

NORTH TOWN



ALL dishes come when ready!

NIBBLES

PUCCIA PUGLIAN (VE)	£4.5
Bread baked in-house, served with extra virgin rosemary olive oil & rock salt.	
NT OLIVE (VE)	£5
GARLIC & ROSEMARY SCHIACCIATA (VE)	£5.5
House-baked garlic & rosemary schiacciata, finished with rock salt. Add Prosciutto +£3.5	
SUN-DRIED TOMATO PESTO (N)	£4.5

SHARING PLATTERS

CARNE CARNE (N)	£25
Board of Italian cured meats, served with schiacciata.	
ANTIPASTO SUD PLATTER (V)	
Burrata & a selection of our seasonal salads.	
PICCOLO (FOR 2)	£25
NORMALE (FOR 2-4)	£40
GIGANTE (FOR 4-6)	£50

ANTIPASTI

BURRATA (GF, V)	£7
Simply dressed with extra virgin olive oil.	
BURRATA PAPPALOMODORO (V, N)	£13
Served with pappalomodoro & rocket pesto.	
SMOKED BURRATA (V)	£13
Served with chickpea purée, cherry tomatoes & crostini.	
PARMIGIANA DI CAVOLFIORE (V, GF)	£14
A timeless favourite Napoli dish inspired by rustic home cooking. Oven-baked cauliflower with tomato, provola & pecorino.	
FORMAGGIO — RIAVULILLO ALLA BRACE	£13
Smoked hot chilli pepper Sorrento cheese, chargrilled with capocollo & crostone.	
CECI	£7.5
Chickpeas, peppers, onions & capers.	
CAPONATA (VE)	£7.5
Garlic & chilli, sweet & sour red onion, raisins, olives, mint & fried aubergine.	
CUS CUS (VE)	£7.5
Artichoke, cherry tomatoes, capers & olives.	
BEETROOT SALAD (VE, N, GF)	£7.5
Beetroot, radicchio, walnuts & orange.	
ROAST CHERRY TOMATO (VE, GF)	£7.5
Roast cherry tomatoes with rosemary, garlic & extra virgin olive oil.	
BEANS SALAD (VE, GF)	£7.5
Marinated borlotti beans, red onion & chilli.	
HAND-CUT SALAMI	£13
The finest salami, thickly cut to order.	

SMALL PLATES

FISH

DUO OF ANCHOVIES (GF)	£11
Cetara anchovies & marinated anchovies.	
ZUPPA DI MARE	£22
Fish stew with garlic, chilli, cod, tuna, octopus, swordfish, mussels & clams, cooked in Neapolitan tomato sauce with cherry tomatoes, finished with croutons.	
TUNA	£16
Grilled, seared grade A tuna sashimi, served with caponata.	
GAMBERI (PER PIECE) (GF)	£5
In salsa verde butter or 'nduja butter.	
POLPO	£16
Chargrilled octopus, cherry tomatoes, 'nduja, chickpea crema & croutons.	
PESCE SPADA ALLA GHIOTTA (N)	£16
Swordfish gently cooked with tomatoes, white onion, celery, capers, olives, pine nuts, raisins & potato.	
BACCALÀ IN UMIDO	£16
Sautéed salted cod served on potato purée, scarola, coffee pancetta jam & breadcrumbs.	

MEAT

LAMB MEATBALLS (GF, N)	£14
Lamb meatball with garlic, chilli, raisins & almond flour, served in slow-cooked tomato sauce, topped with Taleggio cheese.	
BRACIOLE NAPOLETANE (N)	£17
Tender beef roll stuffed with pecorino cheese, garlic, parsley & pine nuts, slow-cooked in rich Neapolitan ragù. Pure Neapolitan vibes.	
STINCO DI MAIALE (GF)	£19
Slow-cooked pork shank with onion, garlic, 'nduja, red wine, tomato & bay leaf.	

PASTA

Pastas marked with * can be made **gluten free**

CLASSIC LASAGNA	£18
Pork, beef & sausage ragù.	
SCIALATELLI RAGÙ *	£18
Slow-cooked spicy sausage ragù.	
LINGUINE ALLO SCOGLIO *	£22
Linguine pasta with garlic, chilli, cod, tuna, octopus, swordfish, mussels & clams, cooked in white wine & cherry tomatoes.	
PASTA E CAULIFIORI AFFUCATI *	£16
Pasta mista with slow-cooked cauliflower, black olives, spring onion, pecorino cheese & red wine.	
PASTA E LENTICCHIE, PATATE E SCAROLA *	£17
Tubetti pasta with stewed lentils, potato, scarola, olives & cherry tomatoes.	
PASTA FAGIOLI E COZZE *	£19
Pasta mista with a garlic & chilli base, mussels, cannellini beans & 'nduja.	
RAGÙ NAPOLETANO (N) *	£19
Neapolitan ragù with Candela pasta, slow-braised white onion, braciola, salsiccia, cotenna & lardo in tomato sauce.	
PASTA DEL GIORNO	(PLEASE ASK)

SIDES

LAMB FAT POTATO (N)	£7.5
Lamb fat potato in 'nduja & pecorino sauce.	
SCAROLE (VE, V)	£7.5
Volcanic escarole from Vesuvio.	
CAVOLFIORI AFFUCATI	£7.5
Slow-cooked cauliflower, black olives, spring onion, pecorino cheese & red wine.	
ROCKET SALAD	£7.5
Cherry tomatoes & Parmesan.	

V - Vegetarian VE - Vegan N - Nuts GF - Gluten Free

Please inform a member of our team of any allergies or intolerances

NORTHTOWN 12 APOSTLE HOUSE RULES.

1. NO, WE DO NOT SERVE VODKA OR GIN & TONIC... NEGRONI RULES.
2. YES, THE TOILETS ARE SMALL AND COLD... WE ARE NOT IN MILAN.
3. FOOD COMES WHEN IT'S READY... THE CHEF DECIDES.
4. WE EXPECT YOU TO HAVE AN APPETITE... WE ARE HERE TO COOK.
5. WE RESERVE THE RIGHT TO MOVE YOU... OUTSIDE, TO DIFFERENT STOOLS, OR INTO THE KITCHEN.
6. NO, WE DO NOT HAVE CREAM TO ADD TO PASTA.
7. WE LOVE KIDS, NOT PRAMS.
8. EAT CANNOLI WITH YOUR HANDS.
9. NO CAPPUCCINO AFTER DINNER.
10. YES, THERE IS NO BIG BLACK PEPPER MILL.
11. NO PARMESAN ON SEAFOOD PASTA!!!
12. DON'T BE TIGHT, TIP THE CREW IF THEY DESERVE IT!

NORTH TOWN

HOLY CANNOLI

X1 £4.5 / X3 £12 / X6 £20

SAVE SOME ROOM FOR OUR FAMOUS HANDMADE CANNOLI BOX
– ENJOY NOW OR TAKE AWAY FOR LATER

