

## ANTIPASTI CALDO (Hot)

### Homemade Minestrone H \*\* £3.45

Almost a 5-a-day bowl of chunky vegetable soup, with chicken or Italian ham (please ask for today's option) and our homemade bread.

### Zuppa di Verdure (v) H £3.45

Vegetable soup - changes daily, always fresh and tasty. Ask for today's chef's choice.

### Cozze H £6.45

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

### Caprino Grigliato (v) £5.50

Freshly made mixed salad & balsamic glaze, topped with grilled goats cheese and crunchy croutons.

### Polpette \*\* £5.50

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

### Barbecued Pork spare ribs \*\* £4.95

Half rack of pork ribs roasted in our tangy barbecue sauce, served with garnish.

### Caponata (v) H £5.25

Italian ratatouille, our Chef's own recipe of sautéed aubergine, celery, tomato, olives and peppers with garlic bread to mop up the juices.

### Calamari Fritti £5.95

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

### Gamberoni Royale gf H £7.50

Plain and simple - grilled king prawns in lemon, white wine and a hint of chilli to spice it up.

### Penne Piccanti (v) £5.50

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

### Spaghetti Aglio e Olio (v) H \*\* £5.50

Rich, home made egg pasta with extra virgin olive oil, garlic and fresh chillies.

### Mangiatutto H £5.45

Breaded whitebait, fried until golden served with tartare sauce.

### Funghi Ripieni £5.45

Breaded mushrooms, stuffed with minced meat, garlic and parsley, with chilli salsa.

## MENU KEY

GF **gluten free** (v) **vegetarian** H **healthy option**

\*\* **recommended by owner Tony Crolla**

## ANTIPASTI FREDDI (Cold)

### Cocktail di Gamberetti gf £5.95

A classic, succulent prawns in Marie Rose sauce with lemon, Parma ham and salad.

### Prosciutto di Parma a piacere gf H £5.95

Sweet Parma ham with either ripe Cantaloupe melon, or fresh mozzarella drizzled with a balsamic glaze.

### Pâté Della Casa\*\* £5.50

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

### Antipasto Vegetariano (v) H £10.45

A sharing platter of cold roasted Mediterranean vegetables, glossy olives and pickles.

### Antipasto Misto H £11.45

A platter of mixed Italian meats and pickles, with our homemade bread. Ideal for sharing.

### Insalata Caprese (v) gf H \*\* £5.95

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

### Insalata Ortolana gf H £6.00

A fresh combination of boiled egg, tuna, anchovy and olives on crisp lettuce and sweet tomato.

### Olive Marinate gf H £2.95

A bowl of voluptuous, finger-licking Italian olives.

## BREAD TO SHARE

### Garlic Bread £3.45

Lashings of fresh garlic and Italian butter spread on our bread, toasted until molten.

### Garlic bread and mozzarella £4.45

Garlic bread topped with fresh mozzarella then grilled.

### Bruschetta £4.95

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

### Funghi e Zola £5.45

Wild mushrooms and gorgonzola topping on buttery garlic bread.

### Focaccia £5.50

Homemade flat bread with herbs, garlic and olive oil. Good for sharing round the table.

### Pane Casareccio £3.00

Our homemade Italian bread, baked everyday, is ideal for dipping in good olive oil and balsamic.

### Crostini Misti \*\* £5.45

Garlic bread topped with grilled marinated Mediterranean vegetables.



## Edinburgh's Happiest Italian Family Owned Restaurants

19 George IV Bridge  
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[www.vittoriarestaurant.com](http://www.vittoriarestaurant.com)

## THE GRILL

*All our steaks are 21 day Hung Scottish Beef from Malone's master butchers in Edinburgh*

### **280gr FILLET STEAK H £16.70**

The fillet is cut from the tenderloin; a lean and tender steak with a light flavour.

### **280gr SIRLOIN H £13.70**

This steak is the only one ever to have been knighted. Cut from the loin, sirloin is tender and full flavoured, often marbled, with a layer of fat along the top edge.

### **280gr RIBEYE H £13.90**

Cut from the fore rib, this steak is highly marbled with a seam of fat running through the middle, adding to its juiciness and great flavour.

### **450gr T-BONE H\*\* £17.50**

Cut from the loin, the T-Bone is two steaks in one. Juicy sirloin on one side mirrored on the other by the fillet. We serve this on the bone for more flavour.

### **200gr RUMP H £11.95**

Sliced from the D/Rump, this steak has a firmer texture than other cuts and is considered one of the most flavoursome.

*All weights given are uncooked, Served with your choice of potatoes sautéed in onion, garlic and olive oil / potato chips or house salad.*

### **Why not have your steak with one of our delicious sauces! All £3.00**

#### **Pepe**

Green peppercorns, double cream, a splash of red wine and Worcester sauce, with a hint of tomato.

#### **Diane**

The classic French sauce - brandy, double cream, French mustard, mushrooms and tomato.

#### **Zola**

Vittoria's memorable sauce of porcini mushrooms, gorgonzola cheese and cream.

#### **Pizzaiola**

Simplicity itself - tomato, capers, garlic and oregano.

## GRILL SPECIALITIES

### **Filetto Balsamico gf \*\* £21.45**

Grilled fillet to your liking, dressed with balsamic syrup, rocket leaves, cherry tomatoes and Parmesan shavings served with sautéed potatoes.

### **Filetto Rossini £21.45**

A favourite. Grilled fillet on a crouton, with pâté, in wild mushroom, Madeira wine, cream sauce.

### **Costata D'agnello gf \*\* £16.55**

Rack of lamb, cooked pink with a red wine demi-glace, served with seasonal vegetables and potatoes.

### **Vitello Superiore £15.55**

Tender slices of veal topped with Parma ham, glazed with melted mozzarella drizzled in its own juices with a side of sautéed potatoes.

### **Scaloppina alla Milanese \*\* £15.55**

Pan-fried veal chop in fresh breadcrumbs with a twist of spaghetti Napoli, accompanied by French beans.

### **Beef Stroganoff gf £15.45**

Not Italian, but so good - pan-fried strips of beef finished in sauce of cream and tomato, mustard, peppers, mushrooms and onions served over rice.

### **Stinco Arrosto gf \*\* £16.45**

A homely rustic dish - ham shank roasted with Italian beans and sugo al pomodoro, with a serving of mashed potatoes and vegetables.



**Real family tradition since 1970**

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## **FISH**

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### **Breaded fish and chips £9.50**

Fish 'n' chips! Haddock, potato chips and garden peas.

### **Scampi £11.45**

Whole tail scampi in fresh breadcrumbs, potatoes how you want them and our house salad.

### **Branzino alle Erbe gf H \*\* £15.45**

Fillet of sea bass in white wine and a trinity of herbs (thyme, rosemary, bay leaves), roasted cherry tomatoes served with sautéed potatoes or boiled rice.

### **Tonno Con Pepe e Aceto gf H \*\* £14.95**

Peppercorn crusted tuna steak, grilled then dressed in balsamic vinegar and olive oil, coriander, fresh vegetables and potatoes.

### **Fillet of halibut £14.95**

Grilled and served on a bed of creamy leek and prawns with fresh dill and new potatoes.

### **Grilled Scotch salmon gf H £13.45**

Scottish salmon supreme grilled with a side of fresh chive and crème fraiche, vegetables & new potatoes.

### **Calamari e Gamberoni £15.45**

Tender squid and sweet, succulent king prawns with our house salad. Just add a squeeze of lemon

### **Frittura di Pesce Misto \*\* £20.45**

Chef will prepare an extravagant platter of ultra fresh seafood, lightly pan-fried and house salad. For two.

### **Pesce al Forno £13.45**

Scotch salmon baked with peppers, onion, olives, mushrooms and tomato served on a bed of boiled Italian rice.

## **CHEF'S SPECIALS**

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### **Wild Organic Venison H £16.50**

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

### **Steak and spears £12.95**

Slices of Scotch beef, marinated in balsamic vinegar, cooked with asparagus spears, mixed peppercorns.

### **Pollo al whisky \*\* £13.95**

Fresh chicken breast filled with scotch haggis in a creamy whisky sauce with wild mushrooms.

*The above are served with sautéed potatoes*

### **Spinach and mushroom with ricotta cannelloni £8.95**

Baked with tomato and mozzarella.



#### **Attention:**

Please let us know if there is anything you are not happy about. Tell us straightaway so we can fix it. We don't want anything to spoil your experience.

#### **Gluten free:**

We do gluten free pasta and with any sauce of your choosing – see all pastas for choices. Risotto and most meat dishes are free of wheat, please ask first! Dessert: we also have gluten-free pudding and ice cream, just ask your waiter for choices

## CHICKEN

*Our chicken dishes are served with fresh vegetables, your choice of chips or potatoes sautéed in garlic and onion.*

### **Pollo Funghi Crema gf £13.45**

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

### **Pollo al Formaggio gf \*\* £13.45**

Oven-baked chicken breast with tomato, mozzarella and meltingly soft aubergine.

### **Pollo Ripieno £13.45**

Moist breast of chicken stuffed with ricotta, peppers, courgette and garlic topped with demi-glace.

