DON VINCÈ

CUCINA E PIZZA DI NAPOLI

GRANDPA'S MENU

A TASTE OF NAPLES, JUST LIKE HOME



STARTERS

A LITTLE SOMETHING TO WHET YOUR APPETITE

GRANDPA'S MIXED FRIED SPECIAL 1,3, 7 — 13,5

Potato croquettes, fried mini pizza, Neapolitan Fried Pasta Frittatina and fried dough strips.

SLOW-COOKED OCTOPUS* WITH OLIVES AND CAPERS 1, 14 — 14

Octopus* slowly cooked with olives and capers,
served with toasted bread.

FRIED SALT COD* 1, 4 — 13

Salt cod* fillets in a golden, crispy coating.

NEAPOLITAN-STYLE TRIPE 1, 9 — 10

Tripe cooked in the Neapolitan tradition, in a rich,
flavourful sauce.

AUBERGINE PARMIGIANA 3, 7 — 12

Aubergines, Regina di San Marzano tomato, provola cheese and Parmesan.

CLASSIC BRUSCHETTA 1 — 6

2 pieces - With cherry tomatoes and basil.

FRIED PRAWNS* AND SQUID* 1, 2, 14 — 15

A mix of seafood, lightly fried until golden and crisp.

SALADS

LIGHT, BUT FULL OFGRANDPA'S FLAVOUR

POLLASTRELLA 1, 7 — 14

Grilled chicken, iceberg lettuce, rocket, green olives, Grana cheese shavings and croutons.

TONNARELLA 4, 7 — 14

Tuna fillets, iceberg lettuce, rocket, green beans, cherry tomatoes, hard-boiled egg, boiled potatoes and green olives.

FIRST COURSES

THE GREAT CLASSICS OF SUNDAY LUNCH
AT GRANDMA AND GRANDPA'S

TUBETTI WITH PEAS AND PANCETTA 1, 7 — 13
Pasta with peas and pancetta, in the Neapolitan tradition.

MIXED PASTA WITH POTATOES 1, 7, 9 — 12
Potatoes, provola cheese, guanciale, Parmesan and pepper.

ZITI ALLA GENOVESE 1, 7, 9 — 14
Slow-cooked beef and onion ragù with Parmesan.

PENNETTE ALLO SCARPARIELLO 1, 7 — 14
Regina di San Marzano tomato, peperoncino, basil and Pecorino Romano.

GNOCCHI ALLA SORRENTINA 1, 7 — 11
Tomato passata, provola cheese, basil, extra virgin olive oil and Parmesan.

SPAGHETTI ALLA NERANO 1, 7 — 14
Fried courgettes, extra virgin olive oil, Parmesan and basil.

SPAGHETTI ALLA PUTTANESCA 1, 4 — 14
Spaghetti with Regina di San Marzano tomato, olive and capers
following the traditional recipe.

SPAGHETTI WITH FRESH TOMATO 1 — 12
Spaghetti with Regina di San Marzano tomato sauce,
extra virgin olive oil and basil.

CHILDREN'S MENU

FOR GRANDPA ENZO'S LITTLE GRANDCHILDREN (UP TO 8 YEARS OLD).

Every dish includes a small drink

PASTA WITH TOMATO SAUCE 1 — 10
Pasta with Regina di San Marzano tomato, olive oil and basil.

PASTA WITH CREAM CHEESE 1, 7 — 10
Pasta with cream cheese.

BREADED CHICKEN CUTLET AND FRIES 1, 3, 7 — 10
Breaded chicken with French fries*.

MAIN COURSES

IF YOU SKIP YOUR MAIN COURSE,
GRANDPA ENZO WILL BE CROSS!

MEATBALLS IN RAGÙ 1, 3, 7 — 15
Meatballs slowly cooked in meat ragù.

LAYERED CHICKEN WITH VEGETABLES — 16
Layers of chicken accompanied by vegetables.

SAUSAGE AND FRIARIELLI — 16
Sausage served with pan-fried Neapolitan friarielli greens.

SLICED BEEF STEAK — 22
Served with porcini mushrooms*.

NEAPOLITAN-STYLE PORK CUTLET 1, 3, 7 — 19
With rocket and cherry tomatoes.

SLOW-COOKED SALT COD* 4 — 18
Salt cod* cooked with olives, capers and cherry tomatoes.

GRILLED SQUID* 14 — 18
Grilled squid* with olive oil, lemon and mixed-leaf salad.

GRILLED SWORDFISH* 4 — 18
Grilled swordfish* with mixed-leaf salad.

SIDE DISHES

A MAIN COURSE SHOULD ALWAYS
BE ACCOMPANIED BY A HOMEMADE SIDE

PAN-FRIED FRIARIELLI — 6

SCAROLE ALLA MONACHINA 4, 8 — 6

ROAST POTATOES OR FRENCH FRIES* — 6

MIXED SALAD — 6

PORCINI MUSHROOMS* WITH GARLIC AND OLIVE OIL — 6

PIZZAS

FOR GRANDPA ENZO, PIZZA IS SERVED ON A TRADITIONAL ROUND CARTWHEEL-STYLE BASE

MARGHERITA 1, 7 — 8,9
Regina di San Marzano tomato, fior di latte mozzarella, extra virgin olive oil and fresh basil.

MARGHERITA WITH BUFFALO MOZZARELLA 1, 7 — 13
Regina di San Marzano tomato, buffalo mozzarella, extra virgin olive oil and fresh basil.

DIAVOLA 1, 7 — 13
Regina di San Marzano tomato, fior di latte mozzarella, spicy salami and fresh basil.

COSACCA 1, 7 — 11
Regina di San Marzano tomato, extra virgin olive oil, Parmesan and basil.

