



— STARTERS —

Antipasti Alla Favorita **£13.50**
 A platter of Italian meats served with mustard fruits, pesto, a selection of cheeses, salted anchovies, mixed olives, balsamic onions and grissini breadsticks.
 Ideal for sharing.

Antipasti Vegetariano **£13.50**
 A selection of cheese, fire-roasted peppers, aubergines, parmesan and spinach frittata, courgettes, plump olives, grissini and our aromatic fresh pesto dressing.
 Ideal for sharing.

Vitello Tonnato **£7.95**
 Slices of seared veal fillet served pink with a smooth purée of tuna, rocket & toasted capers drizzled with Extra Virgin olive oil.

Zuppa del Giorno **£4.25**
 Always fresh, always delicious, always served with our daily in house-made bread.
 (Please ask about our Chef's soup of the day).

Cozze Zafferano **£6.95**
 Voluptuous & juicy Scottish mussels, sautéed with strands of saffron, vine tomatoes, garlic & white wine, seasoned with fresh thyme leaves and house made bread.

Calamari Fritti **£6.95**
 Lightly floured baby squid and anchovies cooked until crispy, served with a roasted garlic mayonnaise. Don't forget to give them a squeeze of lemon juice.

Insalata Caprese **£5.25**
 Fresh hand torn mozzarella, lush vine tomatoes, pesto, drizzled with Extra Virgin olive oil.

Bruschetta **£4.25**
 Toasted, in-house made bread, topped with vine tomatoes, fresh garlic, basil and olive oil.

Bruschetta Tartufata **£5.95**
 Freshly toasted Italian bread topped with wild mushrooms and melted gorgonzola cheese, drizzled with truffle oil.

Arancini al Taleggio e Pesto Genovese **£5.95**
 Golden balls of pesto risotto encasing Taleggio cheese, wrapped in breadcrumbs and lightly fried. When pulled apart, the cheese forms into delicious molten strands. Served with a tomato salsa sauce.

Spiedini di Mozzarella e Crudo **£5.95**
 Mozzarella wrapped in Parma ham, threaded onto skewers with cherry tomatoes then grilled. Served with a wedge of grilled melon and balsamic vinegar glaze.

Crocchette di Merluzzo **£4.95**
 Salted cod flakes mixed with potatoes and smoked paprika shaped together and fried until golden brown, served with olive tapenade and a saffron mayonnaise.

— SIDE ORDERS —

Mista **£4.15**
 Carrots, sweet corn, olives, red onion with mixed leaves and tomatoes.

Rucola Parmigiano **£3.95**
 Fresh rocket leaves smothered in Parmigiano Reggiano shavings.

Insalata Verde **£4.05**
 Classic green salad.

Potato & Truffle Wedges **£3.50**
 Hand-cut potato wedges, deep-fried, topped with parmesan and drizzled with truffle oil.

Bowl of Crispy Chips **£3.50**
 La Favorita chips, deep-fried until golden and crispy on the outside and fluffy in the middle.

MIDWEEK LUNCH
2-COURSES
FOR JUST £10

AVAILABLE

Monday to Friday
12 Noon til 5pm

— PANE —

Focaccia al Forno **£5.75**
 Log-fired oven-baked flat bread dressed with rosemary, salt & Extra Virgin olive oil.

Pane Casareccio **£4.50**
 Our bread is baked fresh each day, perfect with our Italian olives.

Pane Condito con Aglio **£3.50**
 Made fresh in-house toasted white bread, scented with garlic, and drizzled with Extra Virgin olive oil.

ADD Mozzarella Fior di Latte **£1.50**

Olive Marinata **£2.95**
 A bowl of voluptuous, finger-licking Italian olives.

— MAINS SALADS —

Insalata di Pollo Cesare **£11.95**
 Strips of free-range corn-fed chicken, mixed leaves, crispy pancetta, fresh croutons, anchovies, Chef's Caesar dressing & topped with parmesan shavings.

