

CUCINA
di
Vincenzo

A LA CARTE

Stuzzichini

Artisan bread, Extra virgin olive oil
& balsamic vinegar 3.5

Mixed marinated olives 3.5

Pesce

Fillet of Sea Bream 16
Pan fried, red pepper puree, broccoli, crushed
new potatoes

Hake Supreme 16
Pan fried, roast potatoes, peas, pancetta, salsa
verde

Spiedini di Pesce 20
Chargrilled skewers of monkfish, scallops &
prawns, garlic butter, saffron risotto

Insalate

Chicken Caesar 11.5
Baby gem lettuce, warm grilled chicken breast,
croutons, garlic & lemon mayonnaise dressing,
parmesan shavings

Caprino (V) 11.5
Warm goats cheese, toasted crouton, mixed
leaves, red onion, roast peppers, balsamic onions,
olive oil vinaigrette

Nonna (V) 10
Mixed leaves, green beans, roast peppers, sun
blush tomatoes, parmesan shavings

(Add warm grilled chicken £4)

Antipasti

Arancini (V) 5
Filled with scamorza cheese, Arrabiata sauce

Bruschetta Nina 5.5
Parma ham, rocket leaves, cherry tomatoes,
olive oil

Beef Carpaccio 10
Thinly sliced rare fillet of beef, capers,
balsamic onions, porcini mushrooms, truffe
oil

Chicken Liver Patè 7.5
Brandy, orange zest, toasted artisan bread,
chutney

Burrata Pugliese (V) 9
Creamy mozzarella cheese, rocket, cherry
tomatoes, basil oil

Fritto Misto 18
Crispy fried squid, prawns, salmon, garlic &
lemon mayonnaise (min. 2 guests)

Bruschetta Classica (V, VG) 4.5
Cherry tomatoes, garlic, basil leaves, oregano,
olive oil

Soup of the Day (V, VG) 5

Pan Fried Scallops 10
Mushrooms, white wine, chilli, garlic, toasted
artisan bread

Pasta

Pappardelle Ragu 7/12

Slow cooked oxtail ragu (may contain small bones)

Orecchiette Vincenzo 7/12

Italian fennel sausage, spicy Calabrian nduja tomato sauce, Pecorino cheese

Ravioli Cacio e Pepe (V) 14

Filled with soft Italian cheese, black pepper, truffle oil, porcini mushroom cream sauce

Spaghetti Carbonara 6.5/11

Smoked pancetta, egg yolk, parmesan, cream

Homemade Lasagne 11

Egg pasta, béchamel, Bolognese sauce, mozzarella, parmesan

Linguine Gamberoni 15

King prawns, white wine, chilli, garlic, tomato

Ravioli all' Astice 9/16

Filled with lobster, white wine, cream, squid, prawns, tomato

Risotto Porcini e Tartufo (V) 14

Arborio rice, porcini mushrooms, truffle oil

Linguine al Pesto (V, VG, N) 11

Pasta with vegan basil pesto, parmesan, green beans, olive oil

Carne

Pollo Milanese 12.5

Panko crumbed chicken fillet, pan fried in butter, garlic, rosemary, mixed salad (Add spaghetti Pomodoro – 3)

Tournedos Rossini 25

7oz fillet of beef, patè, toasted crouton, madeira & port wine sauce, green beans, roast potatoes

Saltimbocca alla Romana 19

Veal escalopes wrapped with Parma ham, sage leaves, pan fried in butter, white wine, green beans

10oz Aged Angus Rib Eye Steak 24

Chargrilled, spinach, skinny fries, green peppercorn sauce

Contorni

Roast potatoes 3.5

With rosemary & parmesan

Skinny Fries 3.5

Parmesan & truffle oil fries 4

Spinach, chilli, garlic 4

Green Beans, chilli, garlic 3.5

Peas & Pancetta 3.5

Mixed Salad 3.5

Rocket & Parmesan 4

Dolci

Panacotta 6

Creamy, silky smooth vanilla cream, fruit coulis, shortbread crumb (GF option)

Tiramisu 6.5

Savoardi biscuits, mascarpone cream cheese, espresso coffee, Amaretto liqueur

Chocolate Torta (GF) 6

Warm, rich and gooey. No fancy words necessary

Affrogato al Caffè (GF) 6

Vanilla ice cream, espresso coffee, Amaretto liqueur

Assorted ice cream 4.5

(Ask for gluten free options)

Torta di Gabriella 6.5

(Ask your server for today's special)

Cheese Board 9

(Three cheeses with crackers and chutney)

V – Vegetarian

VG – Vegan

N – Contains nuts

GF – Gluten-free

Many recognised allergens are handled in our kitchen. If you have any concerns, don't hesitate to talk to a member of our team.