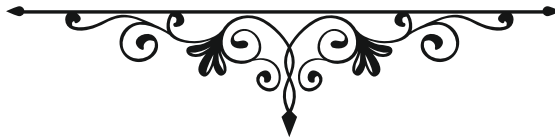




NEPS

Crave No More – Feast in Style!



MENU



N E P S

Crave No More – Feast in Style!

STARTER

BREAD & OLIVES

Marinated mixed olives served with breads & dips.

CHURRASCO

Beef strips, on a bed of rocket, chillies, sundried tomatoes, drizzled lemon and balsamic.

SALT & PEPPER SQUID

Deep fried salt and pepper squid, served with chilli flakes, lime wedge & a drizzle of sriracha.

BRUSCHETTA MEDITERRENEAN

Bruschetta topped with cherry tomatoes in olive oil, fresh basil, red onions, garlic, topped with crumbled feta cheese & finished with a drizzle of balsamic glaze reduction.

CARPACCIO DI MANZO

Thinly sliced pepper beef strips, marinated in lemon, extra virgin olive oil, filled with rocket and parmesan cheese & finished with drizzle of balsamic reduction.

GAMBERONI

King prawns cooked in white wine, chilli, and garlic, pomodoro cream sauce. Served with a lemon wedge & bread.

GOATS CHEESE

Grilled goats cheese served on a crispy bread, rocket leaves, confit cherry tomatoes, raisins, finished with a drizzle of balsamic reduction.

CAPRESE

Buffalo cheese, pesto, tomatoes, & finished with a drizzle of balsamic reduction.

FUNGHI CON AGLIO

Button mushrooms, cooked in white wine, mixed herbs, garlic butter & cream sauce. Served with ciabatta bread

BRODO DI COZZE

Fresh mussels cooked in prosecco, chili & garlic, mixed herbs, cherry tomatoes, and touch of cream sauce served with ciabatta bread.

PASTA& RISOTTO

6.95 RIGATONI ARRABIATTA 11.50

Rigatoni pasta, tomato sauce, garlic, chillies, parsley & tabasco.
Add Buffalo cheese: £4.00

11.95 RIGATONI AL FORNO 15.95

Oven baked, topped with parmesan, chicken, mushrooms, nduja & creamy tomato sauce.

8.95 LASAGNA 14.95

Fresh pasta sheets, minced meat ragu, bechamel, pomodoro & parmesan.

9.50 LINGUINE CARBONARA 14.50

Egg yolk, cream, parmesan, & pancetta.

9.50 LINGUINE SEAFOOD 17.95

Linguine cooked in white wine, chillies, garlic, prawns, mussels, cherry tomatoes & fish stock.

11.95 PACCHERI ALLASTICE 24.95

Paccheri pasta cooked in white wine, fish stock, chilli & garlic, half lobster, king prawns, mussels, calamari & cherry tomatoes.

11.95 TAGLIATELLE AL TARTUFO 14.95

Tagliatelle cooked in white wine, garlic, mushrooms, spinach, truffle oil, parmesan & cream sauce.

9.50 TAGLIATELLE PESTO 15.50

Tagliatelle, cooked in white wine, garlic, pesto, cherry tomatoes, basil, buffalo mozzarella.

8.95 RAVIOLI OF THE DAY 16.00

Please ask a member of staff.

8.95 RISOTTO POLLO 15.50

Aged arborio riso, white wine, chili & garlic, mascarpone, seasonal mushrooms, chicken, truffle oil & creamy parmesan.

10.95 RISOTTO MANZO 21.00

Aged arborio riso, montepulciano, ribeye strips, mushrooms, parmesan & mascarpone.

RISOTTO ZUCCHINI 16.50

Aged arborio riso, king prawns, courgette, cherry tomatoes & lemon wedge.

RISOTTO MEDITERRANEAN 14.95

Aged arborio riso, spinach, cherry tomatoes, feta cheese & drizzled pesto.



MAINS

RIBEYE

29.00

10oz of delicately marbled tender & juicy rib eye steak, served with fine beans & new potatoes.

SAUCES: £3.50 (Peppercorn - Blue Cheese)

INVOLTINI DI MAIALE

23.95

Pork tenderloin stuffed with herb crust, salsiccia (pork & fennel), wrapped in pancetta, served with new potatoes, fine beans & pork jus.

POLLO DOLCE LATTE

23.00

Grilled chicken supreme served with, mushrooms, spinach, gorgonzola cheese sauce & new potatoes.

GRIGLIATA PESCE

49.95

Seafood platter: Lobster – Seabass – Prawns – Calamari – Mussels

BRANZINO

24.95

Fillet of seabass, served with fine beans, new potatoes, and lemon creamy sauce.

SALADS & SIDES

CHICKEN CAESAR

14.95

Mixed leaves, croutons, chicken breast, Cesar dressing & parmesan shavings.

INSALATA EXOTIC

13.50

Mixed leaves, avocado, mixed fruits, parmesan shavings & balsamic reduction.

MEDITERRANEAN SALAD

9.00

Mixed leaves, cucumber, tomatoes, olives, red onions, feta cheese & oregano.

ROCKET PARMAGGIANO

7.95

Rocket leaves, olives, parmesan shavings & balsamic reduction.

CHIPS

4.50

TRUFFLE & PARMESAN CHIPS

5.95

STONE BAKED PIZZA

GF Available 3.95 | VG Available 5.00

MARGHERITA

11.00

Pomodoro, Fior di Latte mozzarella & basil.

DIAVOLA

13.50

Pomodoro, Fior di Latte mozzarella, jalapenos, pepperoni & tabasco.

GAMBERETTO

15.95

Pomodoro, Fior di Latte mozzarella, king prawns, Roquito chillies, courgette & sriracha drizzle.

NAPOLI MARINA

14.50

Pomodoro, topped buffalo cheese, anchovies & oregano.

PEPE e NDUJA

14.95

Pomodoro, Fior di Latte mozzarella, pepperoni, nduja & chilly infused honey.

RUSTICA PICANTE

15.95

Pomodoro, Fior di Latte Mozzarella, Pepperoni, nduja, mushrooms, roquito chillies, mascarpone & rocket.

SAN DANIELLE

15.00

Pomodoro, Fior di Latte mozzarella, parmaham, plum tomatoes, rocket & parmesan.

ORTOLANA

15.50

Pomodoro, Fior di Latte mozzarella, topped caprese, plum tomatoes, red onion, rocket & drizzled balsamic.

CARPACCIO

15.95

Pomodoro, Fior di Latte mozzarella, thinly sliced peppered beef strips, jalapenos, red onions & balsamic.

POLLO e PESTO

15.95

Pomodoro, Fior di Latte mozzarella, chicken breast, plum tomatoes & basil pesto.

PIZZA TOPPINGS

Ham	2.50	Chillies	2.00
Mushrooms	2.50	Buffalo	3.00
Parmaham	3.00	Jalapenos	2.00
Chicken	3.00	Nduja	3.00
Pepperoni	2.50	Anchovies	2.00
Olives	2.00	Rocket	2.00
Onions	2.00		

ALLERGIES & INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes or any adjustments before placing your order

Pizza Dips 1.50

Nduja Mayo - Garlic Mayo
Sriracha – Truffle Mayo