

# • PRONTO MENU •

£20 PER PERSON

## STARTERS

### SELECTION OF BREADS

A selection of bruschetta, Zuccine Fritte, focaccia and olives for everyone to share.

## MAINS

### GNOCCHI AL FUNGI DI BOSCO

Fluffy potato dumplings with Porcini & woodland mushrooms, with garlic, parsley & a touch of truffle-infused extra virgin olive oil.

### PIZZA PARMIGIANA

Tomato, mozzarella & stracchino cheese, aubergine, fresh basil with shavings of parmesan & aubergine crisps (no mozzarella).

### PIZZA MARINARA

Mixed seafood (no mozzarella).

### PIZZA DIAVOLA

Spice it up! Salami Ventricina, fresh chillies.

### TAGLIATELLE ALLA VITTORIA

Ribbons of pasta, tomato, minced meat, cream, mushroom, onion and spicy sausage. Our best-selling dish – bellissimo!

### CASERECCHE CON SALMONE AFFUMICATO E BROCCOLI

This unusual twisted pasta is mingled with hot smoked salmon & broccoli finished with chopped dill and a spoonful of fresh ricotta.

### LINGUINE ALLA PESCATORA

Many regulars tell us it's the best in town, chilli-sun-kissed tomatoes with mixed seafood and shellfish.

### RISOTTO AI FUNGHI

With porcini and woodland mushrooms.

### FUSILLI CON POLLO E PESTO

Pasta spirals in a basil pesto and a splash of tomato Napoli sauce with chicken and cherry tomatoes topped with pine nuts.

### BRAISED BEEF STEAK

Tender beef with a truffle polenta cake with fried artichoke, pancetta and woodland mushrooms with a red wine gravy.

### VITTORIA'S STEAK BURGER

2 x 4oz steak burgers served in a brioche bun with streaky bacon and smoked mozzarella served with chunky gourmet chips and a tomato ragu sauce.

### SALMONE GENOVESE

Scottish salmon supreme grilled with a pecorino & pesto crust with crushed lemon-scented potatoes.

### POLLO ALLA PIZZAIOLA

Corn fed breast of chicken coated in a sweet tomato sugo flavoured with garlic, olive oil, basil, black olives, capers and a touch of chilli served with fried polenta and roasted spring onions.

### COSTOLETTE DI AGNELLO

Seared lamb chops with anchovies, capers & rosemary, served with caponata stew and roasted potatoes & rosemary.

### TARTINA DI CAPRINO




Tomato, goat's cheese & basil tart on a bed of rocket, drizzled with a sun-dried tomato pesto served with chunky polenta chips.

### LASAGNA DI MAMMA or LASAGNA VEGETARIANA

Your choice of Lasagna done 2 ways! Meat or Vegetarian! You choose!

## TO FINISH

FINISHED WITH A SELECTION OF TEA OR COFFEE

DIETARY KEY :  Vegetarian  Gluten Free  Gluten Free Available  
 Contains Nuts  Lactose Free  Contains Alcohol