

»»»» VyTA ««««

Our Food Vision

Chef Marli Chiumento at VyTA designs our menu with the majority products from Italy, which are cooked with natural ingredients, creating genuine meals 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 of Italian food with a twist of tradition that is brought alive by our vision, creating a unique experience

PER INIZIARE STARTER

Focaccia (V) £ 3.5
Homemade Focaccia

Zuppa di Zucca e Lenticchie (V) £ 7
Pumpkin and Lentils Soup,
White Onions, Rosemary, Thyme,
Extra Virgin Olive Oil

Bruschetta ai Pomodorini (V) £ 9.5
Organic Sourdough Bread,
Yellow and Red Datterino Tomatoes
marinated with Basil, Extra Virgin Olive Oil
(Add Stracciatella £ 3)

Arancini ai Funghi (VG) £ 9.5
Rice Arancini, Mushroom, Truffle,
Parmesan Cheese Fondue
(Add Black Truffle £ 4)

Bruschetta £ 10.5
con Prosciutto Crudo e Stracciatella
Organic Sourdough Bread,
Parma Ham, Stracciatella Cheese,
Pinenuts, Extra Virgin Olive Oil

Burrata Pugliese £ 11.5
e Prosciutto di Parma
Fresh Burrata Cheese from Puglia, Figs,
Parma Ham, Balsamic Glaze

Fritto Misto £ 13
Deep fried Squid, Baby Octopus,
Whitebait fish, Argentinian Prawns,
Lime Mayo

Polpette al Pomodoro £ 14.5
Homemade Meatballs, Tomato Sauce,
Organic Sourdough Bread, Basil

Tagliere di Affettati e Formaggi £ 19.5
Italian Artisanal Cheese
and Charcuterie Selection, Focaccia,
Extra Virgin Olive Oil, Pickles,
Nocellara Olives

PASTA

Tonnarelli ai Tre Pomodori (VG) £ 12
Tonnarelli Pasta, Plum Tomatoes,
Yellow and Red Datterino Tomatoes,
Parmesan Cheese

Pappardelle ai Funghi (VG) £ 13
Fresh Pappardelle Pasta,
Sautéed Mushrooms, Butter,
Parmesan Cheese

Orecchiette £ 14
con Asparagi Verdi e Fave (VG)
Orecchiette Pasta, Green Asparagus,
Broad Beans, Parmesan Cheese
(Add Black Truffle £ 8)

Lasagna £ 15
Homemade Lasagna,
Beef & Pork Ragu, Bechamel sauce,
Parmesan Cheese, Basil

Paccheri alla Carbonara £ 16
Homemade Paccheri Pasta, Egg Yolk,
Pecorino Cheese, Black Pepper,
Guanciale*
(Add Black Truffle £ 8)

Gnocchi al Ragu' di Cervo £ 18
Homemade Gnocchi, Deer Ragu'
(Cooked for more than 5 hours)

Paccheri con Rana Pescatrice £ 19
Homemade Paccheri Pasta, Monkfish,
Red Datterino Tomatoes,
Olives, Capers, Red Chilli

Pappardelle alla Genovese £ 19.5
Fresh Pappardelle Pasta,
Slow Cooked Beef
(Cooked for more than 10 hours),
Caramelized Onion, Parmesan Cheese

* Italian Cured Meat from Pork cheek

SECONDI MAIN

Roast Beef con Salsa Remoulad £ 18
Roast Beef, Rocket, Remoulade Sauce,
Capers Fruit, Gherkins

VyTA Burger & Chunky Chips £ 19.5
Beef Patty, Caramelised Onions,
Edam Cheese, Cos Lettuce, Bacon
Beef Tomatoes, VyTA Sauce, Potato Chips
(Add Black Truffle £ 4)

Cotoletta Milanese £ 22.5
Breadcrumbs Chicken (300gr),
Potato Wedges

INSALATE SALADS

Insalata £ 9.5
con Patate Dolci Arrosto (VG)
Roasted Sweet Potatoes, Mixed Salad Leaves,
Parmesan Cheese Flakes, Walnuts

Insalata con Zucca Arrosto (VG) £ 12.5
Roasted Pumpkin, Fried Kale, Chestnuts
Goat Cheese, Pumpkin Seeds

DOLCI DESSERTS

Cheese Cake ai Frutti Rossi (VG) £ 7.5
Red Fruit Cheese Cake

Crème Brule' (VG) £ 7.5
Cream, Sugar, Eggs, Vanilla

Tiramisù (VG) £ 8.5
(Recommended by Head Chef)
Mascarpone Cheese, Savoyard Biscuits,
Coffee, Marsala

Dolce VyTA Maritozzo (VG) £ 6
Our signature dessert: Homemade soft
Burn, filled with Chantilly Cream
and Madagascar Vanilla
Add Pistachio £ 2
Add Dark Chocolate £ 1.5

Gluten Free Options Available VG = Vegetarian V = Vegan

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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 12.5% service charge will be added to your bill.



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

Bottle: £ 58

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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