

»»» V y T A «««

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**

PRE-THEATRE MENU

£ 30 per person

Starter

Chicken Skewer marinated with Homemade Mustard Dressing (2 skewers)

Or Fried fresh Squid with Homemade Lime Mayo

Or Avocado and Goat Cheese Mousse with Confit Tomatoes and Homemade Croutons

Main

Pizza with Speck & Sautéed Pioppini Mushroom

Or Paccheri with Broccoli Cream, Confit Tomatoes, Hazelnut and Salted Ricotta

Or Kale Salad with Red Cabbage, Carrots, Pomegranate Seeds, Crispy Onion and Vinaigrette

Dessert

Orange Tiramisù

Or VyTA Sorbet

Or Vanilla Ice Cream Affogato

@VyTACoventGarden @Filippo_Bellani 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 13.5% service charge will be added to your bill.



Santa Margherita

GRUPPO VINICOLO


Ca'delBosco


KETTMEIR


Santa Margherita


CàMaiol


TORRESELLA


Lamole
Lamole


VISTARENNI


SASSOREGALE


MEGA
THE PEER OF A HARBORING WINE


TERRELIÀDE