### **Pollo San Valentino gf H £13.45**

Chicken breast pieces cooked in tomato, peppers, olives, tangy capers on a bed of rice rather than potatoes.

### **Pollo alla Cacciatora £13.45**

Fresh leg of Scotch chicken, casseroled with tomato, red wine, woodland mushrooms and black olives served with fresh vegetables and sautéed potatoes.

## VITTORIA FAVOURITES

*Tastes have changed since we opened in 1970. In honour of our founding customers, we've selected some of our most popular dishes to let the next generation experience Vittoria's good, simple home cooking.*

### **Vittoria's Mixed Grill £16.45**

5oz Sirloin steak, lamb's liver, hamburger, sausage, bacon, fried egg, tomato, peas and chips. Says it all!

### **Lamb's Liver H £12.45**

Cooked your way, served with crispy bacon, meltingly soft onions and either chips or mash.

### **Gammon Steak £11.50**

Juicy gammon with griddled pineapple, seasonal vegetables and chips.

### **Sausage, Bacon, Egg and Chips £9.95**

Nothing more, nothing less.

### **Spanish Omelette £10.45**

Free-range egg omelette filled with bacon, mushrooms, peas, onions and tomatoes served with chips.

## SALADS

*All our salads are made to order.*

### **Firenze (main course) gf H \*\* £9.95**

Free-range boiled egg, fresh tuna steak, anchovy, plump olives and tomato.

### **Tuscan Bean (main course) gf H \*\* £8.95**

Italian beans and anchovy strewn over our house salad.

### **Chicken Caesar with a Twist (main course) £9.50**

Grilled chicken sliced over mixed leaves, tomatoes, croutons, Parmesan shavings then drizzled with our own Caesar dressing. The twist? We add mushrooms!

### **Rucola (side order) £4.50**

Peppery rocket leaves and Parmesan shavings.

### **Verde or Alla Casa (side order) £3.95**

Classic green salad or our house salad.

### **Semplice (side order) £3.50**

A simple salad of cherry vine tomatoes, red onion and olives.



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**[www.vittoria-restaurant.com](http://www.vittoria-restaurant.com)** ...the gift of a great night out!

## **PIZZA**

*All pizzas come with mozzarella cheese and our tomato, herb topping.*

### **Quattro Stagioni £10.95**

Vivaldi's favourite - mushrooms, ham, artichokes and Parma ham.

### **Capricciosa £9.95**

Outlandish or naughty – you decide. Pepperoni, ham, onions and olives.

### **Vesuvio £9.95**

Hot! Hot! Hot! Spicy sausage, chicken, peppers, jalapenos as well as red-hot chillies.

### **Dello Stretto £9.95**

In a whirl. Cherry tomatoes, garlic, green olives, capers, anchovies, tuna.

### **Regina £9.95**

Queen of them all. Artichokes, Parma ham, garlic and fresh basil.

### **Golfo \*\* £10.95**

Make me an offer ... Broccoli, prawns, smoked salmon.

### **Finanziere £10.95**

Show me the money. Tomato, gorgonzola, Parma ham.

### **Paolo £8.95**

Keep it in the family. Chicken, mushrooms.

### **Hawaii £8.95**

Surf's up. Ham and pineapple.

### **Romana £10.95**

Et tu, Brute! Capers, garlic, cherry tomatoes, chopped haddock, mussels, olives, oregano.

### **Primavera £10.95**

Blooming marvellous. Parma ham, cherry tomatoes, rocket, fior di latte - fresh mozzarella.

### **Diavola £8.95**

Spice it up! Pepperoni sausage, fresh chillies.

### **Ortolana (v) £10.95**

Greengrocer's special. Slices of tomatoes, fresh mozzarella, courgette, spring onion, aubergine, broccoli, olives.

### **Cassino (v) £9.95**

Papa's home. Parmesan shavings, rocket leaves, olive oil.

### **Saporito (v) £9.95**

As tasty as it gets! Aubergine, courgette, potato, peppers.

### **Parmigiana (v) £8.95**

King of Italian cheese. Aubergine, fresh basil, Parmesan shavings.

### **Funghi (v) £7.95**

You having fun yet? Just us mushrooms.

### **Margherita (v) £6.95**

The original. Just cheese and tomato.

### **Marinara £10.95**

Hello sailor! Mixed seafood.

### **Montanara £9.95,**

Tomato sauce, goats cheese, sundried tomatoes and rocket leaves.

### **Calzone \*\* £9.95**

Folded and filled with tomato, mozzarella, ham, mushrooms, spicy sausage; crimped shut to keep in the flavours.

