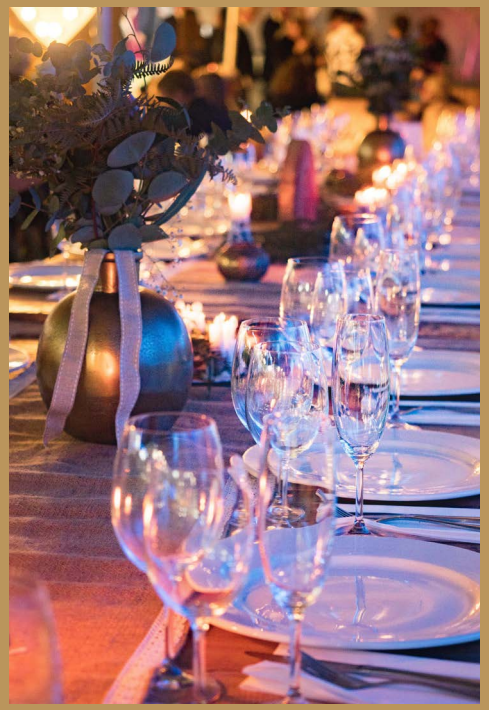
VITTORIO'S

Est.1989

Celebrate with us!

EVENTS



VITTORIO'S

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Celebrate with us!

BIRTHDAYS

CHRISTENINGS

Occasions

WEDDINGS

ANNIVERSARIES

AUTHENTIC
ITALIAN FOOD

from the family of

VITTORIO
RIZZA

Celebrate with us!

Whether you're celebrating a birthday, anniversary, christening, retirement, family gathering or corporate occasion, we'd be delighted to welcome you to Vittorio's.

For over 35 years, we've been bringing people together over authentic Italian food, warm hospitality and memorable occasions. Our experienced team will work with you to create an event that's relaxed, enjoyable and perfectly suited to your group.

From intimate family celebrations to larger gatherings, we offer carefully selected group dining menus, flexible seating arrangements and a friendly, personal service from start to finish. Whatever the occasion, let us take care of the details while you enjoy making memories with your guests.

FAMILY IS AT THE HEART OF EVERYTHING WE DO

Vittorio's has always been more than just a restaurant.

Founded in 1989 by Vittorio and Anna Rizza, the restaurant has remained proudly family-owned and family-run through the generations. Today, Vittorio's granddaughter continues that tradition, ensuring every guest receives the same warm welcome and genuine hospitality that has been at the heart of the restaurant from the very beginning.

Growing up in Cassino, Italy, Vittorio brought authentic Italian recipes, family traditions and a passion for bringing people together around the table to Newport. Those values remain at the centre of everything we do today.

We understand how important family celebrations are. Whether you're gathering generations together for a special birthday, celebrating an engagement, welcoming a new arrival or remembering an important milestone, we're honoured to play a small part in your story.

Great food, wonderful company and lasting memories – that's what Italian hospitality is all about!

AUTHENTIC
ITALIAN FOOD

from the family of

VITTORIO
RIZZA

GROUP DINING

MENU A

2 COURSES **£25**

3 COURSES **£30**

MINIMUM 10 PEOPLE

MAXIMUM 30 PEOPLE

SERVED SEATED

PRIMI

CALAMARI FRITTI
Lightly Dusted Crispy Squid, Garlic Mayonnaise & Lemon

POLPETTE DELLA NONNA
Homemade Italian Meatballs in a Tomato Ragu

BRUSCHETTA CLASSICA* (VG)
Toasted ciabatta topped with marinated vine tomatoes, basic, garlic & extra virgin oil

SUPPLI (V)
The roman cousin to arancini filled with risotto rice, tomato, mozzarella & fontal cheese with a red pepper mayo

SECONDI

SALSICCIA*
Vittorio's own fennel sausage, creamy mascarpone, chilli, served with rigatoni pasta

LASAGNE
Layers of slow braised beef, pasta & bechamel topped with mozzarella

BISTECCA (£7 SUPP)
10oz Ribeye steak and pepper sauce served with vegetables and chips

NORMA (V)*
Aubergine & tomato sauce with rigatoni pasta topped with grated ricotta salata (hard sheep's cheese)

