

Lunch Menu

£9.95 FOR 1 COURSE

AVAILABLE - 12 TO 5PM

PIZZA

MARGHERITA

Tomato base pizza with fior di latte mozzarella.

HAWAII

Tomato base pizza with mozzarella, ham & pineapple.

DIAVOLA

Tomato base with mozzarella, spicy salami ventricina & red chillies.

TRICOLORE

Tomato sauce, mozzarella, roasted corn fed chicken breast, rosemary-infused roasted potatoes, sliced pancetta, basil pesto.

PUTTANESCA

Traditional tomato base, with mozzarella cheese, anchovies, black & green olives, capers & cherry tomatoes, finished with a drizzle of garlic oil & bottarga.

FUNGHI

Wild Mushrooms, mushrooms, drizzled with truffle oil.

ORTOLANA PIZZA (VEGAN)

Tomato base with vegan mozzarella, roasted courgette, peppers, mushrooms, cherry tomatoes and oregano.

VESUVIO

Tomato base with mozzarella, spicy salami ventricina, chicken, roasted peppers, red & green chillies.

PRIMAVERA

Tomato base pizza with cows mozzarella, cherry tomatoes, topped with Parma ham & rocket.

QUATTRO STAGIONI

Tomato base with mozzarella, mushrooms, Parma ham, artichokes & black olives.

PASTA

TAGLIATELLE ALLA BOLOGNESE

Everyone's favourite done the right way!
Egg ribbon pasta coated with a rich minced meat ragu.

TAGLIATELLE ALLA VITTORIA

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

PENNE ALLA MILANESE

Pasta quills, blended in a tasty bacon, spicy Italian sausage & tomato sauce.

PENNE DELLO CHEF

Penne pasta with chicken & smoked salmon, in a creamy tomato sauce with a touch of chilli & rocket leaves.

SPAGHETTI ALLA CARBONARA ORIGINALE

Spaghetti with sauteed pancetta bacon finished with egg yolk, parmesan & pecorino cheese.

SPAGHETTI ALLA CARBONARA

Vittoria's rendition, with cream, mushrooms & pancetta bacon.

LASAGNE DI MAMMA

Layers of pasta, tomato, bechamel sauce, minced meat & mozzarella. Just like Mamma's.

RIGATONI PASTA WITH SMOKED

SALMON & BROCCOLI

Large pasta tubes combined with hot smoked salmon & broccoli, finished with chopped dill.

PENNE OR SPAGHETTI AL POMODORO

Pasta tubes or spaghetti in a fresh cherry tomato sauce infused with ripped basil.

CHICKEN & SPINACH RISOTTO

Corn fed chicken and baby spinach slow cooked in a parmesan risotto.

VEGETARIAN

STUFFED VEGAN AUBERGINE

Half of an aubergine filled with confit aubergine, tomato, pepper & olives & glazed with vegan cheese on a bed of cherry tomato sauce and french beans.

TOMATO & MOZZARELLA PANZANELLA SALAD

Chunks of vine tomato & torn mozzarella with soaked sherry vinegar focaccia croutons, red onion, peppers, fried capers & black olives.

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FISH

BATTERED HADDOCK & GOURMET CHIPS

Served with garden peas & tartare sauce.

SEABREAM

Pan fried fillet, slow cooked in a black olive, cherry tomato and EVO sauce accompanied with a creamy pea risotto.

ITALIAN FISH STEW

A selection of fresh fish & shellfish gently stewed in a saffron broth.

MEAT

CHICKEN CAESAR WITH CRISPY PANCETTA

Grilled corn fed chicken sliced over crisp gem lettuces, croutons, caramelised pancetta, Parmesan shavings, olives, anchovies & drizzled with Caesar dressing.

POLLO ALLA MILANESE

A classic, chicken coated in fresh breadcrumbs with a twist of spaghetti Napoli on the side.

VITTORIA'S STEAK BURGER

6oz steak burger served in a brioche bun with streaky pancetta bacon & smoked mozzarella served with chunky gourmet chips & a tomato ragu sauce.

Add a STARTER FOR £5

MINISTRONE

A bowl of Classic Italian soup filled with a selection of vegetables & pasta with a wedge of warm bread.

MACARONI CHEESE CROQUETTES

Mac'n'cheese pasta encrusted in breadcrumbs & fried with vine tomatoes & pesto, with a spicy tomato salsa.

BRUSCHETTA AL POMODORO

Toasted sourdough bread infused with garlic topped with San Marzano tomatoes, torn basil & drizzled with Extra virgin olive oil.

ARANCINI AL RAGU

Crispy rice balls stuffed with mozzarella & bolognese sauce, served with a spicy tomato salsa.

MEATBALLS IN A SWEET & SOUR SAUCE

Vittoria's famous meatballs in our tangy sweet & sour tomato sauce with a side of garlic bread.

CALAMARI FRITTI

Crisp ringlets & tentacles of squid dusted in seasoned flour, lightly fried. Served with Tartare sauce, all they need is a squeeze of fresh lemon.

MUSHROOM & GORGONZOLA BRUSCHETTA

Toasted sourdough bread topped with woodland and porcini mushrooms and creamy warmed gorgonzola

Fancy DESSERT?

PLEASE ASK YOUR WAITER FOR OUR MENU