




STARTERS | SIDES | SALADS

MIXED OLIVES 	3.95
Marinated pitted olives.	
BURRATA NAPOLI 	9.95
Fresh creamy burrata mozzarella served with warm slow cooked Napoli sauce.	
BUTTERMILK CHICKEN GOUJONS 	8.95
Tender chicken goujons marinated in buttermilk and cooked in our open wood fired oven, served with mixed leaf and choice of dip, BBQ sauce, Sweet chilli or Frank's RedHot sauce	
CHICKEN PARMIGIANA 	9.95
Tender chicken goujons marinated in buttermilk, Napoli sauce and topped with fior di latte mozzarella and parmesan then oven baked in our open wood fired pizza oven. (Served on a hot plate)	
BUTTERMILK CHICKEN SALAD 	13.95
Tender chicken goujons marinated in buttermilk, coated in breadcrumbs and cooked in our open wood fired oven, served with mixed leaves, Cherry tomatoes, red onion, parmesan shavings, balsamic glaze & extra virgin olive oil.	
BUTTERMILK CHICKEN & BURRATA SALAD 	15.95
Tender chicken goujons marinated in buttermilk, coated in breadcrumbs and cooked in our open wood fired oven, served with mixed leaves, Cherry tomatoes, red onion, fresh creamy mozzarella burrata parmesan shavings, balsamic glaze & extra virgin olive oil.	
BRUSCHETTA CON POMODORO 	7.95
Toasted bread topped with fresh chopped tomatoes, red onions, basil, balsamic glaze, & extra virgin olive oil.	
BURRATA BRUSCHETTA	9.95
Toasted bread topped with fresh chopped tomatoes, red onions, basil, balsamic glaze, & extra virgin olive oil served with a fresh creamy burrata	
PROSCIUTTO & FIG BURRATA	10.95
Creamy burrata mozzarella served on a bed of rocket with fresh sweet figs, prosciutto, small vine tomatoes, honey drizzle, balsamic glaze & extra virgin olive oil.	
SIDE SALAD 	5.95
Mixed leaf, small vine tomatoes, red onions, & house vinaigrette.	
ROCKET & PARMESAN SALAD 	5.95
Fresh rocket topped with parmesan shavings, balsamic glaze, & extra virgin olive oil.	
BURRATA 	7.95
Whole creamy burrata mozzarella with balsamic glaze, extra virgin olive oil and basil pesto.	
'NDUJA & BURRATA CROSTINI 	10.95
Spicy 'nduja spread & fresh creamy burrata served with a side of warm toasted bread, rocket & extra virgin olive oil.	
BURRATA CAPRESE SALAD.	8.95
Creamy burrata mozzarella, large vine tomato, rocket, balsamic glaze, extra virgin olives oil, & basil.	
CAPRESE SALAD	7.95
Buffalo mozzarella, large vine tomato, rocket, balsamic glaze, extra virgin olives oil, & basil.	
ANTIPASTI	12.95
Selection of cold meats, toasted bread, Gorgonzola, mixed leaf, olives, bruschetta tomato mix, extra virgin olive oil with balsamic vinegar.	
BUFFALO ANTIPASTI	16.95
BURRATA ANTIPASTI	17.95
Add extra toasted bread	
	1.95

NEAPOLITAN

WOOD FIRED ARTISAN PIZZERIA & BAR

Family Independent Est 2021

Liverpools first & only independent AVPN certified Neapolitan pizza restaurant

SHARING PLATTERS

Please allow for extra time

ANTIPASTI NEAPOLITAN		25.95
Selection of cold meats, Gorgonzola, mixed leaf salad, olives, bruschetta tomato mix, olive oil with balsamic vinegar and toasted bread.		
BUFFALO ANTIPASTI		28.95
BURRATA ANTIPASTI		29.95
Add extra toasted bread		
		1.95
NEAPOLITAN COMBO	2 People	17.95
	3-4 People	29.95


Garlic bread, Arancini risotto balls with peas, tomatoes and gooey mozzarella, strips of premium chicken breast coated in crispy breadcrumbs served with a salad garnish and Smokey BBQ sauce, Frank's RedHot® sauce and sweet chilli.