POLLO CON FUNGHI *
Chicken breast in a porcini mushroom sauce served with vegetables and sauté potatoes

LINGUINE AL SALMONE*
Linguine pasta with fresh salmon, cherry tomato and light cream sauce

DOLCI

PROFITEROLES
Choux pastry puffs filled with vanilla cream and coated in a white chocolate sauce

TIRAMISU
Layers of coffee soaked sponge, whipped mascarpone and marsala wine

SORBETTO D'ARANCIA
2 refreshing scoops of orange sorbet

BISCOFF CHEESECAKE
Caramelised biscuit flavoured cheesecake

GROUP DINING

MENU B

2 COURSES **£25**
3 COURSES **£30**

30 + PEOPLE **

SERVED SEATED

PRIMI

CALAMARI FRITTI
Lightly Dusted Crispy Squid, Garlic Mayonnaise & Lemon

POLPETTE DELLA NONNA
Homemade Italian Meatballs in a Tomato Ragu

BRUSCHETTA CLASSICA* (VG)
Toasted ciabatta topped with marinated vine tomatoes, basic, garlic & extra virgin oil

SECONDI

LASAGNE
Layers of slow braised beef, pasta & bechamel topped with mozzarella

ROAST RIB OF BEEF (£7 SUPP)
Roast beef with red wine sauce served with vegetables and chips

POLLO CON FUNGHI *
Chicken breast in a porcini mushroom sauce served with vegetables and sauté potatoes

MELANZANE (V)
Layers of mozzarella and aubergine baked in tomato sauce

LINGUINE AL SALMONE*
Linguine pasta with fresh salmon, cherry tomato and light cream sauce

DOLCI

PROFITEROLES
Choux pastry puffs filled with vanilla cream and coated in a white chocolate sauce

TIRAMISU
Layers of coffee soaked sponge, whipped mascarpone and marsala wine

SORBETTO D'ARANCIA
2 refreshing scoops of orange sorbet

WHAT WE CAN OFFER

FRIDAY & SATURDAY EVENINGS

- Large groups seated together on one long table
- Maximum 20 guests
- 6.30pm sitting
- Pre-order required from **Menu A**

MONDAY–THURSDAY EVENINGS

- Larger group bookings available
- Menu A or Menu B available depending on party size
- Please contact us to discuss your requirements

SATURDAY LUNCH

Available between 12.00pm–5.00pm

- Minimum 30 guests
- Maximum 75 guests
- Three courses from **Menu B**

WELCOME DRINKS

START YOUR CELEBRATION WITH A DRINK ON ARRIVAL

CHOOSE FROM:

- **Bottle of Peroni**
- **Glass of Prosecco**
- **Aperol Spritz**

We are also happy to arrange bottles of wine ready on your tables. Simply include your wine selection on your pre-order form.

Although we do not offer corkage, if there is a particular wine you would like us to serve, we will do our best to source it for you.

PLANNING YOUR EVENT

DECORATIONS

While we don’t provide table decorations or tablecloths, we warmly welcome you to dress your tables with your own decorations to create the perfect setting for your celebration.

We kindly ask that no confetti is used.

SEATING PLANS

For parties of more than 30 guests, we require a seating plan together with guest names and menu choices for each table. This helps our team provide smooth, efficient service throughout your event.

Our table layouts can be adapted to suit the size and style of your celebration.

ORDER FORM

Additional Info:

Contact Name: Tel: Email:

Event Date: Time of Arrival: Menu Choice: A / B

Arrival Drinks: Organiser:

Guest Name	Starter	Main	Dessert	Sides	Allergy / Intolerance

CONTACT

Your celebration starts here!

Whether you're planning an intimate family gathering or a larger celebration, our team is here to help.

Get in touch to discuss your requirements, check availability and begin planning your event at Vittorio's.

Rebecca Emmanuel

Email: info@vittorios.net

Call: 01633 840261

www.vittoriosrestaurant.co.uk

Buon appetito!

ITALIANO EST. Qualità 1989

CASSINO FAMIGLIA DI RIZZA ITALIA

WE'D LOVE TO HEAR FROM YOU

www.vittoriosrestaurant.co.uk

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