

Vittoria on the Bridge

FESTIVE MENU

2 COURSES - £27.95 PP (SUN TO WED) • 3 COURSES - £37.95 PP (MON TO SUN)

PRE ORDER A GLASS OF PROSECCO FOR £4.95

STARTERS

PATÉ AL FEGATO DI POLLO

Deliciously silky chicken liver pate served with toasted sourdough bread, butter and tomato chutney.

COZZE IN CREMA DI N'DUJA

Shetland mussels cooked in a heartwarming cream of N'djua sausage & cream sauce served with garlic bread.

CALAMARI FRITTI

Crisp ringlets & tentacles of squid dusted in seasoned flour, lightly fried. Served with fresh lemon and a garlic mayo dip.

BRUSCHETTA AL POMODORO

Toasted sourdough bread infused with garlic topped with tomatoes, torn basil & drizzled with Extra virgin olive oil.

ZUPPA FUNGHI E GORGONZOLA

A creamy bowl of porcini wild mushroom soup. Topped with a crumble of gorgonzola and a drizzle of truffle oil, served with homemade focaccia.

INSALATA CAPRESE

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

POLPETTE

Vittoria's famous meatballs in our tangy sweet & sour tomato sauce with a side of garlic bread.

PANZANELLA VEGANA

Chunks of vine tomato & vegan mozzarella, red onion, peppers, fried capers, soaked sherry vinegar croutons & black olives.

CROCCHETTE DI MACCHERONI

Macaroni and cheese pasta encrusted in breadcrumbs & fried served with vine tomatoes and drizzled with pesto, served with a spicy tomato salsa.

CARPACCIO DI BRESAOLA Thinly sliced beef cured bresaola served on a bed of fresh rocket, cherry tomatoes, toasted pine nuts and a drizzle of sweet aged balsamic glaze.

MAINS

SPEZZATINO DI AGNELLO

Lamb stew, slowly cooked for 12 hours with root vegetables and served with a generous portion of truffled mashed potato.

TACCHINO ARROSTO Traditional Free-range turkey served with all the trimmings, gravy & cranberry sauce

POLLO MILANESE

Pan-fried chicken in breadcrumbs served with spaghetti pomodoro, accompanied by a rocket salad garnish.

PIZZA NATALIZIA Tender pieces of turkey, red onion, potato and spiced sausage topped with cranberry relish and a sprinkle of delicious festive herbs

PIZZA MARGHERITA

San Marzano tomato-based pizza topped with fior di latte & buffalo mozzarella. Gluten free / Vegan available.

TAGLIATELLE ALLA VITTORIA

A Vittoria classic! Ribbons of pasta, tomato, beef ragu, cream, mushroom, onion & spicy sausage sauce. Our best-selling dish – bellissimo!

PARMIGIANA VEGANA DI MELANZANE

Layered sliced of aubergine, tomato sugo and vegan parmesan. Topped with vegan mozzarella and baked in the oven.

ZUPPA DI PESCE ALLO ZAFFERANO

A selection of fresh fish & shellfish gently stewed in a saffron and potato broth.

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 San Marzano tomato sauce with capers, olives, cherry tomatoes & torn basil.

RAVIOLINI GORGONZOLA E PERA

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

PANZANELLA CON BURRATA

Chunks of vine tomato & burrata cheese, red onion, peppers, fried capers, soaked sherry vinegar croutons & black olives.

DOLCE

PROFITEROLES AL CIOCCOLATO BIANCO

Cream puffs of pastry filled with vanilla-flavoured cream and covered with white chocolate mousse.

CROSTATA AL CIOCCOLATO ED ARANCIA

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache, topped with a chocolate mirror glaze.

CANNOLO SICILIANO AL PISTACHIO

Sweetened ricotta and pistachio cream hand filled in a pastry tube topped with a pistachio crumb and dark chocolate sauce and freshly whipped cream.

PANNACOTTA

Thickened and well-set Vanilla pod cream topped with a mixed berry compote.

CHEESECAKE ALLA VANIGLIA

Luscious rich, creamy & firm texture makes it one of the most pleasurable desserts. Topped with a homemade mixed berry compote & fresh whipped cream.

TIRAMISU

Traditional Italian dessert made with mascarpone cheese, savoiardi biscuits soaked in espresso coffee. Finished with a dusting of Cocoa

COPPA VEGANA

For something fresh, light and zingy our raspberry and strawberry sorbet topped with a mixed berry compote.

SELEZIONE DI FORMAGGI

Selection of Italy's finest cheeses served with walnuts, truffled honey & oatcakes.



ALLERGEN MENU

FOR A DETAILED LOOK AT OUR MENU WITH ALLERGENS, SIMPLY SCAN THE QR CODE. ALTERNATIVELY ASK ONE OF OUR STAFF FOR A PRINTED COPY.