ADD BUFFALO	3
ADD BURRATA	3.5

PASTA KITCHEN

(Gluten free menu available on request)

At Neapolitan our pastas are made to order, we use only the finest ingredients and D.O.P San Marzano tomatoes in all our tomato-based pasta dishes.


TAGLIATELLE NEAPOLITAN <i>Signature Dish</i>	15.95
Neapolitans house special, eight-hour slow cooked beef and pork ragu, mushrooms, San Marzano tomatoes, white wine, cream & herbs & spices tossed in tagliatelle.	
KING PRAWN GAMBERONI	17.95
King prawns cooked in a white wine, garlic & herb tomato sauce with small vine tomatoes, tossed in spaghetti & topped with parmesan.	
BOLOGNESE	14.95
Made the traditional way, Neapolitans in house eight-hour slow cooked beef and pork ragu made with red wine, tomatoes, carrots, celery, onions, herbs, & spices tossed in ribbons of tagliatelle.	
POLLO PESTO VERDI   	15.95
Spaghetti tossed in vibrant basil pesto with chicken & cherry tomatoes.	
SPAGHETTI ALLA PUTTANESCA 	14.95
Classic dish of Naples, spaghetti tossed in anchovies, olives, capers, herbs, white wine and Napoli sauce.	

Food Allergies & intolerances? Please ask a member of the team about the ingredients in your meal before placing your order. Thank you.

PASTA KITCHEN










PESTO VERDE   	13.95
Spaghetti tossed in a vibrant basil pesto with cherry tomatoes.	
CARBONARA	14.95
Traditional style creamy carbonara with no cream, made with pancetta (pork), parmesan cheese, egg yolks and black pepper then tossed in spaghetti.	
CHICKEN CARBONARA	15.95
Traditional style creamy carbonara with no cream, made with pancetta (pork), chicken, parmesan cheese, egg yolks and black pepper then tossed in spaghetti.	
MUSHROOM CARBONARA	15.95
Traditional style creamy carbonara with no cream made with pancetta (pork), mix of mushrooms, parmesan cheese, egg yolks and black pepper then tossed in spaghetti.	
CHICKEN & MUSHROOM CARBONARA	15.95
Traditional style creamy carbonara with no cream made with pancetta (pork), chicken, mix of mushrooms, parmesan cheese, egg yolks and black pepper then tossed in spaghetti.	
LASAGNE <i>Signature Dish</i>	15.95
Proven to be a firm favourite with our regulars. The Neapolitan lasagne is made with our eight-hour slow cooked beef and pork ragu, layered with lashings of bechamel sauce and stacked between layers of pasta sitting on our slow cooked Napoli sauce, topped with our Bechamel and Ragu sauce, then baked in our open wood fired oven. (Served on a hot plate)	
AMATRICIANA	14.95
A delicious Smokey pasta dish made with San Marzano tomatoes, carrots, celery, onions pancetta (pork), white wine, basil, & parsley.	
ARRABBIATA  	13.95
Penne pasta tossed in our rich slow cooked San Marzano tomato, carrot, celery, onion, chilli, garlic & herb Napoli sauce.	
CHICKEN ARRABBIATA 	15.95
Penne pasta tossed in our rich slow cooked San Marzano tomato, carrot, celery, onion, chilli, garlic & herb Napoli sauce with chicken.	
NAPOLI 	13.95
Spaghetti tossed in our rich slow cooked San Marzano tomato, carrot, celery, onion, garlic & herb Napoli sauce.	

PASTA KITCHEN

NAPOLI WITH CHICKEN	15.95
Spaghetti tossed in our rich slow cooked San Marzano tomato, carrot, celery, onion, garlic & herb Napoli sauce with chicken.	
POMODORO FUNGHI E PANNA 	14.95
Penne tossed in a Chestnut & portobello mushrooms cooked with garlic, white wine, San Marzano tomatoes, cream & basil.	

WOOD FIRED BREADS

At Neapolitan we make all garlic breads to order with our in house 24 hour filamented dough.