### **Calzone Vegetariano (v) £9.95**

Pizza pocket stuffed with mushrooms, peppers, artichokes, olives, Parmesan.



## CLASSIC PASTA

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*(Please ask about our gluten-free pasta)*

**Spaghetti Aglio e Olio (v) H £8.00**

Rich, home made egg pasta with extra virgin olive oil, garlic and fresh chillies.

**Cannelloni £8.95**

Oven baked meat filled crepe with tomato and spinach, béchamel sauce and mozzarella.

**Penne or Spaghetti al Pomodoro (v) H £8.50**

Pasta tubes or spaghetti in a fresh cherry tomato sauce, ask for hot chillies!

**Penne Funghi Crema (v) £8.50**

Penne pasta in a cream and mushroom sauce.

**Gnocchi del Piero (v) £8.95**

Fluffy potato dumplings in a creamy tomato sauce.

**Lasagna di Mamma \*\* £9.25**

Layers of pasta, tomato, béchamel sauce, minced meat and mozzarella. Just like mamma's.

**Lasagna Verde (v) H £8.95**

A popular veggie version - aubergine, peppers, olives, onion, mushroom purée in a tomato béchamel sauce, baked until the mozzarella has melted.

**Lasagna con Seafood £8.95**

With fresh salmon, mixed seafood, béchamel sauce and layered egg pasta.

**Spaghetti alla Siciliana (v) H £8.95**

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

**Spaghetti Bolognese H £8.95**

Everyone's favourite - rich minced meat ragu.

**Spaghetti Carbonara Originale \*\* £8.95**

Egg yolk, parmesan and crispy pancetta.

**Spaghetti Carbonara £8.95**

Vittoria's rendition. Cream, mushrooms and pancetta. Don't forget the Parmesan!

**Tagliatelle Vittoria \*\* £9.50**

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

**Spaghetti con Polpette \*\* £10.50**

Our homemade meatballs in a tangy tomato sweet and sour sauce. Try it, you'll love it!

**Tagliatelle Pescatore H £11.55**

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

**Penne al Salmone \*\* £9.50**

Pasta quills mingled with smoked salmon, a touch of tomato/cream, splashed with a dash of vodka.

**Penne alla Milanese \*\* £8.95**

Quills, blended in a tasty bacon, spicy sausage and tomato sauce.

## META META

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*Pizza or Pasta. Can't decide?  
Have half-and-half! Choose one Pizza and one Pasta; we'll divvy them up on two plates for you to share.*

## NUOVO PASTA

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*New shapes, new flavours, new experience.  
Innovative pasta for you to savour.*

**Mari e Monti £9.50**

Home made egg spaghetti with fresh mussels and surf clams, woodland mushrooms and Genovese pesto sauce.

**Tagliolini con Capesante £11.95**

Egg tagliolini combined with sweet scallops, fresh squid, sundried tomato, fresh chillies, garlic and olive oil.

**Pappardelle ai Gamberi £10.95**

Wide egg pasta ribbons speckled with cherry tomato, rocket, prawns and anchovies.

**Penne with chicken & red pesto H \*\* £10.95**

Pasta tubes cooked with Genovese basil pesto, chicken breast strips, cherry tomato, roasted walnuts.

**Penne dello chef £8.95**

Penne pasta with grilled chicken and smoked salmon, in a creamy tomato sauce with a touch of chilli and rocket leaves.

**Tagliolini con Carciofi £9.25**

Our egg pasta with fresh clams and roasted artichoke leaves in a buttery white wine sauce.

## FRESH FILLED PASTA

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**Panciotti (v) H \*\* £9.25**

Handmade egg ravioli pasta filled with light Italian vegetables, in a delicate sauce of butter.

**Ravioli Leandro (v) £8.95**

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

**Calzoncelli \*\* £9.25**

Handmade pasta full of lean Italian veal and vegetables in a rich Bolognese sauce.

**Tortellini Monalisa £8.95**

Meat filled button ravioli finished in a creamy sauce of ham and mushroom.

**Ravioli alla Gorgonzola £8.50**

Delicious egg ravioli filled with gorgonzola cheese, in a light creamy walnut sauce.

**Gnocchi ai Frutti di mare \*\* £9.50**

Potato dumplings in a delicious butter tomato sauce with mixed seafood.

## RISOTTO

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*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) gf H \*\* £8.95**

With porcini and woodland mushrooms.

**Risotto agli Asparagi \*\* £8.95**

With asparagus and smoked pancetta.

**Risotto con Formaggio \*\* £8.95**

With dolcelatte and garden peas.

**Risotto ai Gambaretti \*\* £8.95**

with shrimp prawns and spinach.