

## Gluten Free Menu

Stuzzichini		$\widehat{Pizzlpha}$ all Pizzas come with mozzarella cheese and
Polenta Chips (v)	£4.50	OUR TOMATO, HERB TOPPING. LEASE REMEMBER TO ORDER A GLUTEN
Baked corn flour, salt and rosemary topped with grated parmesan, served with salsa dip		FREE BASE AND EXPLAIN YOUR ALLERGIES TO YOUR SERVERS.  MEAT
Olive Marinate (v) (h) A bowl of voluptuous, finger-licking Italian olives.	£2.95	<b>Quattro Stagioni</b> £10.95 Vivaldi's favourite - mushrooms, ham, artichokes and Parma ham.
Antipasti Freddi (cold)		<b>Capricciosa</b> Outlandish or naughty – you decide. Pepperoni, ham, onions and olives.
Cocktail di Gamberetti A classic, succulent prawns in Marie Rose sauce with lemon, Parmand salad.	£5.95	Vesuvio £9.95  Hot! Hot! Spicy sausage, chicken, peppers, jalapenos as well as red-hot chillies.
Prosciutto di Parma a piacere (h) Sweet Parma ham with either ripe Cantaloupe melon, or fresh moz	<b>£5.95</b> zzarella	<b>Regina</b> Queen of them all. Artichokes, Parma ham, garlic and fresh basil.
drizzled with a balsamic glaze.  Insalata Caprese (v) (h) **	£5.95	<b>Finanziere</b> £10.95 Show me the money. Tomato, gorgonzola, Parma ham.
Fresh mozzarella locally made, lush vine tomatoes, fat olives, drizz with extra virgin olive oil.	eled	Hawaii Surf's up. Ham and pineapple. £8.95
Insalata Ortolana (h)  A fresh combination of boiled egg, tuna, anchovies and olives on c	<b>£5.50</b> risp	Primavera £10.95 Blooming marvellous. Parma ham, cherry tomatoes, rocket, fior di latte - fresh mozzarella.
lettuce and sweet tomato.		Paolo Keep it in the family. Chicken, mushrooms. £8.95
Antipasti Galdi (hot)		Diavola Spice it up! Pepperoni sausage, fresh chillies. £8.95
Zuppa di Verdure (v) (h)	£3.70	SEAFOOD
Vegetable soup - changes daily, always fresh & tasty.  Ask for today's choice.		Dello Stretto £9.95
Zuppa di Pesce **	£4.95	In a whirl. Cherry tomatoes, garlic, green olives, capers, anchovies, tuna.  Golfo ** Make me an offer Broccoli, prawns, smoked salmon. £10.95
Fish soup, fresh seafood and shellfish, cooked in a barley and tombroth.	nato	Romana Et tu, Brute! Capers, garlic, cherry tomatoes, £10.95
Barbecued Pork spare ribs	£5.50	chopped haddock, mussels, olives, oregano.
Half rack of pork ribs roasted in our tangy barbecue sauce, served house salad.		Marinara Hello sailor! Mixed seafood. £10.95  VEGETARIAN
Gamberoni Royale (h)	£7.95	Margherita (v) The original. Just cheese and tomato. £6.95
Plain and simple - grilled king prawns in lemon, white wine and a chilli and tomato to spice it up.		<b>Ortolana (v)</b> Greengrocer's special. Slices of tomatoes, fresh mozzarella, courgette, spring onion, aubergine, broccoli, olives.
Penne Piccanti (v) (gfa) Al-dente penne coated in a sauce of tomato and chilli.	£5.50	Montanara (v) £9.95 Tomato sauce, goats cheese, sundried tomatoes and rocket leaves.
Salads ALL OUR SALADS ARE MADE TO ORDER		Cassino (v) Papa's home. Parmesan shavings, rocket leaves, olive oil.
Tuscan Bean (side order) (v) (h) ** Italian beans and anchovies strewn over our house salad.	£4.95	Saporito (v) £9.95
Rucola (side order) (v)	£3.50	As tasty as it gets! Aubergine, courgette, potato, peppers.  Parmigiana (v)  £8.95
Peppery rocket leaves and parmesan shavings.  Mista or Verde (side order) (v) Mixed Italian salad.	£3.95	King of Italian cheese. Aubergine, fresh basil, parmesan shavings.
Semplice (side order) (v)	£3.50	Funghi (v) You having fun yet? Just us mushrooms. £7.95
A simple salad of cherry vine tomatoes, red onion and olives.		Deluxe Pizza FOR SOMETHING JUST THAT LITTLE BIT MORE SPECIAL.
Side Orders		Genova £10.50
Fagiolini (v) French beans in tomato and garlic sauce.	£2.95	Tomato sauce & mozzarella, chicken breast slices, smoked bacon, black olives & fresh basil pesto. (contains nuts)
Broccoletti (v) Broccoli with hollandaise sauce.	£3.50 £3.50	'Nduja ** £10.95
Caponata (v) Ratatouille of Mediterranean vegetables in tomato sauce.	£3.30	Tomato sauce and dolcelatte cheese, VERY spicy calabrese 'nduja salami spread, sliced Italian Pork sausages, fresh spinach and olives.
Le verdure (v) Roasted and sautéed mixed vegetables.	£3.50	Valtellina £10.50
Asparagi (v)	£3.50	Tomato sauce & mozzarella , rocket, parmigiano shavings,
Chicken our Chicken dishes are served with FF vegetables, your choice of Chips or Potatoes Sautéed in	RESH GARLIC	air dried bresaola beef, & a balsamic vinegar glaze.  The Grill ALL WEIGHTS GIVEN ARE UNCOOKED,
• • • • • • • • • • • • • • • • • • • •	£13.95	SERVED WITH YOUR CHOICE OF POTATOES SAUTÉED IN ONION, GARLIC AND OLIVE OIL / POTATO CHIPS OR HOUSE SALAD.
Chicken breast cooked in a rich cream, mushroom and white wine Pollo al Formaggio	£13.95	Filetto Balsamico **  Grilled fillet to your liking, dressed with balsamic syrup, rocket leaves,
Oven-baked chicken breast with tomato, mozzarella and meltingly soft aubergine.	213.95	cherry tomatoes and parmesan shavings served with sautéed potatoes.  10oz Fillet Steak £22.95
Chicken breast pieces cooked in tomato, peppers, olives, tangy ca	<b>£13.95</b> pers on	The fillet is cut from the tenderloin; a lean and tender steak with a light flavour.
a bed of rice rather than potatoes.  Pollo alla Cacciatora **	£13.95	<b>10oz Sirloin</b> This steak is the only one ever to have been knighted. Cut from the loin,
Breast of chicken, casseroled with tomato, white wine, woodland mushrooms and black olives served with fresh vegetables and sautéed potatoes.	213.33	sirloin is tender and full flavoured, often marbled, with a layer of fat along the top edge.
		<b>10oz Ribeye</b> Cut from the fore rib, this steak is highly marbled with a seam of fat
Lasta (gluten free penn	e)	running through the middle, adding to its juiciness and great flavour.
( APPROVED BY THE ITALIAN MINISTRY OF HEALTH) CHOOSE YOUR FAVOURITE SAUCE!		<b>16oz T-BONE **</b> Cut from the loin, the T-Bone is two steaks in one.
Vittoria **	£9.50	Juicy sirloin on one side mirrored on the other by the fillet. We serve this
Tomato, cream, mushroom, onion and spicy sausage.		on the bone for more flavour.  8oz RUMP £12.95
Our best selling dish – bellissimo!  Bolognese (h)	£9.45	Sliced from the D/Rump, this steak has a firmer texture than other cuts
Everyone's favourite - rich minced meat ragu.	20.40	and is considered one of the most flavoursome.

