

V y T A

Lunch MENU

2 COURSE £18 / 3 COURSE £21
12PM-4PM MON-FRI

STARTER

SOUP OF THE DAY

Served with foccacia. Ask your waiter about our soup of the day!

PAN CON TOMATE WITH IBERICO TOMATO (G, V)

Toasted sourdough, rubbed with garlic. Marinated & grated iberico tomato.

BEEF TARTARE (G, F, E, SD) +£4 SUPPLEMENT

Classic beef tartare with soy cured egg yolk, served with Sourdough.

CALAMARI SALAD (SH, SE, N, G)

Frisee lettuce, green apple, radicchio, cashew nuts, banana crispy calamari with an orange soy vinaigrette.

MAIN COURSES

LAMB RAGU MAFALDINE (G, D, C, SD)

*Slow cooked lamb served in a rich red wine and tomato sauce. Can be served Gluten Free**

WILD MUSHROOM SCIALATELLI (D, G, SD, V)

Braised wild mushroom, served in a creamy sauce with a touch of truffle oil.

LOBSTER & TENDERSTEM LINGUINE (E, D, G, SH, CR)

*Creamy butter sauce with a mix of finely chopped chilli, parsley, garlic and extra virgin olive oil. Served with poached lobster & fresh tenderstem. Can be served Gluten Free**

CHICKEN MILANESE (E, G, SD, C)

Served with fries, roasted lemon ketchup & mayo.

SALMON SALSA VERDE EL VINO (F, D, SD) +£5 SUPPLEMENT

Green beurre blanc sauce surrounding a pan-fried salmon that sits on top of fragrant pickled veg.

BRAISED OX-CHEEK WITH MASH (C, D, SD) +£5 SUPPLEMENT

Braised ox-cheek served with roasted yellow and red peppers & red wine jus.

BEEF FILLET STEAK (D, C) +£10 SUPPLEMENT

250g Fillet served with mashed potato and peppercorn sauce.

DESSERTS

CLASSIC MARITOZZO (G, D, E, V)

Soft, fluffy Roman-style sweet buns filled with luscious Chantilly Cream and Madagascar Vanilla.

HAZELNUT PRALINE ÉCLAIR (E, D, N, G)

Choux pastry filled with a praline mousse served with ice-cream.

SIDES

Skin on Fries with Rosemary & Parmesan (SD, C, D) £8

Creamy Spinach (D) £9

Sauteed Mushrooms £8

Winter tomato salad with tropea (SD) £9

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. 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.

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide