

VyTA

WELCOME TO VyTA, WHERE WE CELEBRATE THE ITALIAN TRADITION OF SHARING FOOD WITH LOVED ONES. ALL OF OUR DISHES ARE DESIGNED TO BE SHARED AT THE TABLE, ENCOURAGING CONVERSATION AND CONNECTION OVER EXCEPTIONAL INGREDIENTS AND AUTHENTIC FLAVOURS. WE RECOMMEND MULTIPLE DISHES TO ENJOY THEM TOGETHER - THIS IS HOW ITALIANS TRULY DINE

STARTERS

MARINATED OLIVES Cerignola olives marinated in smoked paprika and lime juice.	£6
ALMONDS (N) Roasted almonds with olive oil and salt.	£7
SOUP OF THE DAY Served with foccacia. Ask your waiter about our soup of the day!	£14
PAN CON TOMATE WITH IBERICO TOMATO (G, V) Toasted sourdough, rubbed with garlic. Marinated & grated iberico tomato.	£13
FOCCACIA OF THE DAY (V, G)	£8
BEEF TARTARE (G, F, E, SD) Classic beef tartare with soy cured egg yolk, served with Sourdough.	£16
SCALLOPS (SH, D, SO) 3 Seared scallops, served on the shell with ponzu butter & caramelised onion.	£16

SALADS

CAESAR SALAD (F, D, E, G) Whole baby gem, packed with anchovies & dressing. Served with sourdough crumbs & shaved parmesan.	£15
ADD CHICKEN + £5	
CALAMARI SALAD (SH, SE, N, G) Frisee lettuce, green apple, radicchio, cashew nuts, banana crispy calamari with an orange soy vinaigrette.	£16

SIDES

SKIN ON FRIES & ROSEMARY AND PARMESAN (SD, C, D)	£8
CREAMY SPINACH (D)	£8
SAUTEED MUSHROOMS	£8
WINTER TOMATO SALAD WITH TROPEA (SD)	£9

SUNDAY ROASTS
AVAILABLE EVERY SUNDAY
FROM JUST £19PP
**Subject to availability*

MAINS

LOBSTER & TENDERSTEM LINGUINE (E, D, G, SH, CR) Creamy butter sauce with a mix of finely chopped chilli, parsley, garlic and extra virgin olive oil. Served with poached lobster & fresh tenderstem. Can be served Gluten Free*	£25
CHICKEN MILANESE (E, G, SD, C) Served with fries, roasted lemon ketchup & mayo.	£16
WILD MUSHROOM SCIALATELLI (D, G, SD, V) Braised wild mushroom, served in a creamy sauce with a touch of truffle oil.	£17
PAPPARDELE ALLA GENOVESE (G, SD, C) Genovese Beef & Onion sauce slow cooked for 48 hours. Can be served Gluten Free*	£22
BEEF FILLET STEAK (D, C) 250g Fillet served with mashed potato and peppercorn sauce.	£31
DUCK BREAST RISOTTO & ROSEMARY AIOLI (C, E, SD) Creamy risotto rice, cooked in a rich stock cooked for 48 hours with blueberries. Duck served pink.	£27
LAMB RAGU MAFALDINE (G, D, C, SD) Slow cooked lamb served in a rich red wine and tomato sauce. Can be served Gluten Free*	£20
FABADA WITH CALABRESE (G, C, SD) Spanish bean stew with smoked pork sausage and served with sourdough.	£19
BRAISED OX-CHEEK WITH MASH (C, D, SD) Braised ox-cheek served with roasted yellow and red peppers & red wine jus.	£23
SALMON SALSA VERDE EL VINO (F, D, SD) Green beurre blanc sauce surrounding a pan-fried salmon that sits on top of fragrant pickled veg.	£18
BRAISED LEEKS WITH HAZELNUTS (N, C, V) Charred leeks braised in a rich vegetable stock. Served with crispy leeks and marinated hazelnuts.	£15
SALT BAKED SEABASS (F, E, D, SD) 1KG Seabass marinated and served with a beurre blanc sauce. *Serves 2	£55

DESSERTS

HAZELNUT PRALINE ÉCLAIR (E, D, N, G) Choux pastry filled with a praline mousse served with ice-cream.	£8
PISTACHIO TIRAMISU (D, G, N) A classic tiramisu, with pistachio paste & crumbs on top.	£12
DOLCE VYTA MARITOTZO (G, D, E, V) Soft, fluffy Roman-style sweet buns filled with luscious Chantilly Cream and Madagascar Vanilla. Add Pistachio £2 Add Dark Chocolate £1.5	£6
CINNAMON AND COCONUT CHEESECAKE (D, G) Classic cheesecake with cinnamon and coconut.	£9

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. 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.
(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide