

Family Owned

VITTORIA

— O N T H E B R I D G E —

Since 1970

Festive Menu

STARTER & MAIN

..... £25 PER PERSON • AVAILABLE SUNDAY TO WEDNESDAY

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 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 (£5 SUPPLEMENT) 🍗🍷🍷🍷🍷

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 (£5 SUPPLEMENT) 🍷🍷🍷🍷

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!

DIETARY

🍷 VEGETARIAN 🍷 PEANUTS 🍷 NUTS 🍷 SESAME SEEDS 🍷 CEREALS CONTAINING GLUTEN 🍷 CRUSTACEANS (SHELLFISH)

🍷 FISH 🍷 MOLLUSCS (SHELLFISH) 🍷 SULPHUR DIOXIDE 🍷 EGGS 🍷 MILK 🍷 MUSTARD 🍷 LUPIN 🍷 SOYA 🍷 CELERY



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Festive Menu

MAIN & DOLCE

..... £25 PER PERSON • AVAILABLE SUNDAY TO WEDNESDAY

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 (£5 SUPPLEMENT) 🍷🥦🥩🥬

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 (£5 SUPPLEMENT) 🐟🐠🐡🐢

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



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VITTORIA

— ON THE BRIDGE —

Since 1970

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 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 (£5 SUPPLEMENT)

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 (£5 SUPPLEMENT)

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STUFFED VEGAN AUBERGINE

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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

