

EAT, DRINK & BE MERRY • EAT DRINK & BE M

Christmas at
VITTORIO'S

2 COURSES
£26

3 COURSES
£30

EAT

Drink & be merry

29TH NOVEMBER - 23RD DECEMBER 2024



PRIMI

POLPETTE DELLA NONNA

Handmade Italian meatballs in a tomato ragù finished with parmesan.

CALAMARI

Deep-fried squid served with garlic mayonnaise & a lemon wedge.

BRUSCHETTA CLASSICA (VG)

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

ZUPPA (V/GF)

Creamy cauliflower & mascarpone soup with cracked black pepper.

SECONDI

TAGLIATELLE AL SALMONE*

Pasta ribbons with fresh salmon & cherry tomatoes.

PORCHETTA (+£3 SUPPLEMENT)

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

PIZZA ORTOLANA

San Marzano tomatoes, Fior di Latte mozzarella, roasted peppers, aubergines & courgettes.

RISOTTO AL FUNGHI (GF/V)

Pan-fried porcini & mushroom risotto (can be made vegan on request).

LAMB (+£7 SUPPLEMENT)

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

PIZZA AL SALAME PICCANTE

San Marzano tomatoes, Fior di Latte mozzarella, Spianata Calabria (spicy salami).

POLLO CON FUNGHI*

Roasted chicken breast in a creamy mushroom sauce, served with vegetables & sauté potatoes.

LASAGNE

Layers of slow-braised beef ragù, pasta & béchamel, topped with mozzarella.

MARGHERITA

A classic margherita. Fior di Latte mozzarella, San Marzano tomatoes, basil & EV olive oil.

***AVAILABLE GLUTEN FREE ON REQUEST**

DOLCI

PROFITEROLES

Choux pastry filled with cream & covered in white chocolate.

TIRAMISU

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

SORBETTO (GF/VG)

Two scoops of refreshing lemon sorbet.

BISCOFF CHEESECAKE

Caramelised biscuit flavoured cheesecake.

CONTORNI

GARLIC CIABATTA £4.50 WITH MOZZARELLA £5.00 TRUFFLE & PARMESAN FRIES £6.50

We will require a pre-order to be sent to info@vittorios.net 2 weeks before the event.

IMPORTANT INFORMATION: Please make us aware of any allergens. Our kitchen is small and all dishes are prepared on site, therefore we cannot guarantee cross contamination will not occur. While we will do our best to accommodate your dietary needs, we cannot guarantee that it will be completely free of allergens or other concerns.

