



MENU MILANO

Vittoria

established 1970

STARTERS

Fresh Mussels

Mussels cooked in either our classic tomato and garlic sauce or bacon with cream and herbs, served with garlic bread.

Calamari Fritti

Crisp ringlets of fresh squid dusted in seasoned flour, lightly fried. With tartare sauce, all they need is a squeeze of fresh lemon.

Pate Della Casa

Homemade, silky smooth chicken liver pate served with own toasted Italian bread.

Polpetta

Vittoria's homemade meatballs in our tangy sweet and sour tomato sauce with a side of garlic bread.

Zuppa del giorno

A choice of the classic minestrone soup or a vegetarian option. Please ask server!

Bruschetta

We toast our bread adding a topping of ripe tomatoes tossed with garlic and olive oil.

Penne Picante

Al-dente penne coated in a sauce of tomato and chilli.

Insalata Caprese

Fresh mozzarella, made locally lush vine tomatoes, fat olives, drizzled with extra virgin olive oil.

MAIN COURSE

Rump al Pepe

A 200gm rump steak cooked in Green peppercorns, double cream, a splash of red wine and Worcester sauce, with a hint of tomato.

Grilled Sirloin

280gm sirloin steak.

Costata D'agnello

Rack of lamb, cooked pink with a red wine demi-glace.

Wild Organic Venison

Roasted in its juices with carrots, red wine and redcurrant jelly and juniper. Served bone-in

Pollo Cacciatora

Fresh leg of Scotch chicken, casseroled with tomato, white wine, woodland mushrooms and black olives.

Grilled Scottish Salmon

Scottish salmon supreme grilled with a side of fresh chive and crème fraiche.

All the above dishes are served with potatoes and vegetables.

Lasagna Di Mamma

Lasagna done 3 ways! Meat, Seafood or Vegetarian! You Choose!

Tagliatelle Vittoria

Ribbon pasta, tomato, cream, mushroom, onion and spicy sausage. Our best selling dish – bellissimo!

Pizza Al Due Gusti

Pizza 2 topping of your choice!

Risotto Pescatora

Many regulars tell us it's the best in town, chilli - sun kissed tomato with mixed seafood and shellfish.

Panciotti

Handmade pasta stuffed with smoked cheese and aubergine, in a delicate sauce of butter, and julienne of courgette and red pepper pieces.

DESSERT

Today's special dessert