

Our Food Vision

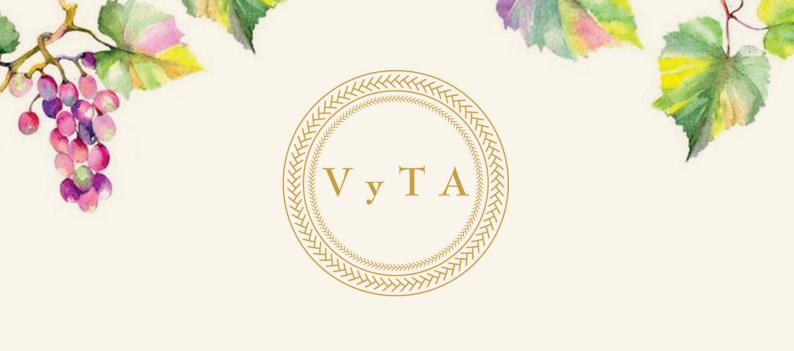
Chef Filippo at VyTA designs our menu with 90% products from Italy, which are cooked with natural ingredients, creating genuine meals with simplicity of a modern Italian cuisine. Inspired by the raw elements offered by nature, we reinterpret timeless quality dishes. We pride ourselves offering exceptional warmth of Italian food with a twist of tradition that is brought alive by our vision, creating a unique experience

ANTIDACTI

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

ANTIPASTI —			
Homemade Focaccia (VG)	£ 5	Arancini Beef Ragu' and Parmesan Fondue	£ 13
Bruschetta	£ 11.5	•	
Focaccia, Cherry Tomatoes marinated with Basil		Sauteed Octopus	£ 15
and Extra Virgin Olive Oil (VG)		Potatoes and Parsley	
(Add Smoked Stracciatella £ 6)		C.:!!. 1 V: D	0.15
		Grilled King Prawns Ginger, Garlic and Sriracha	£ 15
Crispy Tortellini	£ 12.5	Ginger, Garne and Stracha	
Ricotta, Spinach and Parmesan Fondue (V)		Prawn Salad	£ 16
0.1 P. 1.0 1.1		Cos Lettuce, Cherry Tomatoes, Cucumber,	
Crispy Fresh Squid	£ 13.5	Hazelnuts and Lemon Dressing	
Homemade Lime Mayo		-	
Smoked Burrata	C 12	Italian Artisanal Cheese and Charcuterie Selection	£ 27
Sauteed Mushroom (V)	£ 13	Focaccia, Extra Virgin Olive Oil, Pickles, Daikon,	
Sauteed Musificoni (V)		Radish and Nocellara Olives	
PASTA —		SECONDI —	
Cacio & Pepe Rigatoni (V)	£ 16	Chilli Cheese Burger	£ 19
Parmesan and Pecorino Cheese and Black Pepper	2 10	Beef Patty, Cheddar and Leicester Cheese, Chilli Mustard,	~ 17
		Red Peppers, Worcestershire Sauce, Cos Lettuce and Mayo	,
Three Tomato Sauce Conchiglie (V)	£ 17	Tion 1 opposit, we controlled chance, coor zerouse and 1 any c	
Plum Tomatoes, Datterino Tomatoes and Yellow Tomatoes, Basil		Pan Seared Cod	6.26.5
			£ 26.5
Carbonara Rigatoni	£ 19	Mango Chutney, Cauliflower Velouté	
Egg Yolk, Guanciale*, Black Pepper,			
Parmesan and Pecorino Cheese		Milanese	£ 28
		Breadcrumbed Chicken and roasted Potatoes (300gr)	
Genovese Pappardelle	£ 24		
Slow Cooked Beef (Cooked for more than 10 hours),			
Caramelized Onion and Parmesan Cheese			
Durayana I in anin a	6.05	CONTORNI —	
Prawns Linguine Argentinian Prawns, Cherry Tomatoes and Basil	£ 25		
Argentinian Frawns, Cherry Tolliatoes and Dash		Mix Salad (VG)	£8
Octopus Linguine	£ 26	11111 0 11111 (10)	~ 0
Sauteed Octopus, Garlic, Red Chilli, White Wine and Parsle		Roasted Potatoes (VG)	£ 8
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*Italian Cured Meat from Pork		Chips (VG)	£ 8

Gluten Free Options Available V= Vegetarian VG = Vegan



Santa Margherita GRUPPO VINICOLO

