

»»»» 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	Arancini	£ 13
		Beef Ragù and Parmesan Fondue	
Bruschetta	£ 11	Sauteed Octopus	£ 15
Focaccia, Cherry Tomatoes marinated with Basil and Extra Virgin Olive Oil (VG) (Add Smoked Stracciatella £ 5)		Potatoes and Parsley	
Crispy Tortellini	£ 12	Grilled King Prawns	£ 15
Ricotta, Spinach and Parmesan Fondue (V)		Ginger, Garlic and Sriracha	
Crispy Fresh Squid	£ 13	Prawn Salad	£ 16
Homemade Lime Mayo		Cos Lettuce, Cherry Tomatoes, Cucumber, Hazelnuts and Lemon Dressing	
Smoked Burrata	£ 13	Italian Artisanal Cheese and Charcuterie Selection	£ 27
Sauteed Mushroom (V)		Focaccia, Extra Virgin Olive Oil, Pickles, Daikon, Radish and Nocellara Olives	

PASTA

Cacio & Pepe Rigatoni (V)	£ 16
Parmesan and Pecorino Cheese and Black Pepper	
Three Tomato Sauce Conchiglie (V)	£ 17
Plum Tomatoes, Datterino Tomatoes and Yellow Tomatoes, Basil	
Carbonara Rigatoni	£ 19
Egg Yolk, Guanciale*, Black Pepper, Parmesan and Pecorino Cheese	
Genovese Pappardelle	£ 24
Slow Cooked Beef (Cooked for more than 10 hours), Caramelized Onion and Parmesan Cheese	
Prawns Linguine	£ 25
Argentinian Prawns, Cherry Tomatoes and Basil	
Octopus Linguine	£ 26
Sauteed Octopus, Garlic, Red Chilli, White Wine and Parsley	

*Italian Cured Meat from Pork

SECONDI

Chilli Cheese Burger	£ 19
Beef Patty, Cheddar and Leicester Cheese, Chilli Mustard, Red Peppers, Worcestershire Sauce, Cos Lettuce and Mayo	
Pan Seared Cod	£ 26
Mango Chutney, Cauliflower Velouté	
Milanese	£ 28
Breadcrumbs Chicken and roasted Potatoes (300gr)	
DOLCI	
Traditional Tiramisù	£ 9
Mascarpone, Savoyard Biscuit, Coffee and Marsala (V)	
Strawberry Cheesecake (V)	£ 9

Gluten Free Options Available V= Vegetarian VG = 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 13.5% service charge will be added to your bill.



Santa Margherita

GRUPPO VINICOLO


Ca'del Bosco


KETTMEIR


Santa Margherita


Cà Maiol


TORRESELLA


Lamole
Lamole


VISTARENNI


TENUTA
SASSOREGALE


MESA
THE PRIDE OF A SARDINIAN WINE


TERRELÍADE