

Set Menu

PRONTO

£25 PER PERSON

STARTERS

A SELECTION OF BRUSCHETTA POMODORO, ZUCCHINE FRITTE, FOCACCIA AND OLIVES SERVED TO SHARE

MAINS

MARGHERITA PIZZA

Tomato base pizza with Fior di latte & buffalo mozzarella.

PUTTANESCA PIZZA

Traditional tomato base, with mozzarella cheese, anchovies, black & green olives, capers & cherry tomatoes, finished with a drizzle of garlic oil & bottarga.

DIAVOLA PIZZA

Tomato base with mozzarella, spicy salami venticina & red chillies.

PENNE ALLA MILANESE

Pasta quills, blended in a bacon, spicy Italian sausage & tomato sauce.

RIGATONI WITH SMOKED SALMON & BROCCOLI

Large pasta tubes combined with hot smoked salmon & broccoli, finished with chopped dill.

PENNE DELLO CHEF

Penne pasta with chicken & smoked salmon, in a creamy tomato sauce with a touch of chilli & rocket leaves.

LASAGNE DI MAMMA

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

RAVIOLINI GORGONZOLA & PEAR

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

RIGATONI WITH CHICKEN & PESTO

Large pasta tubes in a basil pesto & a splash of tomato sauce with chicken & cherry tomatoes topped with pine nuts.

MUSHROOM RISOTTO

With Porcini and woodland mushrooms.

BRAISED BEEF STEAK WITH TRUFFLE MASH (£5 SUPPLEMENT)

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

VITTORIA'S STEAK BURGER

6oz steak burger served in a brioche bun with streaky pancetta bacon & smoked mozzarella served with skinny fries & a tomato ragu sauce.

SALMON GENOVESE (£5 SUPPLEMENT)

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

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

ITALIAN FISH STEW (£5 SUPPLEMENT)

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

STUFFED VEGAN AUBERGINE

Half of an aubergine filled with confit aubergine, courgette, tomato, pepper & olives & glazed with vegan cheese on a bed of cherry tomato sauce & french beans.

TO FINISH

FINISHED WITH A SELECTION OF TEA OR COFFEE

DIETARY KEY:

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