Insalata di Tonno Nicoise-style **£10.50**
 Mixed salad leaves with tuna, olives, green beans, egg, potato, cherry tomatoes and Extra Virgin olive oil.

— MAINS —

10oz Scottish Rib Eye **£22.50**
 Cut from the rib section, the ribeye is the most tender and juicy of all the steaks served with La Favorita chips, confit vine plum tomato, grilled mushroom and a choice of sauce.

SAUCES
Peppercorn - a creamy sauce with green peppercorns & a hint of brandy
Bearnaise - The classic French sauce of egg yolk & butter, finished with tarragon.

Branzino al Forno **£16.50**
 Whole sea bass (with the central bone removed), filled with aromatic fennel and prawns, roasted within its own juices and served on braised fennel with steamed new potatoes and dill butter.

Frittura di Pesce Misto **£15.95**
 Chef's indulgent selection of fresh seafood, lightly floured and fried. Served with saffron mayonnaise and lemon, that's all it needs!

Stinco di Agnello Brasato **£19.50**
 Shank of lamb marinated in red wine, braised and served on stew of cannellini beans and pancetta with roast cherry tomatoes.

Pollo Inferno **£17.50**
 Tender baby chicken roasted with a chilli marinade to complement the succulent flavour of the chicken, served with roasted new potatoes & a selection of garden vegetables.

Pollo alla Milanese **£13.95**
 Scottish free-range corn fed chicken breast thinly batted, bread crumbed and shallow fried until golden brown. Served with spaghetti wrapped in a rich tomato sauce & grilled asparagus.

Tagliata di Manzo **£13.95**
 Grilled Scottish sirloin steak, sliced over rocket leaves, topped with shaved Parmigiano Reggiano cheese & drizzled with a touch of cream of balsamic vinegar.

Melanzane Ripiene Impanate **£11.95**
 Discs of mozzarella sandwiched between aubergine slices, coated in bread crumbs and lightly fried. Served with a sugo of vine cherry tomatoes and pesto.

PARTY WITH US
ITALIAN STYLE

Our unique private room
 is the perfect venue for
 parties & celebrations for
 up to 25 guests
 - and its free to hire!

GF Gluten-free V Vegetarian
 N Nuts L Lactose-free

AMAZING
AMORE GELATO

don't forget to leave
 room for one of our
 fantastic Gelatos!



GLUTEN INTOLERANT? JUST LOOK FOR THE FLAG!

Many of our dishes are available as a gluten free version - please ask your server. If you order a gluten free dish then our chef will place a little Italian flag on your meal, ensuring you are left in no doubt that we've taken your order correctly.



PIZZA

ALL OF OUR PIZZAS CAN BE MADE ON A GLUTEN FREE BASE (EXCEPT FOR CALZONES) FOR ONLY £1.50 EXTRA. OUR GLUTEN-FREE DOUGH IS MADE IN-HOUSE WITH RICE FLOUR, CORN, POTATO, CAROB STARCH, POTATO FLOUR, CAROB FLOUR, GUAR, OLIVE OIL, FRESH YEAST AND SALT. OUR MOZZARELLA (FIOR DI LATTE) IS SWEET AND FRESH; WE USE SUSTAINABLE WOOD IN OUR LOG-FIRED OVENS (FORNO A LEGNA). OUR PIZZA TOPPINGS ARE IMAGINATIVE WITH NO GIMMICKS AND NO SHORTCUTS.

