



90 % of VyTA products come from Italy, we love to cook with natural ingredients that mixed properly give you a genuine dish to understand the simplicity of Italian cuisine.

Our food philosophy is all about authentic Italy with a contemporary approach.

Inspired by the raw elements offered by nature, we reinterpret timeless- quality Italian dishes to offer you what Italian quality means today.

Our food is carefully prepared using high-quality, seasonal ingredients and using traditional cooking methods.

Is intended to be eaten and enjoyed slowly for the best experience.

We pride ourselves in offering exceptional ingredients, paired with a unique atmosphere.

Cooked by Head Chef
Filippo Bellani
@FILIPPO_BELLANI

STARTERS

Fried fresh Squid served with Lemon and Black Ink Mayo £ 13
Fresh Squid with homemade Black Ink Mayo contains alcohol

Polenta Chips served with Black Truffle Mayo (VG) £ 9
Homemade Polenta Chips with homemade Truffle Mayo

Smoked Burrata served with caramelized Figs, Parma Ham and Red Wine Reduction £ 13

Pan Seared Scallops served with Red Pepper Sauce, Caponata and crunchy Guanciale** £ 14
Pan-fried Scallops with a Relish of chopped Eggplant and Assorted Vegetables

Parma Ham and Burrata Cheese from Puglia £ 11

Cheese and Charcuterie Selection £ 17
served with fresh Focaccia, Extra Virgin Olive Oil, Pickles, Daikon, Radish, Figs and Nocellara Olives Selection of Italian artisanal Cheeses and Meats (1-2 pax)

PASTAS

Tonnarelli with Homemade Tomato Sauce (VG) £ 16
Homemade Tomato Sauce, Extra Virgin Olive Oil, Basil (add Stracciatella from Puglia £ 6)

Homemade Pasta with Basil Pesto (VG) £ 18
Basil Pesto - Extra Virgin Olive Oil from Liguria, Pinenuts, Pecorino, Parmesan Cheese (add Stracciatella from Puglia £ 6)

Fresh Pappardelle with Mushroom (VG) £ 18
Pappardelle, sautéed Mushrooms, Parsley

Black Truffle Cacio e Pepe (VG) £ 22
Tonnarelli, Black pepper and Pecorino Romano

SALADS

Caesar Salad served with roasted Chicken and Croutons £ 20
Green Salad of Romaine Lettuce, Croutons, dressed with Olive Oil, Parsley, Mayo, Anchovies, Garlic, Parmesan Cheese and Black Pepper, crispy Guanciale with roasted Chicken on Herbs

Squid Salad with Fennel, Orange, Pomegranate, Olives and fresh Chilly £ 15
Fresh sliced Squid, marinated Fennel, Orange, Taggiasca Olives

Sweet and Sour Figs & Goat Cheese Salad (VG) £ 14
Baby Lettuce, Endive, Figs, Goat Cheese, Olive Oil, Lemon Juice, Red Wine Reduction and Hazelnuts

Buffalo Mozzarella Caprese Style (VG) £ 13
Buffalo Mozzarella from Campania with Heirloom Tomatoes, Basil and Extra Virgin Olive Oil

Burrata Salad (VG) £ 12
with **Heritage Tomatoes**
Burrata, Cherry Tomatoes, (Brandywine Pink), Green (Evergreen), Yellow (Golden Sunburst), Red Onion and Croutons

Fresh Pappardelle with Genovese sauce £ 22
Slow cooked Beef, caramelized Onion, Black Pepper and Parmesan (add Black Truffle £ 9)

Tonnarelli with Courgette Cream and King Prawns £ 25
Home made pasta, Courgette Cream and Sautéed King Prawns (add Stracciatella from Puglia £ 6)

Homemade Pasta with Octopus, Scallops and Clams £ 26
Homemade Pasta with sautéed Octopus, Scallops and Clams, White Wine, Garlic, fresh Chilli, Lemon Zest and Parsley

MAINS

Fennel Steak served with Baby Spinach (Vegan) £ 16
Fennel Gratin with Pistachio, Breadcrumb and Herbs, sauteed Baby Spinach

Black Rice with Franciacorta and Lemon Zest (VG) £ 20
(Cooking time: 10-15 min)
(Add Octopus £ 5)

VyTA Burger with Chips £ 22
Beef, Baby Lettuce, grilled Pepper, spicy Smoked Burrata, fried Onion (Cooked only Medium/Medium Well)

Roasted Baby Chicken served with Mustard from Cremona £ 25
(Cooking time: 15-20 min)

Grilled Octopus served with roasted Baby Potatoes £ 26

Sea Bream with Sicilian Caponata £ 26
Deep fried Sea Bream, with a Relish of chopped Eggplant and assorted Vegetables

Beef Fillet served with Mix grilled Vegetables £ 35
(200 grams)
Chef recommendation Medium Rare (Cooking time: 15-20 min)

SIDES

Chips £ 6 (VG)

Chips with Truffle £ 7 (VG)

Grilled Vegetables £ 7 (VG)

Sicilian Caponata £ 7 (VG)

Mixed Salad £ 5 (VG)

DESSERTS

Salted Caramel Fondant served with Vanilla Ice Cream (VG) £ 12
Warm Salted Caramel Cake with Vanilla Ice Cream (Cooking time: 12 min)

Tiramisù (VG) £ 9
Mascarpone Cream, Savoyard Biscuit, Coffee and Cocoa Powder

VyTA Hazelnut Semi-Freddo (VG) £ 9
Hazelnut Semi-Freddo

Vanilla Panna Cotta served with Confit Figs (VG) £ 9
Vanilla Panna Cotta and Slow Cooked Figs

Vanilla Ice Cream Affogato (VG) £ 8
Tradional Italian Dessert with Vanilla Ice Cream

KIDS MENU

* AVAILABLE ONLY UNDER 12 YEARS OLD

Tonnarelli Tomato Sauce (VG) £ 10
Fresh Tomato and Basil (60 grams)

Fresh Tonnarelli with Butter (VG) £ 9
(60 grams)

Chicken Milanese and Chips £ 12
Pan Fried boneless Chicken and Chips

Italian Fish and Chips £ 13
Marinated on Extra Virgin Olive Oil, mixed Herbs

Drinks menu available
please ask one of your staff members

VG = Vegetarian

** Guanciale is aged at least 3 months after being lightly rubbed with salt and covered with ground black pepper or chili pepper.

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.