

»»»» VyTA ««««

Our Food Vision

Chef Filippo 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

Filippo Bellani

By Head Chef **Filippo Bellani**
and Sous Chef **Marli Chiumento**

ANTIPASTI

Homemade Focaccia (VG)	£ 5
Tomato Bruschetta (VG)	£ 11
Organic Sourdough Bread, Yellow and Red Datterino Tomatoes marinated with Basil and Extra Virgin Olive Oil (Add Smoked Stracciatella £ 5)	
Caponata Bruschetta (VG)	£ 12
Organic Sourdough Bread, Aubergine, Red Peppers, Celery, Red Onion, Pine Nuts, Basil, Extra Virgin Olive Oil (Add Smoked Stracciatella £ 5)	
Arancino	£ 12
Beef Ragu', Parmesan Fondue	
Vitello Tonnato	£ 13
Roasted Veal with Herbs, Tuna, Mayo, Capers, Anchovies, Gherkins	
Smoked Burrata (V)	£ 13
Rocket Salad, Red Wine and Balsamic Reduction, Strawberries	
Crispy Fresh Squid and Baby Octopus	£ 14
Homemade Lime Mayo	
Sauteed Octopus	£ 15
Smash Potatoes, Extra Virgin Olive Oil, Parsley, Fresh Chilly	
Grilled King Prawns	£ 15
Ginger, Garlic, Sriracha	
Italian Artisanal Cheese and Charcuterie Selection	£ 27
Focaccia, Extra Virgin Olive Oil, Pickles, Daikon, Radish, Nocellara Olives	

PASTA

Cacio & Pepe Rigatoni (V)	£ 16
Pecorino Cheese, Black Pepper	
Mussels Linguine	£ 17
Sauteed Mussels, Garlic, Red Chilli, White Wine, Parsley	
Sausage Ragu' Gnocchetti	£ 19
Homemade Sausage Ragu', Courgette	
Three Tomato Sauce Paccheri 2.0 (V)	£ 20
Plum Tomatoes, Yellow and Red Datterino Tomatoes, Parmesan Cheese	
Genovese Pappardelle	£ 23
Slow Cooked Beef (Cooked for more than 10 hours), Caramelized Onion, Parmesan Cheese	
Prawns Paccheri	£ 24
Argentinian Prawns, Cherry Tomatoes, Basil	

INSALATE

Strawberries and Goat Cheese Salad (VG)	£ 14
Mixed Leaf, Red Wine and Balsamic Reduction, Pistachios	
Caesar Salad	£ 15
Roasted Chicken, Cos Lettuce, Caesar Dressing, Guanciale*, Croutons	
Prawns and Avocado Salad	£ 16
Rocket Salad, Baby Spinach, Cucumber, Chickpeas, Spicy Yogurt Dressing, Hazelnuts	

SECONDI

Beef Burger	£ 20
Beef Patty, Caramelised Onions, Edam Cheese, Cos Lettuce, Beef Tomatoes, Bacon, VyTA Sauce, Homemade Potato Chips	
Pan Seared Cod	£ 26
Caramelised Baby Carrots, Green Peas Puree	
Milanese	£ 27
Breadcrumbs Chicken (300gr), Potato Chips	

CONTORNI

Mix Salad (VG)	£ 7
Mixed Leaf, Yellow and Red Datterino Tomatoes, Cucumber, Balsamic Vinegar	
Caponata (VG)	£ 8
Aubergine, Red Peppers, Celery, Red Onion, Pine Nuts, Basil, Extra Virgin Olive Oil	
Homemade Potato Chips (VG)	£ 8

DOLCI

Classic Maritozzo (V)	£ 7,5
Chantilly Cream and Madagascar Vanilla	
Dark Chocolate Maritozzo (V)	£ 9
Callebaut Dark Chocolate, Chantilly Cream, Chocolate Crumble	
Pistachio Maritozzo (V)	£ 9,5
Callebaut White Chocolate, 100% Pistachio and Pistachio Crumble	
Pistachio Tiramisù (V) (Recommended by Head Chef)	£ 9
Sicilian Pistachio, Mascarpone, Savoyard Biscuit, Coffee, Marsala	
Red Fruits Cheese Cake (V)	£ 9
Gelato Fior di Panna (V)	£ 7
Chocolate Cookie Crumble	

Gluten Free Options Available V= Vegetarian VG = Vegan

*Italian Cured Meat from Pork

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aPlease 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.



Santa Margherita

GRUPPO VINICOLO


Ca'delBosco


KETTMEIR


Santa Margherita


CàMaiol


TORRESELLA


Lamole
Lamiole


VISTARENNI


TENUTA
SASSOREGALE


THE PRIDE OF A SARDINIAN WINE


TERRELÍADE