

Festive Menu

3 COURSES

£35 PER PERSON

STARTERS

CHICKEN LIVER PATE

Deliciously silky chicken liver pate served with toasted sourdough bread and tomato chutney

STEAMED MUSSELS WITH TOMATO

Plump mussels cooked in tomato & garlic served with 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.

BRUSCHETTA WITH WILD MUSHROOMS

Toasted sourdough bread topped with wild mushrooms & gorgonzola cheese

INSALATA CAPRESE

Burrata - creamy mozzarella, lush vine tomatoes with rocket and basil drizzled with extra virgin olive oil.

MEATBALLS IN A SWEET & SOUR SAUCE

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

MINISTRONE

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

TOMATO & MOZZARELLA PANZANELLA SALAD

Chunks of vine tomato & torn mozzarella with soaked sherry vinegar focaccia croutons & black olives.

MAINS

BRAISED BEEF STEAK WITH TRUFFLE MASH (£5 SUPPLEMENT)

Served with fried artichoke, pancetta & woodland mushrooms with a red wine gravy. Truffle creamed potatoes with a fricassee of woodland mushrooms & pancetta

ROAST TURKEY

Free-range turkey served with all the trimmings & cranberry sauce

CHICKEN MILANESE

Pan-fried chicken in breadcrumbs served with spaghetti Napoli, accompanied by a rocket salad garnish.

CHRISTMAS STYLE PIZZA

Tender pieces of turkey, red onion, potato, spiced sausage with cranberry relish finished with delicious festive herbs

ITALIAN FISH STEW

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

STUFFED VEGAN AUBERGINE

Half 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.

GLUTEN FREE PENNE PUTTANESCA

Penne pasta enrobed in a sweet tomato sauce with capers, olives, cherry tomatoes & torn basil

RAVIOLINI GORGONZOLA & PEAR

Parcels of pasta filled with soft cheese & pear in a creamy gorgonzola sauce with pear & walnuts.

TAGLIATELLE ALLA VITTORIA

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

DOLCE

DARK CHOCOLATE PROFITEROLES

Cream puffs of pastry filled with vanilla-flavoured cream and covered with dark chocolate cream.

VEGAN CHOCOLATE AND ORANGE TART

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache, topped with a chocolate mirror glaze.

LUXURY VANILLA CHEESECAKE

Luscious rich, creamy & firm texture makes it one of the most pleasurable desserts served worldwide. Topped with a homemade mixed berry compote & fresh whipped cream.

TIRAMISU DELLA TRADIZIONE

The Italian Classic dessert with coffee & mascarpone cheese.

PANNACOTTA

Smooth vanilla cream set with gelatine with a mixed berries compote.

ITALIAN ICE CREAM OR SORBETS

(PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES)
TWO SCOOPS FROM : Vanilla, Chocolate, Strawberry, Raspberry Sorbet, Lemon Sorbet.

CHRISTMAS CHEESE SELECTION

Served with walnuts, truffle honey & oatcakes

DIETARY KEY:

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