

# »»»» VyTA ««««

## STARTER

**Focaccia (V)** £ 5  
House-baked, golden-crust Focaccia,  
served warm with extra virgin olive oil and sea salt

**Asparagus & Prosciutto Rolls** £ 10  
Delicate Asparagus spears wrapped in cooked Ham,  
lightly grilled, and served with a zesty Lemon Aioli

**Fried Squid** £ 11  
Crispy, golden-fried Calamari  
served with a tangy house-made Aioli

**Spring Pea & Ricotta Crostini (VG)** £ 12  
Creamy whipped Ricotta blended with sweet spring Peas,  
Mint, and Lemon zest, served on toasted Sourdough

**Bruschetta with Heirloom Tomatoes & Burrata (VG)** £ 13  
Crispy artisan bread topped with vibrant Heirloom Tomatoes,  
fresh Basil, creamy Burrata, and a drizzle of Balsamic Glaze

**Cheese & Charcuterie - *The best Italian sharing*** £ 22  
A premium selection of cured Italian Meats and artisanal Cheeses,  
served with fresh Bread and Balsamic Olive oil

## PASTA

**Pomodoro Rigatoni (VG)** £ 14  
Al Dente Rigatoni tossed in a rich, slow-simmered Tomato  
sauce, finished with fresh Basil and Parmigiano

**Sage Butter Tortellini** £ 15  
Delicate Tortellini filled with Ricotta, Spinach, and Nutmeg,  
served in a fragrant Sage-infused Butter sauce

**Beef Lasagna** £ 17  
Layers of fresh Pasta, rich meat Ragù, creamy Béchamel,  
and melted Cheese, baked to perfection

**Genovese Pappardelle** £ 18  
Slow-cooked Onion and Beef Ragù over silky Pasta,  
a true Neapolitan classic (*10 hour of dedication of cooking*)

**Octopus Ragù Linguine** £ 19  
Tender Octopus slow-braised in a savory Tomato  
and Wine sauce, served over perfectly cooked Linguine

## MAIN COURSES

**Beef Burger with Spicy Aioli & Onion Crumble** £ 19  
Juicy Beef patty topped with bold spicy Aioli  
and crispy Onion Crumble, served in a toasted Bun

**Chicken Cotoletta** £ 21  
Crispy, golden breaded Chicken Cutlet,  
served with a choice of fresh Salad or crispy Chips

**Swordfish alla Puttanesca** £ 23  
Pan-seared swordfish topped with a bold Mediterranean  
sauce of Tomatoes, Olives, Capers, Garlic, and Anchovies

## SALADS

**Pear & Gorgonzola Salad (VG)** £ 14  
Peppery Radicchio with thinly sliced Pears,  
crunchy Walnuts, and creamy Gorgonzola,  
finished with a Honey-Mustard dressing

**Spring Asparagus & Strawberry Salad (VG)** £ 15  
A refreshing mix of Greens, Asparagus, Strawberries,  
Goat cheese, and Balsamic glaze

## DESSERTS

**Dolce VyTA Maritozzo (VG)** £ 6  
Soft, fluffy Roman-style sweet Buns filled with  
luscious Chantilly Cream and Madagascar Vanilla  
**Add Pistachio £ 2**  
**Add Dark Chocolate £ 1.5**

**Crème Brûlée (VG)** £ 9  
A rich Vanilla custard with  
a perfectly caramelized Sugar crust

**Tiramisù (VG)** £ 9  
Classic Italian Tiramisù with layers of Espresso  
soaked ladyfingers, Mascarpone cream, and Cocoa powder

**Our venue is available for private hire,  
all type of events.  
Get in touch with events team to find out more.**

**Gluten Free Options Available VG = Vegetarian V = Vegan**

**@VyTACoventGarden [www.VyTACoventGarden.co.uk](http://www.VyTACoventGarden.co.uk)**

Please inform your server for any allergies or dietary requirements. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces.  
Genetically Modified Oil is used on our deep-fried dishes. A discretionary of 12.5% for all indoor seating with no cover charge will be added to your bill.  
A discretionary of 6.5% and a cover charge of £ 2 per person or all outdoor seating will be added to your bill. VAT is charged at applicable rate.



