



OUR PHILOSOPHY

*'Over comes from the Neapolitan dialect to signify:
"The authentic".*

*We do our best to reflect our ethos in genuine, delicious and healthy food we
freshly prepare every day.*

A real Italian menu with a Neapolitan soul.

*'Over uses unique ingredients, like Pure Sea Water, extracted from the purest
areas of the Mediterranean Sea, and used in the preparation of pizza, bread
and seafood.*

*The use of Pure Sea Water with a lower sodium and higher minerals make
the food lighter and easy to digest.*

*We buy our ingredients from small independent Italian producers, And we
only use the best local suppliers.*

*We serve authentic Neapolitan wood fire pizza,
pasta from Gragnano, fresh fish & British meat.*

*Every single dish is handmade with love and passion by
Italian chefs, in full respect of the tradition.*



FRESH AND DELICIOUS

BRUSCHETTE 12 (V)

Two toasted pure sea water bread slices served with cherry tomatoes, black olives from *Gaeta*, garlic & fresh basil.

BURRATA CAPRESE 15.5 (V)

Creamy burrata from *Murgia* served with datterino tomatoes from *Sicily*, dressed with our homemade basil oil and fresh basil.

BURRATA AL TARTUFO 15.5 (V)

White truffle burrata from *Puglia*, served with handmade *Sardinian* "Carasau" crunchy bread.

POLPETTINA NAPOLETANA 17

Farm bred beef & pork meatballs with Parmesan, Pecorino cheese & breadcrumbs, served in a rich "San Marzano" D.O.P. tomato sauce.

CUOPPO DI MARE 17.5

Lightly fried *Scottish* squid & *Mediterranean* prawns served with our 'O Ver lime mayo.

ARANCINI AL TARTUFO 13

"Carnaroli" rice ball mixed with black *Italian* truffle, taleggio cheese 24- Months Aged D.O.P. Parmigiano Reggiano Cheese.

FIORILLO DI ZUCCA 9.5

Deep fried courgette flower stuffed with fresh buffalo ricotta cheese, smoked mozzarella, *Sciacca's* anchovies, black pepper & *Sorrento's* lemon zest.
(Vegetarian option available)

SALADS

MEDITERRANEAN SALAD 14 (V)

Green & red "Lollo" salad, cherry tomatoes, dry ricotta from *Sicily*, *Nocellara* olives, avocado with cold-pressed extra virgin olive oil from *Sicily* & balsamic vinegar dressing.

TAVOLARA 14 (V)

Green & red "lollo" salad, fresh black figs, *Sardinian* pecorino cheese, walnuts with honey & orange dressing.

GREEN SALAD 6.5 (V)

Mix green leaves and rocket salad dressed with cold-pressed extra virgin olive oil from *Sicily*.

Kindly consult our staff if you have any allergies or intolerances. Please be aware that while some of our dishes are allergen-friendly, we cannot guarantee freedom from cross-contamination.

*A discretionary 15% service charge will be added to your bill.
100% of the Service Charge goes to our great staff, Floor, Kitchen staff, Bartenders and Kitchen Porter.*

V= Vegetarian S=Spicy



PASTA

GNOCCO ALLA SORRENTINA 19.5 (V)

Handmade potatoes gnocchi, cooked in a “*San Marzano*” D.O.P. tomato sauce with cherry tomatoes, smoked mozzarella, 24-month aged D.O.P. Parmigiano Reggiano, extra virgin olive oil from *Sicily* & fresh basil.

FUSILLO PAOLONE 24

Neapolitan handmade fusillo from “*Gragnano*”, “*Lucanica*” Italian pork sausage, Porcini mushrooms, a touch of “*San Marzano*” D.O.P. tomato sauce, fresh cherry tomatoes, shallots, thyme, rosemary & 24-month aged D.O.P. Parmigiano Reggiano cheese.

SPAGHETTI ASPARAGIE GAMBERI 28.

Neapolitan Spaghetti from “*Gragnano*” served with *Argentina* prawns, Tiger Prawns, cooked in Asparagus sauce, with Red cherry and Yellow Cherry tomato with garlic and parsley and touch of fresh chilli.

PAPPARDELLA ALLA BOLOGNESE 25

Handmade eggs pappardelle served with slow-cooked beef & veal ragu’ in a rich tomato *San Marzano* sauce, finished with Parmesan cheese 24-month aged D.O.P, organic extra virgin olive oil from *Sicily*.

PUTTANESCA 20.5 (V)

Handmade spaghetti pasta from “*Gragnano*” cooked in a fresh “*Pacchetella*” tomato sauce , with *Sciaccia*’s anchovies, *Sicilian* capers, black olives from *Gaeta* & fresh parsley.