Garlic bread (personal) 	5.95
Garlic bread (sharer) 	9.95
Garlic bread with cheese (personal) 	6.95
Garlic bread with cheese (sharer) 	10.95
Garlic bread with cheese & tomato (sharer) 	13.95
Garlic bread with tomato 	6.45
Jalapeño & chilli cheese garlic bread sharer   	11.95

FRIES

FRIES 	4.95
Sea salt seasoned fries.	
CHEESY FRIES 	5.95
Seasoned fries loaded with Cheddar cheese then finished off in our wood fired oven. (Served on a hot plate)	
CHEESE & PANCETTA FRIES	6.95
Seasoned fries topped with Cheddar and pancetta then finished off in our wood fired oven. (Served on a hot plate)	
PARMESAN & TRUFFLE FRIES	6.95
Seasoned fries coated in truffle oil and tossed in parmesan cheese.	
JALAPEÑOS & CHILLI CHEESE FRIES   	6.45
Seasoned fries loaded with cheese, jalapeños & chilli then finished off in our wood fired oven. (Served on a hot plate)	



Where your contribution goes?



As a family we have donated to charity for years, The brick Wigan, Macmillan events and other independent fund raisers.


So, on this occasion this is how we have chosen to distribute our service charge, we have added a standard 10% contribution to your bill which is fairly distributed between the entire team with a contribution being shared with the local Alder Hey children's hospital and other local and independent charities.


If for any reason you'd prefer not to tip, we completely understand please inform your server and we will remove it from the bill for you. Please note for parties of 10 or more a 10% service charge will remain on your final bill.


Thank you for choosing to dine in with us at Neapolitan





 = Contains nuts  = Vegetarian

 @neapolitanliverpool

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  Vegan & gluten free menus available, please ask your server

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WOOD FIRED ARTISAN PIZZERIA & BAR

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Wood Fired Pizza



We only use certified San Marzano tomatoes grown in fertile volcanic soil in the Campania region of southern Italy. Truly authentic San Marzano tomatoes from Italy adhere to strict conditions and guidelines in terms of growing, selection and processing. We also only use the highest of quality Fior di latte mozzarella on our pizzas.

VEGETARIAN PIZZAS

- MARGHERITA** 13.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, parmesan, basil, & extra virgin olive oil.
- MARINARA | NO CHEESE** 12.95
D.O.P San Marzano tomatoes, garlic, basil, oregano, & extra virgin olive oil.
- THE TRUFFLE PORTOBELLO** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, mushrooms, parmesan, basil, & extra virgin olive oil & truffle oil.
- FUNGHI PORTOBELLO | MUSHROOM** 14.95
Mushroom mix, parmesan, basil, & extra virgin olive oil.
- VEDURE** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, roasted peppers, mushrooms, small vine tomatoes, red onions, olives, parmesan, basil, & extra virgin olive oil.

BUFALA & BURRATA PIZZAS

Bufala & burrata pizzas do not come with fior di latte mozzarella but can be added for £2

- PROSCIUTTO FICHI** 19.95
D.O.P San Marzano tomatoes, red onions, rocket, Parma ham, fresh sweet figs, whole creamy burrata, basil pesto, honey drizzle, balsamic glaze, , parmesan, basil, & extra virgin olive oil.
- DELIZIOSA** 15.95
D.O.P San Marzano tomatoes, red onions, Parma ham, whole creamy burrata, Basil pesto, parmesan, basil, & extra virgin olive oil.
- BEE STING BURRATA** 15.95
D.O.P San Marzano tomatoes, pepperoni, spicy spianata calabrese, whole creamy burrata, chilli infused honey drizzle, parmesan, basil, & extra virgin olive oil.
- QUATTRO FORMAGGI** 16.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, gorgonzola, whole creamy burrata parmesan, basil, & extra virgin olive oil.
- BUFALA** 14.95
D.O.P San Marzano tomatoes, buffalo mozzarella, parmesan, basil, & extra virgin olive oil.

FISH PIZZAS

- TONNO** 14.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, tuna, red onions, sweetcorn, parmesan, basil, & extra virgin olive oil.
- PIZZAIOLA** 14.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, anchovies, capers, olives, oregano, parmesan, basil, & extra virgin olive oil.

