

Stuzzichini

- Artisan bread, extra virgin olive oil & balsamic vinegar 4.5
Mixed marinated olives 4.5

To Share

- Fritto Misto £13.5 per person (Min 2 guests)**
Crispy fried calamari, prawns, seabass, garlic and lemon mayonnaise
- Vincenzos Antipasto Misto £12.5 per person (Min 2 guests)**
Selection of sliced cured meats, burrata, assorted grilled vegetables

Antipasti

- Polpette al Forno** 9
Homemade meatballs, pomodoro sauce, toasted artisan bread
- Beef Carpaccio GF** 12
Thinly sliced, rare fillet of beef, rocket, truffle Pecorino cheese, truffle oil
- Fishcakes** 10
Crab and prawn fishcakes with homemade tartare sauce
- Arancini** 8
Filled with scamorza cheese, arrabiata sauce
- Oak Smoked Salmon & Fresh Crab** 11
Dijon mustard mayo dressing, mixed leaves, artisan bread
- Pan Fried Scallops** 14.5
Mushrooms, white wine, chilli, garlic, toasted artisan bread
- Sea Bream Agrodolce** 11
Lightly fried fillet of sea bream with a sweet and sour onion relish
- Zuppa di Fagioli V GF** 6.5
Creamed cannellini bean soup, roasted garlic, toasted artisan croutons
- Bruschetta Classica V GF** 6.5
Cherry tomatoes, garlic, basil leaves, oregano, olive oil (add Burrata - 3)

Pasta

- Tortelloni Capra V U** 9/16
Egg pasta parcels filled with goats cheese and roast peppers, cream, truffle oil, toasted walnuts
- Rigatoni Ragù** 16.5
Slow cooked oxtail ragu (may contain small bones)
- Linguine Gamberoni** 19
Prawns, chilli, garlic, white wine, cherry tomatoes
- Spaghetti Pomodoro V GF** 11
Cherry tomatoes, garlic, basil, olive oil (Add Burrata - 3)
- Ravioli All' Astice** 12/22
Fresh egg pasta ravioli filled with lobster, white wine, cream, prawns, tomato
- Orecchiette Vincenzo** 9/16
Italian fennel sausage, spicy Calabrian nduja, pomodoro sauce, Pecorino cheese
- Spaghetti Carbonara** 9/16
Smoked pancetta, egg yolk, parmesan, cream, black pepper
- Homemade Lasagne** 16
Fresh egg pasta, bechamel and Bolognese sauce, mozzarella, parmesan

Carne

- Chateaubriand for 2 guests carved at the table** 70
18oz centre cut fillet of beef, seasonal vegetables, truffle fries, portobello mushrooms, Rossini and peppercorn sauce
- Pollo Milanese** 17
Panko crumbed chicken fillet, pan fried in butter, garlic, olive oil and rosemary, rocket and parmesan (Add spaghetti pomodoro - £3)
- Tournedos Rossini** 30
7oz fillet of beef, pork liver patè, toasted crouton, Madeira and port wine sauce, green beans
- 10oz Aged Angus Ribeye Steak GF** 27
Chargrilled, green beans, peppercorn sauce

Pesce

- Spiedini di Pesce** 20
Chargrilled skewer of prawns, scallop, monkfish, with garlic butter and saffron risotto
- Merluzzo in Crosta** 22
Oven baked cod supreme, tenderstem broccoli, anchovy and sweet shallot parmesan crust, white wine sauce
- Spigola di Mare** 21
Pan fried sea bass, gnocchi, clams, white wine, cherry tomatoes, capers, basil oil

Insalate

- Chicken Caesar** 14.5
Baby gem lettuce, warm chargrilled chicken breast, croutons, caesar dressing and parmesan shavings
- Caprino** 14
Fried goat cheese, mixed leaves, sun blush tomatoes, crushed pistachios, honey dressing

Contorni

- Roast potatoes** 4.5
Rosemary & parmesan
- Skinny Fries** 4
- Parmesan & truffle oil fries** 5
- Buttered Chantenay Carrots** 4.5
- Broccoli or Green Beans** 4.5
(*With mild chilli & garlic)
- Portobello Mushrooms** 5
Garlic butter
- Mixed Leaf Salad** 4
- Tomato & Onion Salad** 4

V Vegetarian VGF Vegan U 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.