

CUCINA  
di  
Vincenzo

A LA CARTE

Stuzzichini

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Artisan bread, Extra virgin olive oil  
& balsamic vinegar 4

Mixed marinated olives 3.5

Pesce

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Fillet of Sea Bass 17  
Pan fried, white wine sauce, capers, broccoli,  
roast potatoes

Spiedini di Pesce 22  
Chargrilled skewers of monkfish, scallops &  
prawns, garlic butter, saffron risotto

Insalate

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

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

(Add warm grilled chicken £4)

Antipasti

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

Cozze Arrabiata 9  
Fresh mussels, chilli, garlic, white wine,  
tomato sauce, toasted artisan bread

Beef Carpaccio 10  
Thinly sliced rare fillet of beef, rocket, tru e  
Pecorino cheese, tru e 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) 5  
Cherry tomatoes, garlic, basil leaves, oregano,  
olive oil

Zuppa di Lenticchie 5  
Classic Italian lentil soup, toasted artisan  
bread

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

## Pasta

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### Rigatoni 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

### Spaghetti Carbonara 7/12

Smoked pancetta, egg yolk, parmesan, cream

### Homemade Lasagne 12

Egg pasta, béchamel, Bolognese sauce, mozzarella, parmesan

### Linguine Gamberoni 15

King prawns, white wine, chilli, garlic, tomato

### Paccheri di Mare 15

Mussels, calamari, chilli, garlic, brandy, tomato sauce, pangrattato

### Ravioli all' Astice 9/16

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

### Ravioli Burratina (V) 7/12

Filled with soft mozzarella, tomato sauce, fresh basil

### Linguine al Pesto (V, VG, N) 11

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

## Carne

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### Pollo Milanese 13

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

### Filetto di Maiale 18

Pan fried pork fillet medallions, Marsala wine, chestnut mushrooms, cream, truffle fries, broccoli

### 10oz Aged Angus Rib Eye Steak 24

Chargrilled, spinach, skinny fries, green peppercorn sauce

## Contorni

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### Roast potatoes 4

With rosemary & parmesan

### Skinny Fries 3.5

### Parmesan & truffle oil fries 4

### Spinach\* 4

### Broccoli\* 4

### Green Beans\* 4

(\*All served with mild fresh chilli & garlic)

### Mixed Salad 3.5

## Dolci

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### 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 7

(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.