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.

MINESTRONE 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