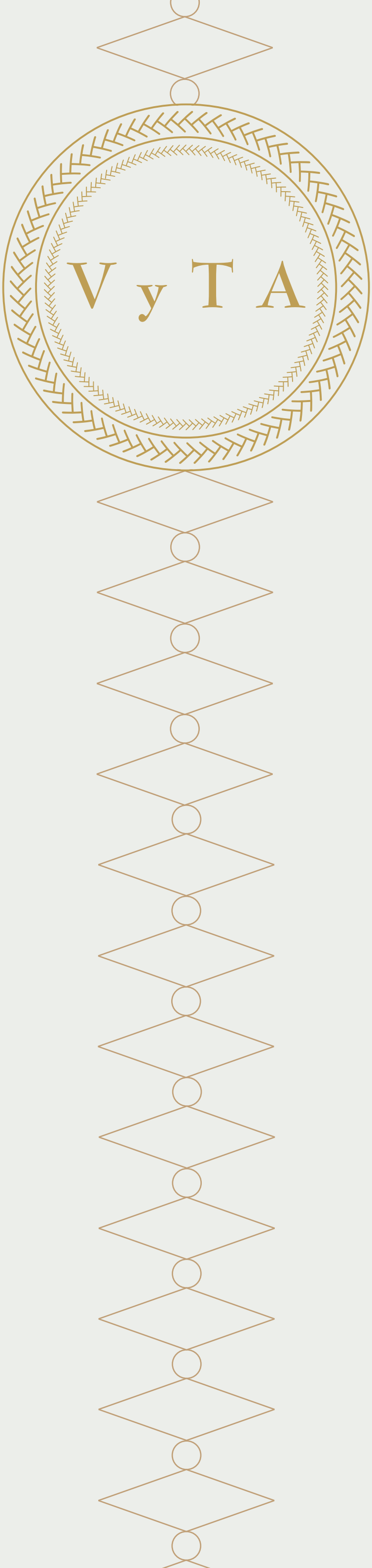




BREAKFAST

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colazione

Frittata Verde £7
Baby Spinach, Asparagus Frittata

VyTA Eggs £9
Scrambled Eggs, Pancetta Bacon, Grilled Tomatoes

Vyta Pancake £10
Pancake, Prosciutto Cotto alla Brace, Fontina Cheese

Il Bruschetta £8
Scrambled Egg, Sautee Mushrooms, Spinach, Parmigiano Reggiano

BUFFET

il buffet

Starting from £3 per item

BREAKFAST MEETING

Colazione Dolce £10
Juice, Pastry, Coffee/Tea

Colazione Salata £14.50
Selection of Eggs, Juice, Coffee/Tea

Colazione Completa £20
Glass of Prosecco, Selection of Eggs, Pastry, Juice, Coffee/Tea

HOMEMADE FRESHLY SQUEEZED JUICES

Lemon, Carrot & Orange Juice £6
Vitamin A, Vitamin K, Folate, Magnesium

Beet, Carrot, Apple, Ginger £6
Folate, Vitamin E, Vitamin K, Zinc

Cucumber, Mint, Apple, Ginger £6
Thiamine, Vitamin A, Vitamin C

Cucumber, Lime, Mint £6
Vitamin A,Vitamin

SET MENU

2 courses £19.95

*3 courses with glass of bubbles
£29.95*

PIAZZA

STARTERS

antipasti

Panzerotto £10
Fried Pizza Dough Filled with Fresh Tomato, Mozzarella and Basil

Calamari e Zucchini £14
Fried Squid and Courgettes with Black Garlic Mayo

Le Polpette £12
Crusty Meatballs, Sour Red Cabbage and Red Cabbage Mayo

Zuppa Del Giorno £10
Chef’s Choice of The Day

Prawn Carpaccio £18
Red Prawns with Marinated Vegetables, Burrata Cream and Pomegranate

Salumi e Formaggi £15
Villani Cooked Ham, Finocchiona Salami, Bresaola di Punta D’Anca, Burrata

Il Vitello Tonnato £15
Sliced Veal with Tuna, Anchovies, Mustard and Aromatic Herbs Foam

MAINS

secondi patti

Il Cartoccio £22
Wrapped Sea Bass Fillet, Gaeta Black Olives, Capers, Cherry Tomato and Potatoes

