



Vittoria
established 1970

MENU NAPOLI

STARTERS

A selection of starters as below, served on platters for all guests to share

Hot

Italian meatballs in a special sauce, calamari rings, focaccia, bruschetta and crostini

Cold

Grilled vegetables marinated in olive oil, parma ham, salami, salsiccia, mortadella, Bresaola, coppa and fresh bread

MAIN COURSE

Rump al Peppe

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

Grilled Sirloin

280g 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