

Stuzzichini

- Artisan bread, extra virgin olive oil & balsamic vinegar 4
Mixed marinated olives 4

To Share

- Fritto Misto £12 per person (Min 2 guests)**
Crispy fried calamari, prawns, seabass, garlic and lemon mayonnaise
- Vincenzos Antipasto Misto £11 per person (Min 2 guests)**
Selection of sliced cured meats, burrata, assorted grilled vegetables

Antipasti

- Polpette al Forno** 8
Homemade meatballs, pomodoro sauce, toasted artisan bread
- Beef Carpaccio GF** 11
Thinly sliced, rare fillet of beef, rocket, truffle Pecorino cheese, truffle oil
- Fishcakes** 9
Crab and prawn fishcakes with homemade tartare sauce
- Arancini V** 7
Filled with scamorza cheese, arrabiata sauce
- Oak Smoked Salmon & Fresh Crab** 10
Dijon mustard mayo dressing, mixed leaves, artisan bread
- Pan Fried Scallops** 13
Mushrooms, white wine, chilli, garlic, toasted artisan bread
- Sea Bream Agrodolce** 9
Lightly fried fillet of sea bream with a sweet and sour onion relish
- Zuppa di Fagioli V GF** 6
Creamed cannellini bean soup, roasted garlic, toasted artisan croutons
- Bruschetta Classica V GF** 6
Cherry tomatoes, garlic, basil leaves, oregano, olive oil (add Burrata - 3)

Pasta

- Tortelloni Capra V N** 8/14
Egg pasta parcels filled with goats cheese and roast peppers, cream, truffle oil, toasted walnuts
- Rigatoni Ragù** 15
Slow cooked oxtail ragù (may contain small bones)
- Linguine Gamberoni** 18
Prawns, chilli, garlic, white wine, cherry tomatoes
- Spaghetti Pomodoro V GF** 10
Cherry tomatoes, garlic, basil, olive oil (Add Burrata - 3)
- Ravioli All' Astice** 11/20
Fresh egg pasta ravioli filled with lobster, white wine, cream, prawns, tomato
- Orecchiette Vincenzo** 8/14
Italian fennel sausage, spicy Calabrian nduja, pomodoro sauce, Pecorino cheese
- Spaghetti Carbonara** 8/14
Smoked pancetta, egg yolk, parmesan, cream, black pepper
- Homemade Lasagne** 14
Fresh egg pasta, bechamel and Bolognese sauce, mozzarella, parmesan

Carne

- Chateaubriand for 2 guests carved at the table** 64
18oz centre cut fillet of beef, seasonal vegetables, truffle fries, Rossini and peppercorn sauce
- Costolette di Agnello** 24
Herb crusted lamb cutlets, red wine reduction, Chantenay carrots, green beans
- Pollo Milanese** 15
Panko crumbed chicken fillet, pan fried in butter, garlic, olive oil and rosemary, rocket and parmesan (Add spaghetti pomodoro - £3)
- Tournedos Rossini** 28
7oz fillet of beef, patè, toasted crouton, Madeira and port wine, green beans
- 10oz Aged Angus Ribeye Steak GF** 25
Chargrilled, green beans, peppercorn sauce

Pesce

- Spiedini di Pesce** 18
Chargrilled skewer of prawns, scallop, monkfish, with garlic butter and saffron risotto
- Merluzzo in Crosta** 20
Oven baked cod supreme, tenderstem broccoli, anchovy and sweet shallot parmesan crust, white wine sauce
- Spigola di Mare** 19
Pan fried sea bass, gnocchi, clams, white wine, cherry tomatoes, capers, basil oil

Insalate

- Chicken Caesar** 13
Baby gem lettuce, warm chargrilled chicken breast, croutons, caesar dressing and parmesan shavings
- Caprino** 11
Fried goat cheese, mixed leaves, sun blush tomatoes, crushed pistachios, honey dressing

Contorni

- Roast potatoes** 4
Rosemary & parmesan
- Skinny Fries** 3.5
- Parmesan & truffle oil fries** 4
- Buttered Chantenay Carrots** 4
- Broccoli or Green Beans** 4
(*With mild chilli & garlic)
- Portobello Mushrooms** 4
Garlic butter
- Mixed Leaf Salad** 3.5
- Tomato & Onion Salad** 3.5

V Vegetarian VV 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.

A discretionary SERVICE CHARGE of 10% will be added to the total bill of parties of 6 or more. Prices are inclusive of VAT.