Il Risotto £17
Risotto Ca’ Del Bosco with Seasonal Mixed Mushroom

VyTA Burger £18
Homemade Beef Burger Bun, Burrata, Pesto, Beefsteak Tomatoes, Rocket Salad with Chips

Amatriciana £15
Rigatoni, Tomato Sauce, Guanciale Pork Cheek, Pecorino Romano

Gnocchi ai 4 Formaggi £14
Homemade Gnocchi with Gorgonzola, Taleggio, Pecorino and Parmigiano Reggiano

Warm Winter Salad £15
Radicchio, Endive, Heritage Carrots and Pine Nuts

Burrata e Panzanella £13
Croutons, Mix Datterino

SIDES

contorni

Triple Cooked Chips £5.5
Roasted New Potatoes £6.5
Tuscan Cabbage Cavolo Nero £5.5

RESTAURANT

STARTERS

antipasti

Octopus £9
Potato Mousse, Tomato Confit, Panzanella Crumble

Il Vitello Tonnato £15
Sliced Veal with Tuna, Anchovies Mustard & Aromatic Herbs Foam

Le Polpette £12
Crusty Meatballs, Sour Red Cabbage and Red Cabbage Mayo

Prawn Carpaccio £16
Red Prawns with Marinated Vegetables, Burrata Cream and Pomegranate

Autunno £10
Pumpkin Cream, Figs, Toasted Hazelnut and Crispy Pumpkin skin

MAINS

primi patti

Al Nero £19
Linguini,Squid Black Ink, Salmon Egg and Garlic Air

Risotto Rosa £18
Red Beetroot, Gorgonzola Cream, Candid Lemon

Il Raviolo £28
Ravioli with Genovese filling and Roasted Chestnuts with Truffle

L’Agnello £26
Boneless Lamb Rack, Winter Roasted Vegetables, Jus

Pork in the Woods £25
Pluma Di Cinta Senese, Roasted Winter Roots, Sweet Potato Cream

Il Guazzetto £19
Catch of the day, Red Fish Soup

Hot Winter Salad £15
Radicchio, Endive, Heritage Carrot and Pinenuts

KIDS MENU

Pasta Pomodoro £ 8
Penne Pasta, Tomato Sauce

Chicken Milanese £8
Half Chicken Milanese Cutlet, Datterino Tomatoes, Green Salad

Pasta Burro E Parmigiano £ 8
Burro Di Soresina and Parmigiano Reggiano 24 Mesi

SIGNATURE COCKTAILS

Sour Cherry £14
Dark Rum, Spiced Red Wine, Blood Orange, Amarena

Camomile £13
Blended Whisky, Camomile Elixir, Red Pepper Lapsang Tincture

Jalapeno £13
Blanco Tequila, Jalapeno Liqueur, Lime, Homemade Grapefruit Soda

Violet £13
Vodka, Violet, Blueberry, Lemon, Egg White, Soda

Olive Leaf Martini £13
Vodka, Dry Vermouth infused Olive Leaves, EVO Oil

Rosemary £13
Gin, Raspberry, Rosemary, Lime, Bitters, Prosecco

Smoke in The Wood £15
Bourbon Far wash, Porcini Mushroom, Sweet Vermouth, Mezcal

Artichoke £14
Dark Rum, Coffee Liqueur, Sweet Vermouth, Cynar

Garden Of Eden £14
Gin, Grapefruit Sherbet, Raspberry, Egg White, Lemon, Bitters

Pink Pepper £13
Gin, Strawberry & Pink Pepper Corns, Sweet Vermouth, Amaro Blend

Vyta Spritz £12
Bitter Verde, Lemon, Cucumber, Prosecco

DESSERTS

Lussuria £9
Gianduja Chocolate, Vanilla Tartellere, Red Berries, Caramelised Hazelnut

La Sfera £9
Chocolate Sphere, Tiramisu Cream, Quito Coffee and White Chocolate Sauce

La Zuppetta £9
Strawberry and Celery Tartare, Lemon Granita,Dried Apples

La Pera £9
Poached Pear, Dark Chocolate Sauce, White Cheese Mousse, Pistachio and Chocolate Crumble

Gelato £7
Vanilla Ice Cream with Figs and Honey

Please inform your server for any allergies or dietary requirements. Our kitchen uses nuts and regretable we cannot guarantee that any of our dishes are completely free of traces. A discretionary 13.5% service charge will be added to your bill.