

# Set Menu

# POMPEI

£45 PER PERSON

## 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 PIZZA

Tomato & 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.

### TAGLIATELLE PESCATORA

Egg ribbon pasta 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

Porcini mushroom ravioli served in a velvety, creamy tomato and mushroom 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 with courgettes. Served with a two dips tomato salsa & tartare sauce.

### 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