MARINARA 1 — 7,9
Regina di San Marzano tomato, garlic, oregano, extra virgin olive oil and fresh basil.

NAPOLI 1, 4, 7 — 13
Regina di San Marzano tomato, fior di latte mozzarella, olives, anchovies and oregano.

MEATBALL RAGÙ AND RICOTTA 1, 3, 7 — 15
Pizza with Neapolitan ragù, provola cheese, meatballs and ricotta.

SAUSAGE AND FRIARIELLI 1, 7 — 13
Provola cheese, sausage, Neapolitan friarielli, extra virgin olive oil and basil.

CALABRESE 1, 7 — 15
Sausage, fior di latte mozzarella, Calabrian nduja and black olives.

PROVOLA AND PEPPER 1, 7 — 13
Regina di San Marzano tomato, provola cheese and black pepper.

A' RUSTECA 1, 7 — 15
Provola cheese, potato cream, rolled pancetta and rosemary.

CAPRICCIOSA 1, 7 — 13
Regina di San Marzano tomato, fior di latte mozzarella, cooked ham, button mushrooms, artichokes and black olives.

FRIED CALZONE 1, 7 — 13
Provola cheese, Regina di San Marzano tomato, pepper and basil.

WURSTEL AND FRIES 1, 7 — 11
Fior di latte mozzarella, frankfurters and French fries*.

BAKED CALZONE 1, 7 — 13
Fior di latte mozzarella, pepper, Regina di San Marzano tomato and Neapolitan salami.

ESCAROLE CALZONE 1, 4, 7, 8 — 13
Provola cheese, Neapolitan escarole, Pecorino cheese, anchovies, extra virgin olive oil and basil.

DESSERTS

OF COURSE YOU'RE HAVING DESSERT
YOU LOOK A LITTLE THIN!

BABA'	1, 3, 7	7
LEMON DELIGHT*	1, 3, 7	7
GRAFFE WITH NUTELLA	1, 3, 6, 7, 8	7
Neapolitan fried doughnuts with Nutella.		
TIRAMISU'	1, 3, 7	7
TORTA CAPRESE	3, 7, 8	7
NEAPOLITAN PASTIERA	1, 3, 7	7
DESSERT OF THE DAY		7
Ask our staff.		

BITTERS & DIGESTIFS

FOR THOSE WHO STILL HAVE ROOM,
EVEN BITTERS TASTE SWEET

JEFFERSON	1, 8	6
AMARO DEL CAPO / JÄGERMEISTER / MONTENEGRO	1, 8	5
SAN SIMONE	1, 8	5
MARZADRO BARREL-AGED / WHITE	1, 8	5
LIMONCELLO / MELONCELLO	1, 7, 8	4
SAMBUCA	1, 8	6
RUM	1, 8	8 / 10
WHISKY	1, 8	8 / 10
ESPRESSO COFFEE		1,8

BEERS

ON DRAUGHT

KRONEN BLONDE 1, 7, 12
20 CL 4,2 — 40 CL 6,5

DUNKEL RED 1, 7, 12
20 CL 4,2 — 40 CL 6,8

HEFE WEISSBIER 1, 7, 12
Wheat beer

20 CL 4,2 — 40 CL 7

BEERS

ON BOTTLED

BALADIN CRAFT BEER CL. 33
Artisanal beer from an agricultural brewery.

6,5

ASK OUR STAFF ABOUT OUR SELECTION OF

craft beers, including alcohol-free options,
wines and sparkling wines

SOFT DRINKS

THERE'S SOMETHING FOR EVERYONE
AT GRANDPA ENZO'S TABLE

LURISIA WATER 50 CL
Still or sparkling

2,8

COCA COLA / ZERO / ZERO ZERO 33 CL
3,8

FANTA / SPRITE 33 CL
3,8

PEACH / LEMON ICED TEA 33 CL
3,8

WINES

A TABLE WITHOUT WINE IS LIKE
A DAY WITHOUT SUNSHINE

PROSECCO	BOTT. 22	GLASS 6
AGLIANICO	BOTT. 22	GLASS 6,5
FALANGHINA	BOTT. 20	GLASS 6
PECORINO	BOTT. 20	GLASS 6

COCKTAILS

DRINK, I NEED TO FIND OUT IF I CAN TRUST YOU

GIN & TONIC OR GIN & LEMON 1, 7, 12	8
PREMIUM GIN 1, 7, 12	10
CAMPARI / APEROL SPRITZ 1, 7, 12	8

COVER CHARGE €3 PER PERSON

ALL PRICES ARE IN EUROS

EXTRAS UPON REQUEST: €1, €2 OR €3

LACTOSE-FREE OPTION: +€2

* Products may be fresh or frozen depending on seasonal availability.

Some ingredients may contain traces of soy, celery, mustard, sulfites, lupins, and shellfish.
For detailed allergen information, please ask our staff to view the ingredients list.
All our pizzas are made with type 0 flour, water, fine salt, and fresh brewer's yeast.

FOR SPECIFIC INTOLERANCES AND ALLERGIES, PLEASE CONSULT THE RESTAURANT MANAGER

1. **Cereals** containing gluten and derived products
2. **Crustaceans** and products made from crustaceans and their derivatives
3. **Eggs** and egg products
4. **Fish** and fish products
5. **Peanuts** and peanut products
6. **Soy** and soy products
7. **Milk** and derived products including lactose
8. **Nuts**
9. **Celery** and celery-based products
10. **Mustard** and mustard-based products
11. **Sesame seeds** and sesame seed products
12. **Sulfur dioxide and sulphites**
13. **Lupines** and lupine products
14. **Shellfish** and shellfish products