## SPARKLING

**Santa Margherita** (Veneto, Italy)

Prosecco Superiore D.O.C.G. Grape Variety: Glera

125 ml: £ 11.5 / Bottle: £ 45

Prosecco Superiore D.O.C.G. Rive di Refrontolo Extra Brut Grape Variety: Glera

Bottle: £ 49

## CHAMPAGNE

**Laurent Perrier** (Champagne, France)

La Cuvée Brut Grape Variety: Chardonnay, Pinot Noir, Meunier

125 ml: £ 17 / Bottle: £ 95

La Cuvée Rosé Grape Variety: Pinot Noir

125 ml: £ 19.5 / Bottle: £ 128

## WHITE

**Cà Maiol** (Lombardia, Italy)

Prestige Lugana D.O.P. Grape Variety: Turbiana

125 ml: £ 11 / 175 ml: £ 13 / Bottle: £ 48

**Santa Margherita** (Veneto, Italy)

Pinot Grigio Valdadige D.O.C. Grape Variety: Pinot Grigio

125 ml: £ 11.5 / 175 ml: £ 12.5 / Bottle: £ 46

**Torresella** (Veneto, Italy)

Sauvignon D.O.C. Grape Variety: Sauvignon

125 ml: £ 10 / 175 ml: £ 11.5 / Bottle: £ 36

**Cantina Mesa** (Sardegna, Italy)

Giunco D.O.C. Grape Variety: Vermentino

125 ml: £ 11.5 / 175 ml: £ 12.5 / Bottle: £ 43

**Kettmeir** (Alto Adige, Italy)

Chardonnay Alto Adige D.O.C. Grape Variety: Chardonnay

## ROSÈ

**Torresella** (Veneto, Italy)

Pinot Grigio Rosé Grape Variety: Pinot Grigio

125 ml: £ 10 / 175 ml: £ 11.5 / Bottle: £ 39

**Santa Margherita** (Veneto, Italy)

Rosé Veneto I.G.T. Grape Variety: Chardonnay, Sauvignon Blanc, Pinot Nero

125 ml: £ 11 / 175 ml: £ 13 / Bottle: £ 45

## RED

**Lamole di Lamole** (Toscana, Italy)

Maggiolo Chianti Classico D.O.C.G. Bio Grape Variety: Sangiovese, Cabernet Sauvignon, Merlot

Bottle: £ 58

**Torresella** (Veneto, Italy)

Cabernet Sauvignon Veneto I.G.T. Grape Variety: Cabernet Sauvignon

125 ml: £ 10 / 175 ml: £ 11.5 / Bottle: £ 38

**Cantina Mesa** (Sardegna, Italy)

Buio Carignano del Sulcis D.O.C. Grape Variety: Carignano

125 ml: £ 10.5 / 175 ml: £ 11.5 / Bottle: £ 38

**Sassoregale** (Toscana, Italy)

Sangiovese Maremma Toscana D.O.C. Grape Variety: Sangiovese, Canaiolo

125 ml: £ 11 / 175 ml: £ 13 / Bottle: £ 49

## COCKTAIL / BEER

Cocktail	Aperol Spritz	£ 13.5
	Bellini	£ 13
	Espresso Martini	£ 15
	Margarita	£ 15
	Negroni	£ 14
	Cosmopolitan	£ 15
Beer	Manebrea Half Pint	£ 5.5
	Manebrea Pint	£ 7.5

## CAFFETTERIA ESPRESSO BLEND

Coffee	Espresso	£ 3.5
	Macchiato	£ 3.8
	Cappuccino	£ 5
	Flat White	£ 5
	Latte	£ 4.5
	Americano	£ 4
The others	Real Italian Hot Chocolate	£ 6
	R.I.H.C. with Whipped cream	£ 7
	Tea / Infusion / Herbal Tea	£ 5



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