



## VITO'S ITALIAN FESTIVE MENU

### 2 COURSES\* £23pp

SERVED DAILY FROM FRIDAY 8th DEC-22nd INCLUSIVE

\*STARTER AND MAIN COURSE ONLY

## STARTERS

### SPICED PARSNIP SOUP (GF V Vv)

With Italian bread (GF bread available upon request)

### KING PRAWN TEMPURA

Fried In our crispy batter with sweet chilli dip. Mixed leaf salad.

### PRAWN AND SALMON MARIE-ROSE (GF)

Scottish smoked salmon ribbons, marie-rose bound Atlantic prawns, shredded gem lettuce

### ITALIAN PLOUGHMANS (V)

Sliced mozzarella, Grana Padano shavings, pickled gherkins, plum and apple chutney, celery, ciabatta, olives, olive oil and balsamic dip

### CHICKEN PATE

With plum and apple chutney, mixed leaves, toasted Italian bread

### PARMA HAM AND HONEY GLAZED FIG SALAD (GF)

Mixed leaves, misto olives, peppers, red onion, cherry tomatoes, Italian vinaigrette

## MAINS

### CHRISTMAS CHICKEN

Pan-fried chicken breast, pork stuffing, chipolatas, roast potatoes, seasonal vegetables, gravy (GF upon request)

### POLLO VALDOSTANA (GF)

Rosemary and thyme roasted chicken breast topped with tomato sugo, Parma ham, mozzarella and roasted in the oven. With creamed potatoes and seasonal vegetables

### SPAGHETTI VERDE (V Vv)

Courgette, mixed peppers, red onion and sugar snap peas in a rocket infused olive oil

### LASAGNE

With garlic ciabatta and fries

### BRAISED BEEF

Slow cooked In Chianti wine. Served with seasonal vegetables, creamed potatoes and garlic ciabatta

### RIGATONI CARNE

Veal fillet strips, Italian sausage and pancetta in a red onion and tomato sugo

### GAMBERONI PICCANTE

King prawns in a crispy panko crumb and shallow fried. With lime and chilli mayo, fries and mixed leaf salad

### PENNE POLLO

Diced chicken breast, sun blush tomatoes and mushrooms in a cream sauce

### 12" STONEBAKED PIZZA (V)

Hand-stretched and topped with signature pizza sauce and creamy mozzarella

#### Choose from -

#### (1) GOATS CHEESE (V)

Creamy goats cheese, red onion, rocket, balsamic reduction

#### (2) VESUVIO

Cajun chicken, red onion, pepperoni

#### 3) NATALE

Sun blush tomatoes, oven roasted chicken, mushroom, rocket drizzle

\*GF/V/Vv - Gluten free/Vegetarian/Vegan

**\*\*\*ADD ANY DESSERT FROM OUR A LA CARTE MENU AS A 3<sup>RD</sup> COURSE\*\*\***

T&Cs - For parties of 6 or less, our a la carte menu will be presented alongside our festive menu. We kindly ask the whole table order from the same menu. Parties of 7 or more are requested to dine from our festive menu and required to pay £10 per seat deposit. Numbers must be confirmed at least 48 hours in advance. If numbers differ from those confirmed the deposit for those not attending will be forfeited. All bookings are provisional until deposits are paid. 8% optional service charge will be added to parties of 6 or more.

