine, garlic Served with arborio risotto. D C SP*

### **FILETTO DI RANA PESCATRICE IN CROSTA DI ERBE | 28.35**

*Monkfish fillet in herb crust served with prawns, clams, peppers and potato*

### **FRITTURA MISTA | 24.70**

*Breaded Goujons of lemon Sole, Calamari & Prawns With fresh lemon wedge and Tartare sauce. G (Wheat) C ML M F E*

# SECONDI PIATTI

## *Main Courses*

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### **POLLO E PANCETTA ALLA NAPOLETANA | 20.65**

*Pan-fried chicken fillet wrapped with smoked pancetta in a light creamy gorgonzola cheese sauce. Served with parmesan and mash potatoes. D*

### **FILETTO DI MANZO AL PEPE VERDE CON PURE' DI PATATE E SPINACINO ALL'AGLIO | 34.85**

*8oz prime fillet steak in a green peppercorn sauce, sautéed spinach with garlic. D SP*

### **FILETTO ROSSINI | 34.85**

*8oz prime fillet steak on a crisp Italian crouton with foie gras. Drizzled with a marsala red wine sauce. Served with oven roasted rosemary & garlic potatoes. D SP*

### **CARRE DI AGNELLO CON CROSTA DI ERBE | 33.65**

*Oven roasted tender rack of lamb with a herb & garlic crust with a red wine & rosemary jus. G (Wheat) D SP*

### **POLLO CACCIATORA | 20.65**

*Pan-fried chicken breast with mixed roasted vegetables. G (Wheat) SP CY*

### **VITELLO ALLA MILANESE | 28.25**

*Veal escalope coated in seasoned breadcrumbs, lightly pan fried in butter & fresh herbs, Served with handcut chipped potatoes. G (Wheat) E S*

### **ANATRA ALL' ARANCIA E GALLIANO | 27.45**

*Breast of oven roasted duck glazed with a traditional orange & galliano sauce. D SP*

### **TAGLIATA DI MANZO AL ROSMARINO | 32.45**

*26 day aged prime sirloin steak, seasoned with fresh rosemary. Carved and topped with aged balsamico reduction, shaved parmigiana, peppery rocket leaves & extra virgin olive oil. D*

### **SALTIMBOCCA DI VITELLO ALLA ROMANA | 28.00**

*Medallions of veal, topped with parma ham & fresh sage, sautéed in butter & white wine. G (Wheat) D SP*

# INSALATE

## *Salads*

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### **INSALATA CAPRESE | 14.50**

*Fresh mozzarella di buffalo with tender sliced fresh tomato. Seasoned with extra virgin olive oil, fresh basil & ground black pepper [V]. D*

### **INSALATA DI POLLO "CESARE" | 16.50**

*Smoked chicken fillet salad with romaine lettuce, tossed in a light anchovy & parmesan dressing with pan fried croutons & smoked pancetta. G (Wheat) D M F*

### **TONNO E FAGIOLI | 16.50**

*Tuna salad with borlotti & cannellini beans. Tossed with sundried tomatoes, sliced red onion & fresh rocket salad. F*

### **BRESAOLA E RUCOLA CON PARMIGIANO | 14.50**

*Italian classic air dried beef carpaccio, topped with rocket leaves, fresh parmesan shavings, cracked black peppercorns & freshly squeezed lemon jus. D*

# CONTORNI DI STAGIONE

## *Side Dishes*

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### **RATATOUILLE DI VERDURE | 5.70**

*Aubergines, onions, courgettes & mix peppers in a fresh tomato sauce, seasoned with fresh italian herbs.*

### **DELIZIA DI SPINACI | 5.10**

*Fresh baby spinach sautéed with garlic butter. D*

### **PATATE ARROSTO AL FORNO | 5.20**

*Roasted potato cubes with rosemary, garlic & sea salt. S*

### **PANE ALL'AGLIO | 4.15**

*Plain homemade garlic bread. With cheese 4 add €1.60 G (Wheat) D*

### **INSALATA VERDE MISTA DI STAGIONE | 5.50**

*Assorted salad & rocket leaves with radish, cherry tomatoes, red onion, cucumber. With shavings of parmigiano reggiano. D*

### **PUREA DI PATATE AL PARMIGIANO REGGIANO | 5.45**

*Mashed potatoes with parmesan, butter and fresh cream*

### **PATATINE FRITTE | 6.45**

*Hand-cut heritage potato chips.*

# STONE BAKED NAPOLITANA PIZZA

## *Pizza Napolitana Cotta A Pietra*

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*12 inch pizzas made daily in house made with fior di latte mozzarella  
We produce the best pizza. our pizzas are made using naturally leavened dough using the finest flour from the campania region. All of our pizzas are oven baked in the traditional 12" size.*

### **MARGHERITA (V) | 15.45**

*Tomato sauce, mozzarella and fresh basil (V). G (Wheat) D*

### **VEGETARIANA | 17.55**

*Tomato sauce, mozzarella, onions, black olives, peppers and aubergines. (V). G (Wheat) D*

### **VENEZIANA | 16.80**

*Ricotta cheese, spinach, roast peppers, fresh basil and garlic. (V). G (Wheat) D*

### **VEGANA | 18.75**

*Typical Napoli style Pizza Base with smoked chilli, char grilled courgettes, sundried tomatoe harrissa, roquito peppers with rocket and creamy hummus. (VG) G (Wheat)*

### **QUATTRO FORMAGGI | 17.55**

*Classic four cheese pizza, with asiago, gorgonzola, buffalo mozzarella & parmesan. (V). G (Wheat) D*

### **DELLO CHEF | 18.50**

*Spicy salami, tomato sauce, mozzarella, black olives, mixed peppers. G (Wheat) D*

### **DI NAPOLI | 18.60**

*Parma ham, tomato sauce, mozzarella, cherry tomatoes, rocket and parmesan shavings. G (Wheat) D*

### **FRUTTI DI MARE | 18.60**

*Tomato sauce, mozzarella, mussels, tuna, squid rings and king prawns. G (Wheat) D C ML F*

### **PICCANTE | 17.50**

*Spicy salami, tomato sauce, mozzarella and basil. G (Wheat) D*

### **CACCIATORA | 17.55**

*Smoked pancetta, tomato sauce, mozzarella, fresh tomatoes, broccoli and mixed peppers. G (Wheat) D*

### **BOSCAIOLA | 18.50**

*Italian sausage, tomato sauce, mozzarella cheese, sliced mushrooms & oregano. G (Wheat) D*

### **CAPRICCIOSA | 18.60**

*Roast ham, tomato sauce, mozzarella, soft fried egg, olives and mushrooms. G (Wheat) D E*

### **CALZONE | 17.55**

*Roast ham, tomato sauce, mushrooms and mozzarella, ightly tossed in chilli, ground black pepper, extra virgin olive oil and fresh parsley. G (Wheat) D*

### **ISABELLA | 17.55**

*Tomato sauce, fresh mozzarella cheese, roast ham, sliced mushroom & oregano. G (Wheat) D*





*Our logo character "Pulcinella" is a cast member of Commedia dell'arte which inspired many form of theater including Shakespearean, Opera, Molière and other forms of musical theater.*

*Originated in Naples, Italy in the 15th Century.*

**NAPOLI RESTAURANT GROUP**

**WESTLAND ROW  
DUBLIN 2**