

# »»» V y T A «««

## SHARING PLATES

Tuna Tartare Tacos style, Sriracha Mayo, Poppy Seeds and Crispy Onions	£ 21	Avocado and Goat Cheese Mousse with Confit Tomatoes and Homemade Croutons (V)	£ 11
Mazara del Vallo Prawn Carpaccio with Raspberries, Pomegranate and Blueberries	£ 26	Trio of Pan Seared Scallops with Avocado and Goat Cheese Mousse, Speck, Pistachio, Hazelnut and Chia Seeds	£ 16
Smoked Burrata with Merlot Poached Pear, Parma Ham and Chianti Reduction	£ 14	Sautéed King Prawns with Potatoes Velouté and Orange Reduction	£ 16
Polenta Chips with Homemade Basil Mayo (V)	£ 11	Chicken Skewer marinated with Homemade Mustard Dressing (3 skewers)	£ 13
Fried fresh Squid with Homemade Lime Mayo	£ 13	Italian Artisanal Cheese and Charcuterie Selection with fresh Focaccia, Extra Virgin Olive Oil, Pickles, Daikon, Radish, Merlot Poached Pear and Nocellara Olives (To share)	£ 24
Beef Fillet Carpaccio with Smoked Stracciatella and Chicory	£ 17		

## PASTA

Pioppini Mushroom Risotto (V) (For Two)	£ 16 per person	Paccheri with Broccoli Cream, Confit Tomatoes, Hazelnut and Salted Ricotta (V)	£ 18
Paccheri with Homemade Courgette Pesto (V)	£ 18	Homemade Tonnarelli with Yellow Tomatoes and Argentinian Prawns	£ 26
Paccheri with Veal Ragù and Parmesan (Cooked for more than 4 hours)	£ 26	Homemade Pappardelle with Slow Cooked Beef, Caramelized Onion and Parmesan Cheese (Cooked for more than 10 hours)	£ 27

## SALADS

Watermelon and Burrata Salad (V) with Pistachio, Watermelon Dressing, Chicory and Fennel	£ 19
Chicken Salad with Avocado and Goat Cheese Mousse, Lettuce, Cherry Tomatoes, Cucumber, Lemon Dressing and Chia Seeds	£ 21
Sweet & Sour Goat Cheese Salad (V) with Merlot Poached Pear, Hazelnut, Crispy Onions, Lemon Dressing and Chianti Reduction	£ 18
Kale Salad (VG) with Red Cabbage, Carrots, Pomegranate Seeds, Crispy Onion and Vinaigrette (Add Tuna Tartare £ 8)	£ 18

## MAINS

Pan Seared Cod with Mango Chutney and Cauliflower Mayo	£ 28
21 Days Aged Sirloin Steak with Basil Butter (400gr - Chef recommend Medium Rare)	£ 36
VyTA Burger with Baby Spinach, Grilled Speck, Provolone Cheese and Homemade Basil Mayo	£ 23
Fritto Misto Fried Sea Food Mix with Lime Mayo (To share)	£ 30

## SIDES

White Cabbage (VG) (Add Speck £ 2) (Cold serving)	£ 7
Mix Salad (VG)	£ 7
Sautéed Tender Stem Broccoli (VG)	£ 9
Chips (Add truffle £ 2) (V)	£ 8

## PIZZAS 12 inches

<b>Margherita (V)</b> San Marzano DOP Hand crushed Plum Tomatoes, Fior di Latte Cheese, Parmesan DOP 24 months, Extra Virgin Olive Oil, Basil (Add Buffalo Mozzarella £ 5)	£ 15
<b>Speck and Pioppini Mushroom</b> San Marzano DOP Hand crushed Plum Tomatoes, Fior di Latte Cheese, Speck, Sautéed Pioppini Mushroom, Extra Virgin Olive Oil, Basil	£ 18
<b>Parma Ham, Stracciatella and Cherry Tomatoes</b> San Marzano DOP Hand crushed Plum Tomatoes, Parma Ham, Stracciatella Cheese, Cherry Tomatoes, Extra Virgin Olive Oil, Basil	£ 19
<b>Cacio &amp; Pepe and Beef Fillet Carpaccio</b> White Base with Pecorino Cheese, Black Pepper, Beef Fillet Carpaccio, Extra Virgin Olive Oil, Basil	£ 23
<b>Grilled Vegetables (V)</b> San Marzano DOP Hand crushed Plum Tomatoes, Fior di Latte Cheese, Tender Stem Broccoli, Grilled Peppers, Pine Nuts, Crispy Onion, Extra Virgin Olive Oil, Basil (Add Buffalo Mozzarella £ 5)	£ 17



*Santa Margherita*

GRUPPO VINICOLO

Ca'delBosco

KETTMEIR

*Santa Margherita*

CàMaiol

TORRESELLA

Lamotte  
Lamotte

VISTARENNI

TENUTA  
SASSOREGALE

MESA  
THE POINT OF A TRADITION HERE

TERRELIÀDE



»»»» Our Food Vision ««««

Chef Filippo at VyTA design our menu  
with 90% product from Italy  
that are cooked with natural ingredients  
that create genuine dishes  
with simplicity of a modern Italian cuisine.  
Inspired by the raw elements offered by nature  
we reinterpret timeless quality dishes.  
We pride ourselves offering exceptional  
warmth Italian food with a twist of tradition  
that is brought alive by our vision creating  
a unique experience.

*Filippo Bellani*

By Head Chef **Filippo Bellani**  
and Sous Chef **Marli Chiumento**

@FILIPPO\_BELLANI  
@VyTACoventGarden

---

*We shall find the abstract equivalent for  
all forms & elements in the universe,  
then we shall combine them in sculptural constructions  
according to the mood of our inspiration.*

**Giacomo Balla**

