

# »»» V y T A «««

## WEEKLY SPECIALS MENU

### STARTERS

**Pane ed Olio**  £ 8  
Organic Sourdough Bread, Grissini,  
Focaccia, Extra Virgin Olive Oil


**Arancini al Tartufo**  *Chef's favourite* £ 13  
Rice Arancini, Fresh Summer Truffle,  
Parmesan Cheese Fondue

**Parmigiana**  £ 11  
Aubergine Parmigiana, Tomato Sauce,  
Mozzarella Cheese, Basil

### PASTA

**Tagliolini al Pesto  
di Pistacchio**  *Chef's favourite* £ 25  
Pistachio Pesto, Pine Nuts, Walnuts,  
Pecorino Cheese  
ADD EXTRA: Guanciale £3 - Prawns £3

**Rigatoni alla Amatriciana** £ 18  
Pecorino Cheese, Tomato Sauce, Guanciale

**Tagliolini Cacio & Pepe**  £ 18  
Aged Pecorino Cheese Fondue,  
Toasted Black Pepper  
ADD EXTRA: Summer Truffle £ 5

**Truffle Tortellini**  £ 22  
Tortellini Pasta, Butter,  
Fresh Summer Truffle


### MAINS

**Polpo alla Griglia  
& Puntarelle** £ 25  
Grilled Octopus, Mayonnaise,  
Baby Chicory Salad

**Cotoletta Milanese** *Chef's favourite* £ 38  
Breadcrumbs Veal Cotoletta (min 300g),  
Mixed Salad

**Polpette Della Nonna** £ 16  
Handmade Prime Quality Meatballs,  
Tomato Sauce, Toasted Bread

### DESSERTS

**Cantucci**  £ 8  
Homemade Biscuits,  
Vin Santo Dessert Wine (50ml)

**Torta di Mele & Cannella**  £ 12  
Apple & Cinnamon Cake

### Gluten Free Options Available

 Vegetarian  Vegan

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 of 12.5% for all indoor seating with no cover charge will be added to your bill. A discretionary of 6.5% and a cover charge of £ 2 per person for all outdoor seating will be added to your bill. VAT is charged at applicable rate.

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