



VITO'S ITALIAN FESTIVE MENU

2 COURSES*

6TH-12TH DEC £25pp / 13TH-23RD £28pp

SERVED DAILY FROM FRIDAY 6th DEC-23rd INCLUSIVE

*STARTER AND MAIN COURSE ONLY

STARTERS

CARROT AND HONEY 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

ROASTED GARLIC AND LEMON HUMMUS (V Vv)

Our own chickpea hummus with pickled onions and warm garlic and rosemary bread

CHICKEN PATE

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

HARISSA SPICED GOATS CHEESE FRITTER (V)

Shallow fried and served with a rocket, sun blush tomato and Grana Padano salad, Siracha mayo

MAINS

CHRISTMAS CHICKEN

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

FIRECRACKER CHICKEN (GF)

Pan-fried chicken breast in an Nduja and chilli cream sauce. With creamed potatoes and seasonal vegetables

TUSCAN VEGETABLE STEW (V Vv)

Medley of lightly spiced roasted vegetables, Borlotti beans, San Marzano sugo

LASAGNE

With garlic ciabatta and fries

BRAISED LAMB SHOULDER

Garlic and Harissa lamb stew. Topped with silverskin onions and crispy pancetta. Served with seasonal vegetables, creamed potatoes and garlic ciabatta (GF upon request)

RIGATONI CARNE

Beef 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) TRI COLORE

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

4) NATALE

Pancetta, Italian sausage, Nduja, Chorizo, BBQ sauce

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

ADD ANY DESSERT FROM OUR FESTIVE DESSERT MENU AS A 3RD COURSE

ALL DESSERTS PRICED INDIVIDUALLY

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. All bookings from and including 6th December are requested to pay £10 per seat deposit. Numbers must be confirmed at least 48 hours in advance. If these 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. Our promotional menus will be unavailable from 6th December

