

SET MENU

2 COURSES £14.99 // 3 COURSES £18.99

STARTERS

Minestrone {v}

Traditional Italian vegetable soup. Served with our own crusty bread

Caprese Salad {v}

Buffalo mozzarella, sliced plum tomatoes and fresh basil leaves

Haggis Bon Bons

Delicious Ayrshire haggis dipped in egg and breadcrumbs then shallow fried. Served with a garlic mayo dip and seasonal leaves

Goat's Cheese

Creamy goats cheese wrapped in parma ham with roasted peppers and basil

Chicken Strips

Succulent chicken breast fillets coated in egg and breadcrumbs then shallow fried. Served with a sweet chilli dip and salad garnish

Vito's Paté

Chicken liver pate with toasted bread, red onion marmalade and seasonal leaves

MAINS

Vito's Chicken

Succulent chicken breast, pan-fried in Vito's own creamy pepper sauce. Served with fries or rice

Beef Stroganoff

Strips of pan-fried prime Sirloin steak in our own creamy Stroganoff sauce. Served with rice

Veal Valdostana

Escalope of veal, coated in egg and breadcrumbs, topped with tomato, parma ham and mozzarella cheese then baked in the oven. Served with fries

Penne Arrabbiata

With roasted peppers, white wine and chilli in Vito's own homemade tomato sauce

Tagliatelli Carbonara

Pancetta sauteed with butter, garlic, parsley, parmesan and fresh cream

Pizza Piccante

12" thin crust stonebaked pizza topped with tomato, mozzarella cheese, Cajun chicken, roasted peppers and chillies

Pizza Meat Feast

12" thin crust stonebaked pizza topped with tomato, mozzarella cheese, pancetta, pepperoni, salami and Italian sausage

Sirloin Steak

8oz prime Sirloin chargrilled to your taste and served with roasted tomato, mushrooms, onion rings and fries. Served plain grilled or with pepper sauce (£5 supplement)

DESSERTS

Vito's Cheesecake

Our own special recipe. Please ask for today's variety. Served with cream or ice cream

Chocolate Brownie

Vito's own recipe. Served hot with cream or ice cream

Sticky Toffee Pudding

Vito's own. Served hot with toffee sauce and cream or ice-cream

Luxury Ice Cream

A selection of our Italian ice creams