



VITTORIO'S

Est. 1989

**BU
ON
NATALE**

SPEND CHRISTMAS WITH VITTORIOS

FROM 24TH NOVEMBER - 23RD DECEMBER 2023

2 COURSES £24

3 COURSES £28

MENU

PRIMI

POLPETTE DELLA NONNA

Handmade Italian meatballs in a tomato ragù topped with grated parmesan.

CALAMARI

Deep fried squid served with garlic mayonnaise and a lemon wedge

BRUSCHETTA CLASSICA (VG)

Toasted homemade ciabatta topped with marinated tomatoes, basil & EV olive oil.

TRUFFLE SOUP (GF/VG)

Italian truffle, potato & onion soup.

SECONDI

PIZZA DIAVOLA

San Marzano tomato, fior di latte mozzarella, Spianata Calabra (spicy salami) and nduja (spicy spreadable sausage).

PIZZA CAPRA (V)

San Marzano tomato, fior di latte mozzarella, goats cheese & red onion.

BRAISED BEEF RAGÙ

Slow braised beef in red wine & tomato served with rigatoni pasta (Available gluten free on request).

PORCHETTA (+£4 SUP)

Slow roasted pork belly with rosemary & sea salt, served with vegetables & sauté potatoes.

VEGAN LASAGNE (VG)

Layers of pasta, vegetable ragù and oat milk béchamel.

SALMONE & PRAWNS (GF)

Risotto with salmon & king prawns.

LAMB (+£6 SUP)

8oz Gower Salt Marsh lamb rump with a rosemary, mint and red wine sauce, served with vegetables and sauté potatoes.

POLLO CON FUNGHI

Chicken breast in a porcini mushroom sauce served with vegetables & sauté potatoes (available gluten free on request).

DOLCI

BIANCO PROFITEROLES

White chocolate profiteroles.

TIRAMISU

Layers of coffee soaked sponge, whipped mascarpone & marsala wine.

BLACKCURRANT MOUSSE (VG/GF)

Blackcurrant mousse on a gluten free biscuit base.

NUTELLA CHEESECAKE

Homemade Nutella cheesecake.