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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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FESTIVE MENU

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.

TAGLIATELLE ALLA VITTORIA

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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.



ALLERGEN MENU

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Vittoria on the Bridge

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

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

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Vittoria on the Walk

FESTIVE MENU

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

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.

CARPACCIO DI BRESAOLA

Thinly sliced beef cured bresaola served on a bed of fresh rocket, parmesan shavings and drizzle of sweet aged balsamic glaze.

POLPETTE

Vittoria's famous meatballs in our tangy sweet & sour tomato sauce on garlic bread finished with parmesan.

INVOLTINI DI MELANZANE

Grilled aubergine rolls filled with Parma ham and coated with creamy mozzarella and baked in rich tomato sauce

ZUPPA FUNGHI E GORGONZOLA (VEGAN AND GF AVAILABLE)

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

BRUSCHETTA FUNGHI E GORGONZOLA (VEGAN OPTION AVAILABLE)

Toasted sourdough bread topped with woodland and porcini mushrooms, creamy warmed gorgonzola finished with truffle oil.

INSALATA CAPRESE

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

MAINS

ARROSTO DI NATALE

12 hour braised brisket, Yorkshire pudding, creamy mash potatoes, Christmas vegetables and gravy

TACCHINO ARROSTO

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

PIZZA NATALE

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

PIZZA MARGHERITA (GLUTEN FREE/ VEGAN AVAILABLE)

San Marzano tomato-based pizza topped with fior di latte & buffalo mozzarella.

SALMONE AL MELOGRANO E ARANCIA

Oven baked salmon fillet glazed and topped with pomegranate and orange, served with sauteed spinach and roasted baby potatoes

ZUPPA DI PESCE

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

LASAGNA VEGANA

Plant based mince layered with rich tomato sauce, vegan mozzarella

TAGLIATELLE ALLA VITTORIA

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

RISOTTO E FUNGHI (GLUTEN FREE/ VEGAN AVAILABLE)

Creamy risotto with porcini and woodland mushrooms drizzled with truffle oil

PANZANELLA SALAD

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



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FESTIVE MENU

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

MAINS

ARROSTO DI NATALE

12 hour braised brisket, Yorkshire pudding, creamy mash potatoes, Christmas vegetables and gravy

TACCHINO ARROSTO

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

PIZZA NATALE

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

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Oven baked salmon fillet glazed and topped with pomegranate and orange, served with sauteed spinach and roasted baby potatoes

ZUPPA DI PESCE

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RISOTTO E FUNGHI

(GLUTEN FREE/ VEGAN AVAILABLE)

Creamy risotto with porcini and woodland mushrooms drizzled with truffle oil

PANZANELLA SALAD

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

DOLCE

TIRAMISU

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

PANNACOTTA

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

SELEZIONE DI FORMAGGI

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

CHEESECAKE ALLA FRAGOLA

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

COPPA VEGANA

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

TORTA DI CIOCCOLATO

Truffled torte with raspberry coulis



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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

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INVOLTINI DI MELANZANE

Grilled aubergine rolls filled with Parma ham and coated with creamy mozzarella and baked in rich tomato sauce

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BRUSCHETTA FUNGHI E GORGONZOLA (VEGAN OPTION AVAILABLE)

Toasted sourdough bread topped with woodland and porcini mushrooms, creamy warmed gorgonzola finished with truffle oil.

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