



MENU ROMA

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.

Zuppa del giorno

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

Polpette

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

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, olives, drizzled with extra virgin olive oil.

MAIN COURSE

Rump al Peppe

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

Pollo fungi crema

Chicken breast cooked in a rich cream, mushrooms and white wine sauce.

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!

Ravioli Leandro

Two fillings for these pasta pillows - some ricotta and spinach, some are mushroom, joined together in a velvety creamy tomato sauce.

Pizza Al Due Gusti

Pizza 2 topping of your choice!

Tagliatelle Vittoria

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

Spaghetti Siciliana

Flavour-packed sauce of tomato, capers, olives, aubergines and peppers.

DESSERTS

Today's special dessert