

## Lunch Menu

# £7.95 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

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