

MENU

Drinks

7up	€1.75	Diet Coke	€1.75
Diet 7up	€1.75	Water	€1.95
Club Orange	€1.75	San Pellegrino	€1.95
Coke	€1.75	Cawston Press Juice	€1.75
Coke Zero	€1.75		

Ingredients

Our Pizzas are free from artificial and processed foods. The tomato sauce we use is made from Italian San Marzano tomatoes. The flour we use is made in Naples Italy and is a blend of hard, soft and whole wheat flour allowing for a longer and more stable release of energy after consumption. Our buffalo mozzarella is P.D.O. Certified and is flown in fresh every week from Caserta, Italy. It is naturally rich in calcium and protein, and is high in live lactic ferments, vitamins and mineral salt content.

The extra virgin olive oil we use is also P.D.O. Certified and is cold pressed in Umbria, Italy from Moraiolo olives.

Our fresh Basil leaves (as opposed to artificial flavourings and spices) are rich in fibres and beta-carotene. Our pizzas are baked in a custom built Italian oven which provides the pizza with a wholesome aroma that cannot be achieved with any other types of cooking.

The Cheeses: Mozzarella, Cheddar, Feta, Parmesan, Provolone, Asiago, Ricotta, Low-Fat Mozzarella, Gorgonzola (Italian blue cheese).

The Meats: Parma Ham, Baked Ham, Pepperoni, Sausage, Smoked Pancetta, Roast Irish Chicken, Fresh Tuna, Hot Sauce Chicken, BBQ Chicken and Spicy Salame.

The Vegetables: Mixed Olives, Mushrooms, Red Onion, Mixed Peppers, Diced Tomato, Sweet Corn, Courgette, Fresh Pineapple, Spinach, Sundried Tomato, Cashew Nuts, Jalapeño, Pickles and Rocket.

Delivery & Collection

Order online at info@napoli.ie or by telephone **01 611 4000**.

il Caffe Di Napoli

41 Westland Row, Dublin 2.

Call us on:

(01) 611 4836 / (01) 611 4831

L'Enoteca di Napoli

11/14 Fenian St, Dublin 2.

Call us on:

(01) 639 8884

About Napoli Pizza

Our mission is simple: uncompromising quality. We use only the finest ingredients from both local and Italian suppliers. All our pizzas are cooked in a 800 degree fired oven.

Catering & Corporate Ordering

Whether you are hosting a training course, business conference or important client meeting, you can depend on our kitchens to come up with the right options. Your choice of freshly made breakfast viennoiserie / pasta / filled platters of fine Italian meats, cheeses, freshly made paninis, focaccias and a wide selection of salads all prepared to your requirement in our restaurant kitchens.

Delivery

Delivery is free of charge to all of Dublin 2!

Ordering Online

Orders can be placed online at info@napoli.ie or by telephone **01 611 4000**.

All New Pizza Delivery



deliveroo

Sides & Salads

Napoli Classic Sides

Potato Fries with Garlic Mayo €4.20

Garlic Bread €3.50

Garlic Bread with Cheese €4.15

Pizza Flat Bread €5.50

Napoli Premium Sides

Smokey BBQ Chicken Wings €12.00

(8 Pcs) Sides of Garlic Mayo & Firehouse Hot Sauce.

Hot Sauce Chicken Wings €12.00

(8 Pcs) Sides of Garlic Mayo & Smokey BBQ Sauce.

Deep Fried Mushrooms €8.50

Breadcrumbs Served With Aioli, Garlic & Mayo.

Napoli Fresh Salads

Chicken Caesar Salad €12.35

Roast Chicken, Crunchy Lettuce, Croutons*, Smoked Bacon, Parmesan Cheese & Caesar dressing.

Mediterranean Salad (V) €11.00

Crunchy Lettuce, Feta Cheese, Croutons*, Red Onion, Diced Tomato, Mixed Olives, Mixed Peppers, Balsamic, Sweet Mustard Dressing & GF Croutons*.

Also Available

Extra Dips 0.50C / 3 FOR €1.00

Garlic Mayo, Smokey BBQ Sauce,
Sweet Chilli, Napoli Hot Sauce, Ketchup,
Caesar Dressing & Sweet Mustard.

All 14 Allergens are openly used throughout our kitchen.
Trace amounts may be present at all stages of cooking.
Please inform the Manager of any allergies or
gluten free requirements.

Le Pizze

Our pizzas are made using naturally leavened dough using only the finest flour from the Campania region of Italy.

MARGHERITA €12.40

Tomato sauce, mozzarella & fresh basil.

VEGETARIANA (V) €13.45

Tomato sauce, mozzarella, onions, black olives, peppers, mushrooms, courgette & aubergines.

VENEZIANA (V) €13.25

Ricotta cheese, spinach, roast peppers, fresh basil & garlic.

QUATTRO FORMAGGI (V) €14.50

Classic four cheese pizza with asiago, gorgonzola, buffalo mozzarella & Parmesan.

DELLO CHEF €14.50

Spicy salami, tomato sauce, mozzarella, black olives & mixed peppers.

DI NAPOLI €15.55

Parma ham, tomato sauce, mozzarella, cherry tomatoes, rocket & Parmesan shavings.

FRUTTI DI MARE €15.55

Tomato sauce, mozzarella, mussels, tuna, squid rings & king prawns.

PICCANTE €13.45

Spicy salami, tomato sauce, mozzarella & basil.

CACCIATORA €14.50

Smoked pancetta, tomato sauce, mozzarella, tomatoes, broccoli & roast mixed peppers.

BOSCAIOLA €14.50

Italian sausage, tomato sauce, mozzarella, mushrooms & oregano.

CAPRICCIOSA €15.55

Roast ham, tomato sauce, mozzarella, soft fried egg, black olives & mushrooms.

CALZONE €14.50

Roast ham folded pizza with tomato sauce, mushrooms & mozzarella, lightly tossed in chilli, ground black pepper, extra virgin olive oil & fresh parsley.

ISABELLA €15.55

Tomato sauce, fresh mozzarella cheese, roast ham, sliced mushroom & oregano.

Pasta Delivery Menu

LASAGNE AL FORNO €14.90

Served with chips or garlic bread.

SPAGHETTI BOLOGNESE €14.50

Spaghetti in a traditional beef mince tomato sauce.

SPAGHETTI CARBONARA €14.10

Spaghetti in a smoked bacon creamy sauce with parmesan.

PENNE AL POMODORO E BASILICO €12.40

Penne pasta in a traditional tomato sauce.

PENNE ARRABBIATA €12.40

Penne pasta in a traditional spicy tomato sauce.

PENNE CONTADINA €14.50

Penne pasta with chilli, garlic, roast vegetable and tomato sauce.

RIGATONI ALL' AMATRICIANA €14.50

Rigatoni pasta with pancetta in a tomato, garlic and spicy sauce.

POLLO E FUNGHI €14.60

Fettuccine pasta garlic, chicken, mushroom in a creamy sauce.

FETTUCCINE AL PESTO €12.50

Fettuccine pasta, pesto Genovese with tender strips of chicken breast.

Napoli Dessert Menu

The Sweet Stuff - Desserts

Profiteroles €6.85

Tiramisu €6.85

Ice Cream Pagannini Mini Tubs €3.00

125ml Chocolate, Vanilla & Strawberry.

Sweet Pizza 12" €10.50

Indulgent sweet pizza, covered in hazelnut & chocolate sauce. With crushed roasted hazelnuts & dusted with a vanilla icing sugar.