

VyTA

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Starters

CAPRESE SALAD (D)	15
<i>Buffalo mozzarella, sliced tomato and basil.</i>	
BEEF CARPACCIO (E, D, MU)	16
<i>with truffle, Parmesan and mustard.</i>	
AUBERGINE PARMIGIANA	14
<i>(G, D, C, E, SD, MU, N, SO, P, SE, F)</i>	
TRUFFLE ARANCINI	12
<i>(G, N, F, D, CR, SO, SD, C, P, SE)</i>	
<i>with Parmesan dip sauce.</i>	
FRIED SQUID (G, E, F, MO, N)	16
<i>with tartare sauce and lemon wedge.</i>	
HOMEMADE FOCACCIA (G)	8
MARINATED OLIVES	6
<i>Cerignola olives marinated with EVO and garlic.</i>	
SOUP OF THE DAY	14
<i>with focaccia bread. Ask to your waiter about the kind available.</i>	
ROASTED ALMONDS (N)	6
<i>with olive oil and salt.</i>	

Pastas

TAGLIATELLE BOLOGNESE (G,D,C,E,SD)	19
RAVIOLI RICOTTA E SPINACI	17
<i>(G,D,C,E,CR,MO,SH,F,SO)</i>	
<i>with cherry tomato sauce.</i>	
FETTUCCINE FUNGHI PORCINI	19
<i>(G,D,E,CR,MO,SH,F,SO,C)</i>	
TRUFFLE GNOCCHI (G,D,E,CR,MO,SH,F,SO,C),	22
<i>with butter and fresh truffle.</i>	
TONNARELLO LOBSTER (G,C,E,F,SD,CR)	41
TAGLIATELLE TOMATO SAUCE (G,D,C,E)	18
<i>with buffalo mozzarella</i>	
CLASSIC BEEF LASAGNA	19
<i>(G,D,C,E,SD,MU,N,SO,P,SE,F)</i>	
RICOTTA AND SPINACH LASAGNA	18
<i>(G,D,C,E,SD,MU,N,SO,P,SE,F)</i>	
TROFIE AL PESTO*(G,D,C,E,N,P)	18

*can be done gluten free

Mains

MILANESE CHICKEN (G, D, E, MU, SO, N)	18
<i>with rocket, parmesan and lemon wedge.</i>	
GRILLED SALMON (F)	21
<i>with green beans.</i>	
PAN FRIED SEA BASS (D, F)	29
<i>with Sauteed spinach.</i>	
BEEF FILLET	31
<i>with rosemary potatoes.</i>	
<i>+ add peppercorn sauce £3</i>	

Salads

CAESAR SALAD (G, D, E, N)	15
<i>Whole baby gem, packed with anchovies and dressing. Served with sourdough crumbs and shaved Parmesan. + add chicken £5</i>	
SALMON SALAD (D, E, F, SD, MU, SE)	22
<i>Salmon fillet, rocket, lamb's lettuce, datterino tomatoes, steamed beans and boiled egg.</i>	
MIXED SALAD	16
<i>Rocket, lamb's lettuce, avocado, datterini tomatoes, olives, capers and seeds.</i>	
<i>+ add chicken £5</i>	

Sides

FRENCH FRIES (G, N)	6
<i>add parmesan £ 2 + add fresh truffle £5</i>	
ROSEMARY POTATOES	7
SAUTÉED SPINACH (D)	8
TENDERSTEEM BROCCOLI	8
<i>with Maldon salt and garlic.</i>	
ROCKET AND PARMESAN (D)	6

KEY TO ALLERGIES AND DIETS

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide

Kindly consult our staff regarding possible variations. Please be advised that our kitchen handles a wide range of food products; therefore, we are unable to accommodate severe allergies. A discretionary 12.5% service charge will be added to your bill. VAT is charged at applicable rate.