LOG-FIRED OVEN BAKED 14" PIZZE CARNE

- Valtellina** Mozzarella, taleggio (no sauce), rocket leaves, sliced Bresaola (air-dried beef). Finished with shavings of Parmigiano Reggiano. Drizzled with balsamic glaze. **£11.95**
- Quattro Stagioni** Tomato sauce, mozzarella, mushrooms, ham, artichokes and Parma ham. **£11.50**
- Capricciosa** Tomato sauce, mozzarella, artichokes, ham, mushrooms and olives. **£11.95**
- Napoletana (Salsiccia e Friarelli)** **£12.95**
An extraordinary DOP pizza. Mozzarella, a splash of tomato, mild Italian Salsiccia sausage, friarelli (Italian stem broccoli), 'Nduja (spicy spreading sausage from Calabria), smoked cheese.
- Diavolina** Tomato sauce, mozzarella, spicy Ventricina sausage, mushrooms and hot red chilli. **£10.95**
- Calzone Amalfitano** **£12.95**
A folded pizza pocket filled with tomato sauce, mozzarella, ricotta cheese, ham, spinach, Salami, Parmigiano Reggiano.
- Primavera** Tomato sauce, mozzarella, Parma ham, cherry tomatoes, rocket and Fior di Latte (buffalo mozzarella). **£11.50**
- Zia Rosa** Tomato sauce, mozzarella, sweet Italian peppers & roasted free-range chicken topped with cherry tomatoes. **£11.95**
- Vesuvio** Tomato sauce, mozzarella, spicy Ventricina sausage, chicken, peppers, red chillies & jalapenos. **£11.95**
- Tricolore** **£11.95**
Tomato sauce, mozzarella cheese, slices of roasted free-range chicken breast, sliced seasoned potatoes, sliced pancetta, basil pesto.
- Montanara** Tomato sauce, mozzarella, woodland mushrooms, Italian sausage, and truffle oil. **£11.25**
- Calzone** A folded pizza pocket filled with tomato sauce, mozzarella, ham, mushrooms & spicy sausage. **£12.45**

LOG-FIRED OVEN BAKED 14" PIZZE PESCE

- Pescatora Nuova** Mozzarella, cherry tomatoes, mixed seafood, chopped haddock, crustaceans (without the shells), garlic, chopped parsley & pesto. **£12.95**
- Dello Stretto** Tomato sauce, mozzarella, cherry tomatoes, garlic, green olives, capers, anchovies & tuna. **£11.95**
- Favorita** The house special - mozzarella, (no sauce), smoked salmon, prawns, capers, cherry tomatoes, caviar, crème fraîche & lemon rind. **£11.95**

LOG-FIRED OVEN BAKED 14" PIZZE VEGETARIANE

- Margherita S.T.G.** **£8.95**
(Specialità Tradizionale Garantita)
Needs no introduction - tomato sauce, fresh mozzarella & fresh basil.
- Marinara S.T.G.** **£7.50**
(Specialità Tradizionale Garantita)
A Neapolitan classic - tomato sauce, garlic, oregano and Extra Virgin olive oil.
- Vegetariana** **£10.95**
Tomato, mozzarella, cherry tomatoes, mushroom, grilled courgette, mixed peppers.
- Parmigiana** **£10.45**
Tomato, mozzarella, aubergine, fresh basil with shavings of parmesan.
- Cinque Formaggi** **£11.95**
Tomato sauce, mozzarella, gorgonzola, pecorino, taleggio and emmental cheese.
- Cacio e Pere** **£11.95**
Mozzarella, pecorino, goat's cheese, (no sauce), fresh sliced pears, finished with a reduction of balsamic glaze and shavings of Parmigiano Reggiano.
- Calzone Vegetariano** **£12.45**
A folded pizza pocket filled with tomato sauce, mozzarella, mushrooms, peppers, artichokes, olives & shaved parmesan.

