

VITTORIO'S

Party Menu

Primi

CALAMARI FRITTI

Lightly Dusted Crispy Squid, Garlic Mayonnaise & Lemon

POLPETTE DELLA NONNA

Handmade Italian Meatballs in a Tomato Ragù

BRUSCHETTA CLASSICA (VG)

Toasted Ciabatta topped with Marinated Vine Tomatoes Basil, Garlic & Extra Virgin Oil

SUPPLÍ (V)

The Roman cousin to the Arancini filled with Risotto Rice Tomato, Mozzarella and Fontal Cheese with a Red Pepper Mayo

Secondi

PIZZA ORTOLANA (V)

San Marzano Tomato, Fior di Latte Mozzarella, Roasted Peppers, Aubergines and Courgettes

SALSICCIA *

Vittorio's own Italian Fennel Sausage, creamy mascarpone and Chilli Sauce served with Casarecce pasta

LASAGNE AL FORNO

Layers of Slow Braised Beef, Pasta & Béchamel topped with Mozzarella

BISTECCA (£7 SUP)*

10 oz Ribeye Steak and Pepper Sauce Served with Vegetables and Sauté Potatoes

PIZZA DIAVOLA

San Marzano Tomato, Fior di Latte Mozzarella, Spianata Calabra (spicy salami) and Nduja

NORMA (V) *

Aubergine & Tomato Sauce with Casarecce 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

GAMBERONI *

Pan Fried King Prawns with Garlic, Parsley and a Prawn Sauce served with Linguine Pasta

Dolci

BIANCO PROFITEROLES

White Chocolate Profiteroles

SORBETTO DI LIMONE (VG)(GF)

2 scoops of refreshing lemon sorbet

TIRAMISU

Layers of Coffee Soaked Sponge, Whipped Mascarpone & Marsala Wine

BISCOFF CHEESECAKE

£29 (3 COURSES) £23 (2 COURSES)

DISHES AVAILABLE GLUTEN FREE ON REQUEST ARE MARKED WITH *

PLEASE SEND YOUR PREORDER 1 WEEK BEFORE EVENT TO INFO@VITTORIOS.NET

