

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 breadcrumb & 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.