MEAT PIZZAS

- THE NEAPOLITAN** *Signature Dish* 16.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, salami, roasted peppers, Parma ham, rocket, parmesan shavings, basil, & extra virgin olive oil.
- FESTA DI CARNI | MEGA MEAT FEAST** 17.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, pepperoni, beef, roasted ham, roasted chicken, pancetta (pork), salami, parmesan, basil, & extra virgin olive oil.
- CALABRESE** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, spicy 'Nduja sausage, spicy spianata calabrese, caramelised onions, parmesan, basil, & extra virgin olive oil.
- PROSCIUTTO GLAZE** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, roasted Ham, roasted peppers, balsamic glaze, rocket, parmesan shavings, basil, & extra virgin olive oil.
- LOADED PEPPERONI** 14.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, pepperoni....MORE pepperoni, basil & extra virgin olive oil.
- THE HONEY BEE** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, pepperoni, salami Napoli, honey drizzle, parmesan, basil & extra virgin olive oil.
- POLLO** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, roasted chicken, mushrooms, sweetcorn, parmesan, basil, & extra virgin olive oil.
- JALAPEÑO POPPER** 16.45
D.O.P San Marzano tomatoes, fior di latte mozzarella, jalapeños, roasted peppers, chicken, spicy spianata, parmesan, basil, & extra virgin olive oil.
- GENOVESE** 14.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, beef, red onions, parmesan, basil, & extra virgin olive oil.

MEAT PIZZAS

- SWEET CHILLI CHICKEN** 16.45
D.O.P San Marzano tomatoes, fior di latte mozzarella, sweet chilli chicken breast, roasted red peppers, red onions, parmesan, basil, & extra virgin olive oil.
- PROCIUTTO E FUNGHI** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, roasted ham, mushrooms, parmesan, basil, & extra virgin olive oil.
- BIANCA PIZZAS**
No Tomatoes | Mozzarella white base
- BIANCA PROCIUTTO E FUNGHI** 14.95
White base, fior di latte mozzarella, roasted ham, mushrooms, parmesan, basil, & extra virgin olive oil.
- BIANCA CALABRESE** 15.45
White base, fior di latte mozzarella, spicy 'Nduja sausage, spicy spianata calabrese, caramelised onions, parmesan, basil, & extra virgin olive oil.
- BIANCA SWEET MUSHROOM** 14.95
White base, fior di latte mozzarella, mushrooms, sweetcorn, parmesan, basil, & extra virgin olive oil.

CALZONE | FOLDED PIZZAS

- CALZONE** 15.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, parmesan, basil, & extra virgin olive oil.
- POCKET ROCKET CALZONE** 17.95
D.O.P San Marzano tomatoes, fior di latte Mozzarella, roasted peppers, roasted ham, parmesan, basil, rocket, extra virgin olive oil & balsamic glaze.
- THE HOT POCKET CALZONE** 18.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, 'Nduja, spianata calabrese, jalapeños, parmesan, basil, extra virgin olive oil, rocket, balsamic glaze & honey.

CALZONE | FOLDED PIZZAS

- CALZONE PEPPERONI** 16.95
D.O.P San Marzano tomatoes, fior di latte mozzarella, pepperoni, parmesan, basil, & extra virgin olive oil.

EXTRA TOPPINGS

- MEAT | FISH TOPPINGS** each topping 3
Pepperoni | Roasted chicken | Parma ham | Beef | Roasted ham | Pancetta (Pork) | Salami | Spicy 'Nduja sausage | Spicy spianata calabrese | Anchovies | Tuna King Prawns 3.5
- VEGGIE TOPPINGS** each topping 2
Roasted peppers | Red onions | Small vine tomatoes | Pineapple | Mushrooms | Sweetcorn | Olives | Rocket | Capers | Balsamic glaze | Chilli honey | Honey drizzle | pesto | Jalapeños.

CHEESE TOPPINGS

- Buffalo mozzarella 4
- Creamy burrata mozzarella 4.5
- Parmesan shavings 2

DIPS | SAUCES | OILS

- Mayonnaise 40p
- Tomato sauce® 40p
- Garlic mayonnaise 1
- Garlic & herb mayonnaise 1
- BBQ sauce 1.50
- Franks RedHot® sauce 1.50
- Balsamic vinegar 1.50
- Balsamic glaze 2
- Hunters white truffle oil 2
- Chilli infused honey 1.50
- Honey 1.50



We support independent charities

Where your contribution goes?

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