



Santa Margherita

GRUPPO VINICOLO


Ca'delBosco


KETTMEIR


Santa Margherita


CàMaiol


TORRESELLA


Lamole
Lamole


VISTARENNI


SASSOREGALE


MEGA
THE PEER OF A HARBORING WINE


TERRELIÀDE



»»»» VyTA ««««

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**

DESSERT & DRINKS PAIRING

Basil Ganache Millefeuille £ 13

Recommended with **VyTA Spritz** £ 14

Limoncello, Basil Syrup, Prosecco, Soda & Fresh Basil

**Molten Lemon White Chocolate Lava Cake
with Vanilla Ice Cream** £ 12

Recommended with **VyTA Sour** £ 16

Aperol, Lemon Juice, Simple Syrup, Egg White, Angostura Bitters

Mandarin Tiramisù £ 10

Recommended with **Palmargentina Sweet Wine 2021** (100ml) £ 12

Blend: Gropello Gentile 50%, Maremino 45%, Moscato Rosa 5%

VyTA Cocktail Sorbet £ 10

Vanilla Ice Cream Affogato £ 9

Recommended with **Espresso Martini** £ 16

JJ Whitley Vodka, Kalhua, Sugar Syrup & Espresso

@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.