



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.

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

Cooked by Head Chef
Francesco Alvino
@ALVIN.CHEF
and his Sous Chef
Filippo Bellani
@FILIPPO_BELLANI

STARTERS

**Fried fresh Squid served with
Lemon and Black Ink Mayo** £ 13.00
Fresh Squid with homemade Black Ink Mayo*
contains alcohol

**Pan Seared Scallops
served with Red Pepper Sauce,
Caponata and crunchy Guanciale**** £ 11.00
Pan-fried Scallops
with a Relish of chopped Eggplant
and Assorted Vegetables

Cheese and Charcuterie Selection £ 16.00
served with fresh Focaccia,
Extra Virgin Olive Oil, Pickles, Daikon,
Radish, Figs and Nocellara Olives Selection
of Italian artisanal Cheeses and Meats

**Polenta Chips
served with Black Truffle Mayo (VG)** £ 8.00*
Homemade Polenta Chips
with homemade Truffle Mayo

**Smoked Burrata
served with caramelized Figs,
Parma Ham and Red Wine Reduction** £ 12.00

**Parma Ham
and Burrata Cheese from Puglia** £ 10.00

MAINS

**Fennel Steak
served with Baby Spinach (VG)** £ 15.00
Fennel Gratin with Pistachio,
Breadcrumb and Herbs, sauteed Baby Spinach

**Black Rice with Franciacorta
and Lemon Zest (VG)** £ 20.00
(Cooking time: 20-25 min)
(Add Octopus £ 5)

VyTA Burger with Chips £ 22.00
Beef, Baby Lettuce, grilled Pepper,
spicy Smoked Burrata, fried Onion
(Cooked only Medium/Medium Well)

**Roasted Baby Chicken
served with Mustard from Cremona** £ 25.00
(Cooking time: 15-20 min)

**Grilled Octopus
served with roasted Baby Potatoes** £ 25.00

SALADS

**Caesar Salad served with
roasted Chicken and Croutons** £ 16.00
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** £ 15.00
Fresh sliced Squid, marinated Fennel,
Orange, Taggiasca Olives

**Sweet and Sour Figs
& Goat Cheese Salad (VG)** £ 12.00
Baby Lettuce, Endive, Figs, Goat Cheese,
Olive Oil, Lemon Juice, Red Wine Reduction
and Hazelnuts

**Buffalo Mozzarella
Caprese Style (VG)** £ 12.00
Buffalo Mozzarella from Campania
with Heirloom Tomatoes,
Basil and Extra Virgin Olive Oil

Burrata Salad (VG) £12.00
with Heritage Tomatoes
Burrata, Cherry Tomatoes, (Brandywine Pink),
Green (Evergreen), Yellow (Golden Sunburst),
Red Onion and Croutons

**Sea Bream
with Sicilian Caponata** £ 25.00
Pan Fried Sea Bream,
with a Relish of chopped Eggplant
and assorted Vegetables

**Beef Fillet served with
Mix grilled Vegetables** £ 35.00
(200 grams)
Chef recommendation Medium Rare
(Cooking time: 15-20 min)

SIDES

Chips £ 6.00 (VG)

Chips with Truffle £ 7.00 (VG)

Grilled Vegetables £ 7.00 (VG)

Sicilian Caponata £ 7.00 (VG)

Mixed Salad £ 5.00 (VG)

PASTAS

Tonnarelli with Tomato Sauce (VG) £ 16.00
Homemade Tomato Sauce,
Extra Virgin Olive Oil, Basil

**Homemade Pasta
with Basil Pesto (VG)** £ 18.00
Basil Pesto - Extra Virgin Olive Oil from Liguria,
Pinenuts, Pecorino, Parmesan Cheese

Carbonara £ 18.00
Tonnarelli, Egg Yolk, Pecorino Romano,
Guanciale
(add Black Truffle £ 9.00)

**Fresh Pappardelle
with Mushroom (VG)** £ 18.00
Pappardelle, sautéed Mushrooms, Parsley

**Fresh Pappardelle
with Genovese sauce** £ 20.00
Slow cooked Beef, caramelized Onion,
Black Pepper and Parmesan
(add Black Truffle £ 9.00)

Black Truffe Cacio e Pepe (VG) £ 20.00
Tonnarelli, Black pepper
and Pecorino Romano

**Homemade Pasta
with Octopus, Scallops and Clams** £ 23.00
Homemade Pasta with sautéed Octopus,
Scallops and Clams, White Wine, Garlic,
fresh Chilli, Lemon Zest and Parsley

DESSERTS

**Salted Caramel Fondant
served with White Miso Ice Cream (VG)** £11.00
Warm Salted Caramel Cake
with Miso Ice Cream
(Cooking time: 12 min)

Tiramisù (VG) £ 8.00
Mascarpone Cream, Savoyard Biscuit, Coffee
and Cocoa Powder

VyTA Hazelnut Semi-Freddo (VG) £ 8.00
Hazelnut Semi-Freddo

**Vanilla Panna Cotta
served with Confit Figs (VG)** £ 8.00
Vanilla Panna Cotta and Slow Cooked Figs

Vanilla Ice Cream Affogato (VG) £ 8.00
Tradional Italian Dessert
-Vanilla Ice Cream and Espresso

BRUNCH MENU TUESDAY TO SUNDAY from 12.00 to 17.00

Add Bottomless Prosecco
£ 20.00 (1H 30Min)

Avocado on Toast
£ 8.00

**Poached Eggs
on Avocado Toast**
£10.00

**Eggs Royal
served with Hollandaise Sauce**
£13.00

**Eggs Benedict
served with Hollandaise Sauce**
£11.00

Add Mushrooms £ 3.00
Add Avocado £ 2.50
Add Salmon £ 4.50
Add Pancetta £ 4.00
Add Hollandaise Sauce £ 3.00

KIDS MENU

* AVAILABLE ONLY UNDER 12 YEARS OLD

Tonnarelli Tomato Sauce (VG) £ 12.00
Fresh Tomato and Basil

**Fresh Tonnarelli
with Butter (VG)** £ 9.00

Chicken Milanese and Chips £ 14.00
Pan Fried boneless Chicken and Chips

Italian Fish and Chips £ 16.00
Marinated on Extra Virgin Olive Oil,
mixed Herbs

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.