Vittoria ** Tomato, cream, mushroom, onion and spicy sausage. Our best selling dish – bellissimo!	£9.50
Bolognese (h) Everyone's favourite - rich minced meat ragu.	£9.45
Carbonara Originale ** Egg yolk, parmesan, onion and crispy pancetta.	£9.45
Carbonara Vittoria's rendition. Cream, mushrooms and pancetta. Don't forget the parmesan!	£9.45
Siciliana (v) (h) Flavour-packed sauce of tomato, capers, olives, aubergines and pe	<b>£9.45</b> ppers.

Pomodoro (v) (h) £8.50 Pasta in a fresh cherry tomato sauce, ask for hot chillies! £8.50 Funghi Crema (v) Pasta in a cream and mushroom sauce. £9.50 Pasta mingled with smoked salmon, a touch of tomato/cream, splashed with a dash of vodka. £9.50 Milanese \*\* Pasta blended in a tasty bacon, spicy sausage and tomato sauce. Chicken & Red Pesto (h) \*\* £9.95 Pasta cooked with Genovese basil pesto, chicken breast strips, cherry

**Dello Chef** £9.95 Pasta with grilled chicken & smoked salmon, in a creamy tomato sauce with a touch of chilli & rocket leaves.

tomato and roasted walnuts.

Capesante

£11.50 Pescatore \*\* (h) Many regulars tell us it's the best in town, chilli-sun-kissed tomato with mixed seafood and shellfish.

