





## OUR PHILOSOPHY

---

*'O ver 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.*

*'O ver 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.

### **PROSCIUTTO & MELONE 18.5**

Artisan Parma ham D.O.P. aged 24-months & "Cantalupo" melone, fresh basil, extra virgin olive oil from Sicily.

### **PEPERONI ALLA NAPOLETANA 9.5**

Grilled peppers sautéed with black Gaeta's olives, Sicilian capers and fresh herbs.

### **TARTARE DI TONNO 19.5**

Red tuna tartare diced and seasoned with Sorrento's lemon zest, fresh avocado & cold-pressed extra virgin olive oil from Sicily.

### **ACCIUGHE, RICOTTA, PUNTARELLE & MENTA 14.5**

Fresh Buffalo ricotta whipped with fresh mint, anchovies from Sciacca & crunchy puntarelle, finished with "Carasau" bread from Sardinia.

### **CARPACCIO DI MANZO 18.5**

Farm bred Scottish beef carpaccio, served with 24-months aged Parmigiano Reggiano cheese, wild rocket, extra virgin olive oil from Sicily & balsamic vinegar dressing.

## **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.*

**.V= Vegetarian   S=Spicy**

**www.overuk.com**

---





## HOT STARTERS

---

### **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. Parmiggiano Reggiano Cheese.

### **FIORILLO DI ZUCCA 9.5**

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

## ACCOMPANIMENT

### **PANE 6 (V)**

Handmade pure seawater bread.

### **ROSEMARY FOCACCIA 7.5 (V)**

### **GARLIC FOCACCIA 8 (V)**

### **CRUNCHY PARMESAN FOCACCIA 8.5 (V)**

### **MIXED OLIVES 4.5 (V)(S)**

(Marinated in our secret seasoning)

*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**

---

[www.overuk.com](http://www.overuk.com)





---

## PASTA

### **GNOCO 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.

### **TORTELLONE ALLA PARMIGIANA 25.5 (V)**

Handmade Tortelloni filled with aubergine parmigiana, cooked in a fresh “Pacchetella” tomato sauce, with drops of 24-month aged D.O.P. Parmigiano Reggiano cheese & fresh basil.

### **RAVIOLO GAMBERI & LIMONE 29**

Handmade eggs ravioli filled with Mediterranean prawns, mascarpone cheese, shallots & black pepper, cooked in a lemon butter sauce, Sicilian red prawns & parsley.

### **PAPPARDELLA ALLA BOLOGNESE 24**

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.

### **GNOCCHETTI VESUVIO 21 (V)(S)**

Handmade potatoes gnocchi 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

### **SPIGOLA IN GUAZZETTO 26.5**

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

*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.*

**V= Vegetarian   S=Spicy**

---

[www.overuk.com](http://www.overuk.com)





## SEAWATER PIZZA

---

### NEAPOLITAN

#### MARINARA 12 (red) (V)

“San Marzano” D.O.P. tomato sauce, Italian “Pizzutello” 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)

Neapolitan buffalo mozzarella, Italian “Pizzutello” cherry tomatoes from Vesuvio, “San Marzano” D.O.P. tomato sauce & fresh basil.

#### CAPRICCIOSA 19 (red)

Fior di latte mozzarella from Monti Lattari, “San Marzano” D.O.P. tomato sauce, Chiodini mushrooms 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 16 (white) (V)

Fior di latte mozzarella from Monti Lattari, yellow Piennolo tomatoes from Vesuvio, Sorrento’s lemon zest, black pepper & fresh basil

### FOLDED

#### CALZONE NAPOLETANO 19 (red)

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.

#### CALZONE VEGETARIANO 17.5 (red) (V)

Folded pizza stuffed with fior di latte mozzarella from Monte Lattari, smoked mozzarella, fresh buffalo ricotta, wild Chiodini mushrooms, “San Marzano” D.O.P. tomato sauce, black pepper & fresh basil.

#### EXTRAS 4

N’duja (spicy), Neapolitan salame, spianata calabrese (spicy), Parma ham 24 months, Italian cooked ham, Italian pork sausage from Tuscany, Sciacca’s Anchovies.

#### EXTRAS 3

Chiodini mushrooms, Tropea’s onion, grilled artichokes, black Gaeta’s olives, Sundried tomatoes, capers, rocket.

*All our pizzas are available with organic VEGAN (dairy free) mozzarella.  
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.*





## SEAWATER PIZZA

---

### 'O VER CLASSICS

#### **TROPEA 20 (white)**

Fior di latte mozzarella, from Monti Lattari, tuna fillet, Tropea's Red onions, semi sun-dried Piennolo tomatoes from Vesuvio, Gaeta's black olives, Sicilian capers, oregano & fresh basil.

#### **VESUVIANA 18 (white)(S)**

Neapolitan buffalo mozzarella, yellow & semi sun-dried Piennolo tomatoes from Vesuvio, fresh chilli, black pepper, ricotta cheese & fresh basil.

#### **SPACCA NAPOLI 21 (red)**

Vesuvio's paccatella cherry tomatoes sauce, Cetara's anchovies fillet, black olives from Gaeta, Sicilian capers, oregano, garlic & fresh burrata.

#### **PIACENTINA 19 (yellow)**

Neapolitan buffalo mozzarella, yellow Piennolo tomatoes from Vesuvio, fried aubergines, crispy rolled Italian pancetta, black pepper & fresh basil.

#### **NOTTE DI PRIMAVERA 18 (white)**

Fior di latte mozzarella from Monti Lattari, Gorgonzola cheese, caramelized Tropea's Red onions, black pepper, honey & fresh basil.

#### **PALOMA 18 (white)**

Smoked mozzarella from Monti Lattari, chiodini mushrooms, rolled Italian pancetta, 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.

#### **A' PICCANTELLA 20.5 (red) (S)**

Fresh Buffalo mozzarella from Campania, Gorgonzola cheese, Spianata Calabrese (spicy salami), N'duja (spicy pork sausage) finished with a drizzle of spicy honey dressing.

#### **PIZZA OF THE DAY (ask a member of the staff)**

