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# Vittoria on the Bridge

## FESTIVE MENU

2 COURSES - STARTER & MAIN - £27.95 PP (SUNDAY TO WEDNESDAY)

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'duja 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.



### ALLERGEN MENU

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2 COURSES - MAIN & DESSERT - £27.95 PP (SUNDAY TO WEDNESDAY)  
PRE ORDER A GLASS OF PROSECCO FOR £4.95

### 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.

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#### 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.



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## FESTIVE MENU

3 COURSES - £37.95 PP (MONDAY TO SUNDAY)  
PRE ORDER A GLASS OF PROSECCO FOR £4.95

### STARTERS

#### PATÉ AL FEGATO DI POLLO

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#### COZZE IN CREMA DI N'DUJA

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#### CALAMARI FRITTI

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#### POLPETTE

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