

»»»» VyTA ««««

Our Food Vision

Chef Filippo at VyTA design our menu with 90% product from Italy that are cooked with natural ingredients that create genuine dishes 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 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 Rosemary Focaccia (VG)	£ 4
Mix Salad (VG) with Cherry Tomatoes and Cucumber (Add Prawns £ 5 Add Goat Cheese £ 3.5 Add Smoked Stracciatella £ 5)	£ 6
Smoked Burrata with Parsnip and Sweet Potato Chips (V)	£ 10.5
Spinach and Mozzarella Cheese Arancini (V)	£ 11
Fried Polenta with Slow Cooked Beef, Caramelised Onion and Parmesan Fondue (Chef Recommendation)	£ 11
Crispy Fresh Squid with Homemade Lime Mayo	£ 11
Bruschetta on Homemade Focaccia with Cherry Tomatoes marinated with Basil, Extra Virgin Olive Oil, Salt and Pepper (VG) (Add Smoked Stracciatella £ 5)	£ 9
Crispy King Prawns marinated with Ginger, Garlic and Sriracha	£ 13
Italian Artisanal Cheese and Charcuterie Selection with fresh Focaccia, Extra Virgin Olive Oil, Pickles, Daikon, Radish and Nocellara Olives	£ 26

PASTA

Paccheri with Broccoli Cream, Confit Tomatoes, Hazelnut and Salted Ricotta (V)	£ 15
Paccheri with Homemade Walnuts Pesto and Parmesan Fondue (V)	£ 17
Bucatini with Wild Forest Mushroom (V)	£ 17
Pappardelle with Homemade Veal and Beef Ragù' (Cooked for more than 4 hours)	£ 19
Pappardelle with Slow Cooked Beef, Caramelised Onion and Parmesan Cheese (Cooked for more than 10 hours)	£ 19
Bucatini with Cherry Tomatoes and Argentinian Prawns	£ 21

SECONDI

VyTA Burger with Charcoal Bun, Provola Cheese, Pancetta, Gherkins, Lettuce, Beef Tomato, Sriracha Mayo and Onion Rings (Add Fried Egg £ 2.5)	£ 23
Pan Seared Cod with Mango Chutney and Cauliflower Mayo	£ 25
Tagliata with Roast Potatoes (Medium Rare recommended by Head Chef)	£ 28

PIZZA (12 inches)

Wednesday to Sunday

Margherita (V) San Marzano DOP Hand crush Plum Tomatoes, Fior di Latte Cheese, Extra Virgin Olive Oil, Basil (Add Smoked Stracciatella £ 5)	£ 12
Spicy Salami San Marzano DOP Hand crush Plum Tomatoes, Fior di Latte Cheese, Italian Spicy Salmi, Extra Virgin Olive Oil (Add Smoked Stracciatella £ 5)	£ 16
Grill Vegetables (V) San Marzano DOP Hand crush Plum Tomatoes, Fior di Latte Cheese, Broccoli, Grilled Pepper, Pine Nuts, Crispy Onions, Extra Virgin Olive Oil (Add Smoked Stracciatella £ 5)	£ 16
Cooked Ham San Marzano DOP Hand crush Plum Tomatoes, Fior di Latte Cheese, Cooked Ham, Extra Virgin Olive Oil (Add Smoked Stracciatella £ 5)	£ 16
Sausage and Roasted Potatoes White Base with Fior di Latte Cheese, Italian Fresh Sausage, Roasted Potatoes, Extra Virgin Olive Oil (Add Smoked Stracciatella £ 5)	£ 18

DOLCI

Homemade Vanilla Ice Cream (Make it Affogato £ 2.5) (V)	£ 6
Tiramisù with Mascarpone, Savoyard Biscuit, Coffee and Marsala (V)	£ 9

Gluten Free Option Available V= Vegetarian VG = Vegan

@VyTACoventGarden @Filippo_Bellani www.VyTACoventGarden.co.uk

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