£11.95

Pasta combined with sweet scallops, fresh squid, sundried tomato, fresh chillies, garlic and olive oil. £9.45 Pasta with fresh local clams sautéed in white wine

Funghi Di Bosco (v) £9.45 Pasta with porcini & woodland mushrooms, with garlic, parsley and a touch of rich truffle infused extra virgin olive oil.

and extra virgin olive oil with a touch of garlic and parsley.

With porcini and woodland mushrooms.

Risotto VITTORIA HAS PERFECTED THIS CLASSIC. COOKED SLOWLY, THE TRADITIONAL WAY, WITH ARBORIO RICE, SHALLOTS, WHITE WINE AND VEGETABLE STOCK. ALLOW 20 MINUTES COOKING TIME. Risotto ai Funghi (v) (h) \*\* £9.45

Risotto agli Asparagi \*\* £8.95 With asparagus and smoked pancetta. Risotto ai Gamberetti \*\* £9.95 with king prawns and spinach.

Branzino alle Erbe (h) \*\* Fillet of sea bass in white wine and a trinity of herbs

£15.95 (thyme, rosemary, bay leaves), roasted cherry tomatoes served with sautéed potatoes or boiled rice.

Tonno Con Pepe e Aceto (h) \*\* £15.95 Peppercorn coated tuna steak, grilled then dressed in balsamic vinegar and olive oil, coriander, fresh vegetables and potatoes.

**Fillet of Cod** £14.95 Grilled and served on a bed of creamed leek and prawns with fresh dill and new potatoes. **Grilled Scotch Salmon (h)** 

Scottish salmon supreme grilled with a side of fresh chive and crème fraiche, vegetables & new potatoes. Firenze (main course) (h) \*\* £10.95 Free-range boiled egg, fresh tuna steak, anchovies, olives & tomato.

£18.95 **Steak and Spears** Slices of Scotch beef, marinated in balsamic vinegar, cooked with asparagus spears, mixed peppercorns, dressed with a rich demiglace

with a side of sautéed potatoes. WHY NOT TRY ONE OF OUR DELICIOUS SAUCES! all £3.95

with a hint of tomato. Diane the classic French sauce - brandy, double cream, French mustard, mushrooms and tomato.

Pepe green peppercorns, double cream, a splash of red wine,

gorgonzola cheese and cream. **Pizzaiola** simplicity itself - tomato, capers, garlic and oregano.

**Zola** Vittoria's memorable sauce of porcini mushrooms,

Grill Specialities

Vitello Saltimbocca

£16.55 Tender slices of sage veal topped with Parma ham, glazed with melted mozzarella drizzled in its own juices with a side of sautéed potatoes. Costata D'agnello \*\* Rack of lamb with red wine demi-glace, £17.55 served with vegetables and potatoes.

Stinco Arrosto \*\* £16.45 A homely rustic dish - ham shank roasted with Italian beans and sugo al pomodoro, with a serving of mashed potatoes and vegetables. Salsiccia alla Griglia 2 Italian pork sausages, £12.95 sautéed mushrooms and borlotti beans and potatoes.

Wild Organic £17.95 Venison Roasted in its juices with carrots, red wine, redcurrant jelly and juniper berries. Served bone-in with a side of sautéed potatoes. Vittoria's Mixed Grill since 1970 £17.45 5oz Sirloin steak, lamb's liver, hamburger, sausage, bacon, fried egg,

tomato, peas and chips. Says it all! Lamb's Liver \*\* since 1970 £13.95 Cooked to your liking, with crispy bacon, soft onions & either chips or mash & gravy on the side.

£10.95 **Spanish Omelette** since 1970 Free-range egg omelette filled with bacon, mushrooms, peas, onions & tomatoes served with chips.

£4.95 An irresistible almond biscuit base and golden butter cream with crunchy almond caramel deliciously covered in smooth milk chocolate. Suitable for coeliacs.

Tee Gream ALSO CONTAINS NO EGG 2 SCOOPS £3.50 3 SCOOPS £4.50

Desserts

**Belgian Chocolate** 

£13.95

**Pistacchio** Creamy pistacchio, sprinkled with crunchy Vanilla Pod

Velvet smooth creamy ice cream, enriched with real vanilla pod Caramelita Delicate caramel ice cream, sprinkled with creamy fudge pieces

Fragolina Lavish strawberry ice cream, layered with a rich sauce and chunky strawberry pieces

A richly satisfying classic, blended with real Belgian chocolate

(v) vegetarian (h) healthy option \*\* recommended by Tony Crolla



**QUALITY VENUES and AUTHENTIC ITALIAN FOOD**