

## Stuzzichini

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

## To Share

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

## Antipasti

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

## Pasta

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

## Carne

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

## Pesce

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

## Insalate

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

## Contorni

<b>Roast potatoes</b>	4
Rosemary & parmesan	
<b>Skinny Fries</b>	3.5
<b>Parmesan &amp; truffle oil fries</b>	4
<b>Buttered Chantenay Carrots</b>	4
<b>Broccoli or Green Beans</b>	4
(*With mild chilli & garlic)	
<b>Potobello Mushrooms</b>	4
Garlic butter	
<b>Mixed Leaf Salad</b>	3.5
<b>Tomato &amp; Onion Salad</b>	3.5

Vegetarian Vegan Contains nuts 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.