



Santa Margherita

GRUPPO VINICOLO


Ca'delBosco


KETTMEIR


Santa Margherita


CàMaiol


TORRESELLA


Lamole
Lamole


VISTARENNI


TENUTA
SASSOREGALE


THE PRIDE OF A SARDINIAN WINE


TERRELÍADE

»»»» VyTA ««««

Our Food Vision

Chef Marli Chiumento at VyTA designs our menu with 90% 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

Focaccia e Grissini (V) Homemade Focaccia and Grissini	£ 7
Zuppa di Zucca e Lenticchie (V) Pumpkin and Lentils Soup, White Onions, Rosemary, Thyme, Extra Virgin Olive Oil	£ 10
Bruschetta ai Pomodorini (V) Organic Sourdough Bread, Yellow and Red Datterino Tomatoes marinated with Basil, Extra Virgin Olive Oil (Add Stracciatella £ 3)	£ 12
Bruschetta con Prosciutto Crudo e Stracciatella Organic Sourdough Bread, Parma Ham, Stracciatella, Pinenuts, Extra Virgin Olive Oil	£ 13
Burrata Pugliese Fresh Burrata from Puglia, Figs, Parma Ham, Balsamic Glaze	£ 14
Arancini al Tartufo (VG) Mushroom Arancini, Truffle, Parmesan Cheese Fondue	£ 15
Fritto Misto Squid, Baby Octopus, White Bait, Argentinian Prawns, Lime Mayo	£ 16
Polpette al Pomodoro Homemade Meatballs, Tomato Sauce, Organic Sourdough Bread, Basil	£ 16
Roast Beef con Salsa Remoulade Roast Beef, Rocket, Remoulade Sauce, Capers Fruit, Gherkins	£ 18
Carne Cruda all'Albese Italian Style Steak Tartare, Sourdough Bread (Add Black Truffle £ 8)	£ 19
Tagliere di Affettati e Formaggi Italian Artisanal Cheese and Charcuterie Selection, Focaccia, Extra Virgin Olive Oil, Pickles, Nocellara Olives	£ 22

INSALATE

Insalata con Patate Dolci Arrosto (VG) Roasted Sweet Potatoes, Mixed Leaves, Parmesan Cheese Flakes, Walnuts	£ 14
Insalata con Zucca Arrosto (VG) Roasted Pumpkin, Fried Kale, Camembert Cheese, Chestnuts, Pumpkin Seeds	£ 17

PASTA

Tonnarelli ai Tre Pomodori (VG) Plum Tomatoes, Yellow and Red Datterino Tomatoes, Parmesan Cheese	£ 15
Paccheri con Radicchio e Stracciatella (VG) Radicchio, Stracciatella, Parmesan Cheese (Add Guanciale* £ 4)	£ 16
Lasagna Beef Ragu, Bechamel, Parmesan Cheese, Basil	£ 17
Orecchiette con Asparagi Verdi e Fave (VG) Green Asparagus, Broad Beans, Parmesan Cheese (Add Black Truffle £ 8)	£ 17
Paccheri alla Carbonara Egg Yolk, Pecorino Cheese, Black pepper, Guanciale* (Add Black Truffle £ 8)	£ 18
Gnocchi al Ragu' di Cervo Homemade Deer Ragu'	£ 20
Paccheri con Rana Pescatrice Monkfish, Red Datterino Tomatoes, Olives, Capers, Red Chilli	£ 21
Pappardelle alla Genovese Slow Cooked Beef (Cooked for more than 10 hours), Caramelized Onion, Parmesan Cheese	£ 21

*Italian Cured Meat from Pork

DOLCI

Cheese Cake ai Frutti Rossi (VG) Red Fruit Cheese Cake	£ 9
Crème Brule' (VG) Cream, Sugar, Eggs, Vanilla	£ 9
Tiramisù (VG) (Recommended by Head Chef) Mascarpone Cheese, Savoyard Biscuits, Coffee, Marsala	£ 9
Dolce VyTA Maritozzo (VG) Chantilly Cream, Madagascar Vanilla (Add Pistachio £ 2 - Add Dark Chocolate £ 1.5)	£ 7.5

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.