LOG-FIRED OVEN BAKED 14" PIZZE DELUXE

- Giro d'Italia** **£14.95**
A grand tour of Italy's regional hams and cheeses on each slice
- Lombardy** : Salami Milano and strachino cheese
Veneto : Sopressa Veneto and asiago
Tuscany : Prosciutto arrosto and pecorino Toscana
Lazio & Abruzzo : Porchetta and smoked scamorza
Campania : Salami Napoli piccante and buffalo mozzarella
Calabria & Sicily : Spianata Calabrese piccante & ricotta salata
- Fiorentina** **£13.45**
Tomato sauce, mozzarella, rocket leaves, sliced Scotch sirloin beef cooked to your liking, shaved parmesan & a touch of reduction of balsamic vinegar.
- Mare Blue** **£13.95**
Tomato sauce, mozzarella, baby prawns, fresh baby spinach leaves, topped with grilled king prawns and giant scallops and finished with a touch of grated lemon zest.
- Crudo e Fichi** **£13.25**
Mozzarella (no sauce), Parma ham, fresh figs and stracchino cream cheese topped with parmesan shavings.
- Pugliese** **£13.50**
Tomato, some mozzarella, burrata cheese, Parma ham and basil leaves.
- Deluxe Diavolina** **£13.50**
Tomato sauce, buffalo Mozzarella DOP, wild mushroom, splashes of 'Nduja DOP. (spicy spreading sausage), slices of Spianata Calabrese DOP.

PASTA

- | | Starter | Main |
|---|---------|------|
| Gnocchi alla Sorrentina £6.50 10.95
Potato dumplings in a San Marzano tomato sauce with ripped basil and glazed with hand-torn mozzarella. | | |
| Paccheri alla Polpa di Granchio £11.50
Wide, large tubes of pasta with white crab meat, tomato and lemon, finished with brown crab and olive oil. | | |
| Giganti Ricotta e Asparagi £11.50
Pasta filled with tender asparagus tips & ricotta, served with sautéed wild mushrooms, artichokes and asparagus, drizzled with truffle oil. | | |
| Quadrelli con Chianina e Cardoncelli £12.50
Pasta filled with slow braised beef & king oyster mushrooms served in a veal and butter emulsion sauce with fresh chopped rosemary and thyme. | | |
| Bucatini Carbonara £5.50 £10.95
We make it the old fashioned way! Crispy diced pancetta & black pepper mixed together with egg yolk, pasta and just a little cream, finished with shavings of parmesan. | | |

- | | Starter | Main |
|---|---------|------|
| Casareccie con Salmone Affumicato e Broccoli £5.95 £10.95
This unusual twisted pasta is mingled with hot smoked salmon & broccoli finished with chopped dill & a spoonful of fresh ricotta. | | |
| Rigatoni alla Calabrese £5.50 £10.50
Tubes of pasta with 'Nduja spicy sausage paste and green beans blended with vine cherry tomatoes and Napoli sauce finished with grated smoked mozzarella. | | |
| Tagliolini Nero di Seppia £13.95
Squid ink pasta served with slivers of Scottish scallop with pan-fried strips of spicy Salami Ventricina, cherry tomatoes & samphire with a splash of tomato sugo mixed with a citrus butter. | | |
| Lasagne al Forno £11.25
Layers of pasta, tomato, béchamel sauce, minced meat & mozzarella. Just like Mamma's. | | |
| Tagliatelle 'Tony Crolla' £6.00 £11.00
Ribbons of egg pasta enrobed in tomato, minced meat, cream, mushroom, onion and spicy Salsiccia sausage. | | |

RISOTTO

OUR RISOTTOS ARE COOKED SLOWLY, THE TRADITIONAL WAY, WITH ARBORIO RICE. PLEASE ALLOW 20 MINUTES COOKING TIME.

- Risotto Imperiale** **£12.95**
Prawns, lobster sauce, smoked salmon & chives stirred with Prosecco and topped with caviar.
- Risotto Milanese** **£12.95**
Saffron risotto with diced spring vegetables and finished with grated lemon and orange zest with chopped garlic and parsley.
- Risotto di Bolzano** **£11.50**
Smoked speck with diced apple & peas finished with fontal cheese served with parmesan crisps.

GF Gluten-free **V** Vegetarian
N Nuts **L** Lactose-free



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Log onto our website 'WWW.VITTORIAGROUP.CO.UK', click on the 'JOIN OUR BIRTHDAY CLUB' link & enter your details. You'll receive an email from us 2 weeks before your birthday with a special voucher that entitles you to these amazing freebies when dining at Vittoria Restaurant or La Favorita Pizzeria - & the voucher is valid for 30 days!