

# »»» VyTA «««

## Mother's Day

Thank you , Mum ! For being my "VyTA".

£ 32 per person

Amuse-bouche on arrival

### starters

#### **La Vellutata**

Warm Asparagus Soup,  
Balsamic Reduction

### mains

#### **Linguine all'Astice**

Tagliatelle with Lobster,  
Confit Tomato and Basil

or

#### **L'Anatra**

Honey Glazed Duck Breast,  
Swiss Chard and Hazelnuts

or

#### **Il Polpo**

Seared Octopus,  
Smoked Potatoes

### dessert

#### **La Zuppetta**

Apple and Strawberries Tartare,  
Lemon Granite

£ 57 per person

Amuse-bouche on arrival

### starters

#### **La Vellutata**

Warm Asparagus Soup,  
Balsamic Reduction

#### **Le Capesante**

Seared Scallops,  
Pumpkin Cream and Coffee

### pasta

#### **Linguine all'Astice**

Tagliatelle with Lobster,  
Confit Tomato and Basil

### main

#### **L'Anatra**

Honey Glazed Duck Breast,  
Swiss Chard and Hazelnuts

or

#### **Il Polpo**

Seared Octopus,  
Smoked Potatoes

#### **Hot Winter Salad**

Radicchio, Endive, Heritage Carrot  
and Pine Nuts Dressing

### dessert

#### **La Sfera**

Chocolate Sphere, Tiramisu Cream,  
Coffee and White Chocolate Sauce

@VyTACoventGarden