

# Set Menu

# POMPEI

## APERITIF

A WELCOME GLASS OF PROSECCO ON ARRIVAL

## STARTERS

### STEAMED MUSSELS WITH TOMATO 🍷🍅🍷

Plump mussels cooked in tomato & garlic served with garlic bread.

**MUSHROOM & GORGONZOLA BRUSCHETTA** 🍷🍄🍷🍷 Toasted sourdough bread topped with woodland and porcini mushrooms and creamy warmed gorgonzola.

**BRUSCHETTA AL POMODORO** 🍷🍅 Toasted sourdough bread infused with garlic topped with San Marzano tomatoes, torn basil & drizzled with Extra virgin olive oil.

**CHICKEN LIVER PATE** 🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷 Delicious silky smooth chicken liver pâté wrapped in Prosciutto ham with toasted Italian bread & served with a tomato chutney.

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

**MEATBALLS IN A SWEET & SOUR SAUCE** 🍷🍷🍷🍷🍷🍷🍷🍷 Vittoria's famous meatballs in our tangy sweet & sour tomato sauce with a side of garlic bread.

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

**CALAMARI FRITTI** 🍷🍷🍷🍷🍷🍷 Crisp ringlets & tentacles of squid dusted in seasoned flour, lightly fried. All they need is a squeeze of fresh lemon.

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

## MAINS

### BRAISED BEEF STEAK WITH TRUFFLE MASH 🍷🍷🍷🍷🍷

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

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

### ROASTED CHICKEN BREAST IN A CREAMY MUSHROOM SAUCE 🍷🍷🍷🍷🍷

Corn fed chicken breast cooked in a rich cream, mushroom & white wine sauce. Served with sauteed greens & sauteed herb potatoes

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

**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.

### QUATTRO STAGIONI PIZZA 🍷🍷🍷

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

**N'DUJA** 🍷🍷🍷🍷🍷 Want flavor then try this! Tomato and mozzarella base, black olives, baby spinach, Italian ham, gorgonzola, finished with N'duja

### ORTOLANA PIZZA (VEGAN) 🍷🍷🍷

Tomato base with vegan mozzarella, roasted courgette, peppers, mushrooms & oregano.

### LASAGNE DI MAMMA 🍷🍷🍷🍷🍷🍷

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

### RISOTTO PESCATORA 🍷🍷🍷🍷🍷🍷🍷🍷

Risotto enrobed in a mix of seafood & shellfish touched with a little tomato sauce and chilli.

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

**RAVIOLI LEANDRO** 🍷🍷🍷🍷🍷 Two fillings for these pasta pillows - some are ricotta & spinach, others are mushroom, served in a velvety, creamy tomato sauce.

**RIGATONI WITH KING PRAWNS & COURGETTE** 🍷🍷🍷🍷🍷🍷🍷 Large tubes of pasta with sautéed king prawns, sun-dried tomatoes and courgettes and a creamy pesto sauce.

**SEAFOOD "FRITTURA"** 🍷🍷🍷🍷🍷🍷🍷 Our Chef will prepare an extravagant platter of fresh seafood, lightly floured & fried. Served with lemon - that's all it needs.

### TAGLIATA DI MANZO (£10 SUPPLEMENT) 🍷🍷🍷

Grilled 10oz Scottish rib eye steak, sliced over rocket leaves, topped with shaved Gran Moravia cheese & drizzled with a touch of balsamic vinegar. Served with sauteed herb potatoes.

## DOLCE

TODAY'S SPECIAL DESSERT

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