

AVAILABLE 7 DAYS • 12 TO 5PM

Welcome

# APERITIVO

ALL £4.95

## SOSPIRO BIANCO D'ITALIA

(175ml glass, 11% ABV)

EMILIA ROMAGNA • TREBBIANO

Lightly aromatic & floral in character with delicate flavours of white blossom & peaches.

## SOSPIRO ROSSO D'ITALIA

(175ml glass, 12% ABV)

EMILIA ROMAGNA • SANGIOVESE

Medium bodied red with ripe fruit character, soft well-rounded tannins & a concentrated finish.

## SOSPIRO SANGIOVESE ROSATO

(175ml glass, 11% ABV)

EMILIA ROMAGNA • SANGIOVESE

Fresh & fruity wine with a vibrant finish.

## PROSECCO VIA VAI NV

(125ml glass, 10.5% ABV)

VENETO • GLERA 100%

Classic elegant Prosecco with tiny bubbles, green apple & a crisp finish.

## APEROL SPRITZ

Aperol, Prosecco & Soda. Sweet orange taste with a light bitter finish. The prosecco gives it sparkle and the soda water refreshes.

## STRAWBERRY SPRITZ

Pureed strawberries, with Franklin's tonic on ice.

## EDINBURGH GIN CLASSIC

Perfect serve to be garnished with orange rind. Classic Tonic.

## MENABREA LAGER

(330ml bottle, 4.8% ABV)

An exceptional, & complex pale lager with a perfect balance between citrus & bitter flavours & floral undertones.

## HEINEKEN ZERO

(330ml bottle, 0.0% ABV)

Heineken 0.0 is brewed from scratch and has a perfectly balanced taste with refreshing fruity notes and a soft malty body.

## RASPBERRY LIMONATA

Raspberry puree topped with San Pellegrino limonata over ice.

Let's

# START

## BRUSCHETTA AL POMODORO

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

## CALAMARI FRITTI

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

## INSALATA CAPRESE

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

## MINISTRONE

Classic Italian soup filled with a selection of veg & pasta with a slice of Italian bread.

## MACARONI CHEESE CROQUETTES

Mac n cheese pasta encrusted in breadcrumbs & fried with vine tomatoes & pesto, with a spicy tomato salsa.

## AUBERGINE CAPONATA

A original Sicilian recipe of aubergines, capers, olives in a reduced tomato sauce served with garlic bread.

## CHICKEN LIVER PATE

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

## SHETLAND MUSSELS

Fresh mussels served in a tomato and garlic sauce served with garlic bread.

## Add a SIDE

ALL £5.95

## TRUFFLED MASH POTATO

Creamed potato infused with truffle oil.

## SAUTEED HERB POTATOES

Diced potatoes seasoned with a mix of Italian herbs and mingled with crispy onions for extra flavor!

## GARLIC BREAD & MOZZARELLA

Grilled garlic bread topped with mozzarella.

## MISTA

Mixed leaf salad of tomatoes, red onions and olives served with extra virgin olive oil & balsamic vinegar.

## ARANCINI AL RAGU

Crispy rice balls stuffed with mozzarella & bolognese sauce, served with a spicy tomato salsa.

## ZUCCHINE FRITTE

Lightly floured courgette sticks fried until crispy, served with garlic mayo.

2 COURSES £19.95 • 3 COURSES £24.95

## Welcome MAIN

### MARGHERITA

Tomato base pizza with  
Fior di latte & buffalo mozzarella.

### PIZZA DUE GUSTI

Two topping of your choice.  
Please ask your waiter for selection.

### TAGLIATELLE VITTORIA

Ribbons of pasta, tomato,  
minced meat, cream,  
mushroom, onion & spicy sausage.  
Our best-selling dish – bellissimo!

### SPAGHETTI CARBONARA ORIGINALE

Spaghetti with sauteed pancetta  
bacon finished with egg yolk,  
parmesan & Pecorino.

### FISH & CHIPS

Battered haddock served with skin on  
fries, garden peas & tartare sauce.

### PENNE FUNGHI CREMA

Pasta quills in a rich creamy  
porcini mushroom sauce.

### PENNE MILANESE

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

### RIGATONI SMOKED SALMON & BROCCOLI

Large pasta tubes combined with  
hot smoked salmon and broccoli  
finished in a creamy dill sauce.

### RISOTTO MUSHROOM

With Porcini & woodland mushrooms.

### VITTORIA'S STEAK BURGER

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

### TORTELLINI RICOTTA & SPINACH

Served in a sundried tomato  
and creamy pesto sauce.

### RAVIOLI LEANDRO

Porcini mushroom ravioli  
served in a velvety, creamy tomato  
and mushroom sauce.

### BURRATA PANZANELLA SALAD

Chunks of vine tomato & fresh burrata  
mozzarella with soaked sherry vinegar  
focaccia croutons, red onion, peppers,  
fried capers & black olives.

### CHICKEN CAESAR WITH CRISPY PANCETTA

Grilled corn fed chicken sliced  
over crisp gem lettuces, croutons,  
caramelised pancetta bacon,  
Parmesan shavings, olives, anchovies  
& drizzled with Caesar dressing.

## To FINISH

### GELATO

Two scoops of your choice.  
Please ask your waiter for selection.

### AFFOGATO 'VITTORIA'

Vanilla ice cream coated  
in crushed meringue served  
with a double espresso  
poured over the top.

### TIRAMISU

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

### CHOCOLATE PROFITEROLES

Cream puffs of pastry  
filled with vanilla-flavoured  
cream, covered with  
chocolate cream.

### HOMEMADE CHEESECAKE OF THE DAY

Ask for today's luxury filling.

### CANNOLO SICILIANO AL PISTACHIO

Sweetened ricotta hand  
filled in a pastry tube topped  
with a pistachio crumb &  
freshly whipped cream.

Add a  
**COFFEE  
OR TEA**

FROM OUR SELECTION

ONLY £2.50

PLEASE NOTE : WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL



## 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.