FOGLIE D’ULIVO ALLA VESUVIO 21 (V)(S)

Handmade foglie d’ulivo pasta served with a creamy friarielli sauce, semi-sundried tomatoes from *Vesuvio*, and topped with stracciatella from *Puglia* & fresh chilli.

MAINS

PARMIGIANA DI MELANZANE 19.5 (V)

Neapolitan style aubergines parmigiana with “*San Marzano*” D.O.P. tomato sauce, smoked mozzarella, 24-months aged D.O.P. Parmigiano Reggiano cheese & fresh basil.

CARNE ALLA PIZZAIOLA 22.5

Beef “*Pizzaiola*” slow-cooked beef brisket & shoulder, tender and juicy, gently sauteed with *Sicilian* “*datterino*” tomatoes and extra virgin olive oil, finished with a touch of wild oregano.

SPIGOLA IN GUAZZETTO 26.5

Wild seabass fillet with Swiss chard, Italian cherry tomatoes, black olives from *Gaeta*, *Sicilian* capers, basil & parsley.

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SEAWATER PIZZA

MARINARA AI 3 POMODORI 15 (red) (V)

“San Marzano” D.O.P. tomato sauce, semi sun-dried “Datterino” tomatoes, yellow cherry tomatoes from *Vesuvio*, organic garlic, wild oregano & fresh basil.

MARGHERITA 15 (red) (V)

Fior di latte mozzarella from *Monti Lattari*, “San Marzano” D.O.P. tomato sauce & fresh basil.

REGINA 18 (red) (V)

Vesuvio’s “Paccatella” cherry tomatoes sauce, “San Marzano” D.O.P. tomato sauce *Neapolitan* buffalo mozzarella (*rotta a mano*) & fresh basil.

CAPRICCIOSA 19 (red)

Fior di latte mozzarella from *Monti Lattari*, “San Marzano” D.O.P. tomato sauce, *Roman* grilled artichokes, Italian cooked ham, black *Gaeta*’s olives & fresh basil.

‘O VER SALSICCIA & FRIARIELLI 19.5 (white) (S)

Smoked mozzarella from *Sorrento*, Italian pork sausage from *Tuscany*, friarielli mousse (wild leafy broccoli from *Vesuvio* pan-fried with garlic and chilli) & fresh basil.

SORRENTO 2.0 20 (yellow)

Yellow *Piennolo* tomatoes from *Vesuvio* sauce, *Neapolitan* buffalo mozzarella (*mezza cottura*), *Cetara*’s anchovies fillet, sea water bread crouton’s, *Sorrento*’s lemon zest, black pepper & fresh basil

SPACCANAPOLI 21 (red)

Vesuvio’s “Paccatella” cherry tomatoes sauce, *Cetara*’s anchovies fillet, black olives from *Gaeta*, *Sicilian* capers, oregano, garlic & fresh burrata.

PALESMO - MILANO 22 (white)

Neapolitan buffalo mozzarella base, oven-roasted aubergines fillet, potatoes croquettes, a touch of *Gorgonzola* cheese Italian smoked pancetta (*all’uscita*), black pepper & fresh basil.

CINQUE FORMAGGI 18 (white) (V)

Fior di latte mozzarella & Smoked mozzarella from *Monti Lattari*, fresh ricotta, gorgonzola cheese, 24-months aged D.O.P. Parmigiano Reggiano & fresh basil.

DIAVOLA 19 (red) (S)

Fior di latte mozzarella from *Monti Lattari*, “San Marzano” D.O.P. tomato sauce, *Spianata Calabrese* (spicy salami), *N’duja* (spicy pork sausage) & fresh basil.

SALSICCIA & FUNGHI “all’ombra” 19 (red)

Smoked mozzarella from *Sorrento* and fior di latte mozzarella from *Monti Lattari*, shade of “San Marzano” D.O.P. tomato sauce, Italian pork sausage from *Tuscany*, chiodini mushrooms & fresh rocket.

PARMA 20 (white)

Fior di latte mozzarella from *Monte Lattari*, *Parma* ham D.O.P. cured for 24 months, wild rocket & 24-months aged Parmigiano Reggiano cheese flakes.

CALZONE NAPOLETANO 19

Folded pizza stuffed with fior di latte mozzarella from *Monti Lattari*, smoked mozzarella, fresh buffalo ricotta, *Neapolitan* salami, “San Marzano” D.O.P. tomato sauce, black pepper & fresh basil.
(Vegetarian option available)

All our pizzas are flavoured with a sprinkle of Parmesan cheese aged for 24 months (except the Marinara) And topped with cold-pressed organic extra virgin olive oil from Sicily.

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