

PRONTO

STARTERS

A SELECTION OF THE FOLLOWING STARTERS TO SHARE

BRUSCHETTA AL POMODORO

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

ZUCCHINE FRITTE

Lightly floured courgette sticks fried until crispy, served with garlic mayo.

FOCACCIA

Handmade flat bread with herbs, garlic & olive oil, good for sharing round the table.

OLIVE MARINATE A bowl of voluptuous, finger-licking Italian olives.

MAINS

GNOCCHI SORRENTINA

Potato dumplings coated in a tomato sauce, with ripped basil & glazed with hand torn cows mozzarella.

MARGHERITA

Tomato base pizza with mozzarella & cows mozzarella.

PUTTANESCA

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

DIAVOLA Tomato base with mozzarella, spicy salami venticina & red chillies.

TAGLIATELLE ALLA VITTORIA

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

CASERECCO PASTA WITH SMOKED SALMON & BROCCOLI

This unusual twisted pasta is combined with hot smoked salmon & broccoli, finished with chopped dill.

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

MUSHROOM RISOTTO With Porcini and woodland mushrooms.

FUSILLI PASTA WITH CHICKEN & PESTO

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

BRAISED BEEF STEAK WITH TRUFFLE MASH

Served with fried artichoke, pancetta & woodland mushrooms with a red wine gravy.

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.

SALMON GENOVESE

Scottish salmon supreme grilled with a pecorino & pesto crust with creamy mash potatoes, french beans & a creamy pesto & sun dried tomato sauce.

CHICKEN WRAPPED WITH PARMA HAM FILLED WITH TALEGGIO CHEESE

Roasted Corn fed chicken breast filled with taleggio cheese wrapped in Parma ham & sage finished with a white wine chicken jus, french beans & onions accompanied with diced herb potatoes.

ITALIAN FISH STEW

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

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 & french beans.

LASAGNE DI MAMMA

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

TO FINISH

FINISHED WITH A SELECTION OF TEA OR COFFEE

DIETARY

KEY:

-  VEGETARIAN
-  PEANUTS
-  NUTS
-  SESAME SEEDS
-  CEREALS CONTAINING GLUTEN
-  CRUSTACEANS (SHELLFISH)
-  FISH
-  MOLLUSCS (SHELLFISH)
-  SULPHUR DIOXIDE
-  EGGS
-  MILK
-  MUSTARD
-  LUPIN
-  SOYA
-  CELERY