



V y T A

Lunch MENU

2 COURSE £18 / 3 COURSE £21
12PM-4PM MON-FRI

STARTER

SOUP OF THE DAY

Served with focaccia. Ask your waiter about our soup of the day!

BEEF CARPACCIO (E, D, MU) +£4 SUPPLEMENT

Served with truffle, parmesan and mustard

TRUFFLE ARANCINI (G, N, F, D, CR, SO, SD, C, P, SE)

Served with parmesan sauce

FRIED SQUID (G, E, F, MO, N)

Served with tartare sauce and lemon wedge

MAIN COURSES

RAVIOLI RICOTTA E SPINACI (G,D,C,E,CR,MO,SH,F,SO)

Served with cherry tomato sauce

TAGLIATELLE TOMATO SAUCE (G,D,C,E)

Served with buffalo mozzarella

CAESAR SALAD (G, D, E, N)

Whole baby gem, packed with anchovies and dressing. Served with sourdough crumbs and shaved parmesan.

Add chicken +£5

FETTUCCINE FUNGHI PORCINI (G, D, E, CR, MO, SH, F, SO, C)

CHICKEN MILANESE (G, D, E, MU, SO, N)

Served with rocket, parmesan and lemon wedge

PAN FRIED SEA BASS (D, F) +£5 SUPPLEMENT

Served with sauteèd spinach

BEEF FILLET +£10 SUPPLEMENT

Served with rosemary potatoes. Add peppercorn sauce +£3

DESSERTS

CLASSIC MARITOZZO (G, D, E, N)

Soft, fluffy Roman-style sweet buns filled with luscious Chantilly Cream and Madagascar Vanilla.

SORBET

SIDES

FRENCH FRIES (G, N) £6

Add parmesan +£2/Add fresh truffle +£5

ROSEMARY POTATOES £7

SAUTÈED SPINACH (D) £8

TENDERSTEM BROCCOLI £8

Served with maldon salt and garlic

ROCKET AND PARMESAN (D) £6

KEY TO ALLERGIES AND DIETS

(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
Kindly consult our staff regarding possible variations. Please be advised that our kitchen handles a wide range of food products; therefore, we are unable to accommodate severe allergies.

A discretionary 12.5% service charge will be added to your bill. VAT is charged at applicable rate

