

wine list

Bubbles

Santa Margherita Prosecco Superiore D.O.C.G.	£ 6.5 / £ 30
Santa Margherita Spumante Rosè	£ 6.5 / £ 30
Franciacorta Cuvée Prestige Ca' del Bosco	£ 12 / £ 64
Champagne Philipponat Non Dose'	£ 13.5 / £ 77

Rose wines

Torresella Pinot Grigio Rose	£ 6.0 / £ 26
Santa Margherita Stilrose	£ 6.5 / £ 30

White wines

Santa Margherita Pinot Grigio Valdadige D.O.C. 2018	£ 6.5 / £ 30
Kettmeir Pinot Bianco Alto Adige DOC 2017	£ 7.5 / £ 32
Kettmeir Sauvignon Alto Adige DOC 2017	£ 8.5 / £ 38
Ca' del Bosco Corte del Lupo Bianco 2017	£ 13 / £ 110

Red wines

Torresella Cabernet I.G.T 2016	£ 6.0 / £ 26
Santa Margherita Merlot I.G.T. 2016	£ 6.5 / £ 32
Kettmeir Pinot Nero Meso Reiner Alto Adige D.O.C	£ 8.5 / £ 42
Lamole di Lamole Chianti Blue Label D.O.C.G.	£ 9 / £ 38
Mesa Buio Buio Carignano D.O.C. Riserva	£ 12 / £ 58

Dessert wines

Finca Antigua Moscatel Naturalmente Dulce 2013 Castilla-la Mancha	£ 7 / £ 33
Kettmeir Moscato Rosa Alto Adige Sudtirol 2012	£ 10 / £ 50
Vin Santo Tenute Marchese Antinori 2013	£ 15 / £ 85

breakfast

Pane Burro & Marmellata Bread, Butter, Jam	£ 3.5
Cornetto Siciliano Whole Croissant with Pistachio Custard Filling	£ 3.5
La Crostata Crostata Cake, Visciole Cherry, Ricotta	£ 4.5
Frittata Verde Baby Spinach, Asparagus Frittata	£ 7
Frittata Bianca Skinny Egg White Frittata, Avocado (add Mushrooms £3)	£ 7
VyTA Eggs Scrambled Eggs, Pancetta Bacon, Grilled Tomatoes	£ 9
Fruit Salad Seasonal Mix Fruit Salad	£ 8
Granola Mix seed Granola, yogurt or milk, mix berries	£ 9

fresh juices

Cucumber, Mint, Apple, Ginger Vitamin A ✓ Vitamin K ✓ Folate ✓ Magnesium ✓	£ 6
Beet Carrot Apple Ginger Folate ✓ Vitamin E ✓ Vitamin K ✓ Zinc ✓	£ 6
Lemon Carrot & Orange Juice Thiamine ✓ Vitamin A ✓ Vitamin C ✓	£ 6
Cucumber, Lime, Mint Vitamin A ✓ Vitamin K ✓	£ 6

breakfast meeting

served daily from 9am to midday

Colazione Dolce Juice, pastry, coffee/tea	£ 10
Colazione Salata Selection of Eggs, Juice, Coffee/Tea	£ 14.5
Colazione Completa Glass of Prosecco, Selection of Eggs, Pastry, Juice, Coffee/Tea	£ 20

brunch bottomless

served on Sunday from noon to 6pm

Prosecco Brunch Bottomless Prosecco	£ 20
Premium Brunch Bottomless Prestige or Spritz	£ 36

starters/salads

Panzerotto Fried Pizza Dough Filled with Fresh Tomato, Mozzarella Cheese and Basil	£ 10
Bruschetta ai Cinque Pomodori Misti Selection of Tomatoe: Camone, Datterini, Cherries, Beefstake Tomatoes	£ 10
VyTA Green Goddess Mix Green Salad, Fresh Fruit, Seeds	£ 10
Le Polpette Croccanti Crunchy Meatballs, Carrots and Ginger Cream, Eggs, Bread Crust	£ 11
Il Vitello Tonnato Sliced Veal, Tuna & Anchovies Mayo, Mustard, Aromatic Herbs	£ 12
Salmone e Avocado Salad with Smoked Salmon and Avocado	£ 12
Burrata e Panzanella Croutons, Tomato and Burrata Cheese	£ 14
Calamari e Zucchini al Cartoccio Fried Squid and Courgettes	£ 14
VyTA Tartar Tuscany Beef, Olives, Tomato, Anchovies, Carbonara Sauce	£ 14
Salumi e Formaggi Cooked Ham Villani, Finocchiona Salami, Punta d'Anca Bresaola, Provolone, Pecorino Cheese	£ 16.5

bar

Beer & Signature cocktails

Menabrea Draft Beer	£ 6.5
VyTA Spritz Aperol, Cocchi Rosa, Blood Orange, Soda, Prosecco	£ 12
Bellini Peach Puree, Peach Bitter, Yuzu, Prosecco	£ 12
Americano Campari, Cocchi Vermouth, Soda	£ 12
Negroni Tanquerai Gin, Cocchi Vermouth, Campari	£ 12
Negroni Sbagliato Cocchi Vermouth, Campari, Prosecco	£ 12
Espresso Martini Beluga Noble Vodka, Kalua Coffee Liquor	£ 12

mains

Market soup Daily soup	£ 9
Pasta Pomodoro e Burrata Mezza Manica, Tomato Sauce, Burrata D'Andria	£ 12
Lo Gnocco Homemade Potato Gnocchi, Clams, Chilly, Pachino Tomatoes	£ 14
Il Tagliolino Homemade Tagliolini, Cherry Tomatoes, Tiger Prawns, Pistachio crumble	£ 16
La Parmigiana Aubergines, Peeled Tomatoes, Fiordilatte Mozzarella	£ 16
La Milanese Veal Cotoletta, Datterino Tomatoes, Green Salad	£ 15
VyTA Burger Beef Burger, Caramelised Onions, Gorgonzola Cheese, Confect Tomatoes, Green Salad, Chips	£ 18
L'Agnello Lamb Chop, Bread Crust, Herbs, Crunchy Artichokes	£ 27

kids

Lasagna Ragu Lasagna, Tomato, Besciamel Sauce	£ 8
Pasta al pomodoro Penne shape pasta, Tomato Sauce	£ 8
Chicken Milanese Half Chicken Milanese Cutlet, Datterino Tomatoes, Green Salad	£ 7
Chicken Mini Burger Chicken Cotoletta, Tomatoes, Green Salad, Chips	£ 9
Frites Homemade Frites	£ 5.5
Il Gelato Daily Selection of Homemade Ice Cream	£ 6.5

dessert

Lussuria Gianduja Chocolate Tartellete, Red Berries, Caramelised Hazelnut	£ 7.5
Tiramisu Mascarpone Cream, Savoiard Biscuits, Quito coffee, Sambuca	£ 7.5
Crostata del giorno Crostata Cake of The Day	£ 7.5
Insalata di Frutta con Gelato Fruit Salad with Ice Cream	£ 7.5

"I grew up in the Roman countryside, and I carry with me a peasant culture and its innate respect for the raw materials. I aim to transmit this culture in all my dishes in the simplest, creative and most authentic way possible"

Dino De Bellis



Executive Chef VyTA

Dino De Bellis

chef choice

La Carbonara B. Cavaliere Rigatoni, Roman Guanciale Pork Cheek, Egg Yolk, Pecorino Romano	£ 13
Amatriciana Mezze Maniche, Tomato Sauce, Guanciale Pork Cheek, Pecorino Romano	£ 14
Il Cartoccio Sea Bream Fillet, Gaeta Black Olives, Capers, Cherry Tomato cooked in a parcel	£ 22
Il Risotto Risotto Ca' Del Bosco, Zafferano Navelli, Morels, Taleggio	£ 17

afternoon tea

served daily from 3pm to 6pm

Italian Merenda Glass of Prosecco, 2 Selections of pastries, Panzerotto, Choice of Coffee/Tea	£ 14.5
Premium Merenda Glass of Brut Prestige, 2 Selections of pastries, Panzerotto, Choice of Coffee/Tea	£ 24.5

pre & post theatre

Served Monday - Friday
from 4.30 pm to 7.00 pm / from 9.00 pm to 10.30 pm

Pre & Post Theatre 2 Courses with Glass of Bubbles	£ 19.95
Premium Pre & Post Theatre 3 Courses with Glass of Bubbles	£ 29.95