



VITO'S
ITALIAN RESTAURANT
Menu

We pride ourselves with a variety of fresh meat & fresh fish on offer, due to this the desired dish may not always be available. Please ask.

All dishes are freshly made to order and are not already prepared, therefore if you would like a slight change to the sauce of your choice or a change to the dish to make it more to your liking please ask a member of staff who will be happy to help.

STUZZICHINI – APPETISERS

Bruschetta Al Profumo Di Tartufo V £6.20 Toasted bread topped with melted pecorino cheese and truffle.	Bruschetta Alla Boscaiola V £5.90 Toasted bread topped with mushrooms and fontina cheese.
Bruschetta Classica V £4.50 Toasted bread topped with fresh chopped tomato, garlic, basil and olive oil.	Pizza Con Aglio E Pomodoro V £5.10 Pizza Con Aglio Pomodoro E Formaggio V £5.50 Bowl Of Olives £4.10 Bread And Olive Oil £3.90
Bruschetta Con Olive V £5.60 Toasted bread topped with olive pate.	

ANTIPASTI – STARTERS

Fondue al Tartufo V £8.90 Melted pecorino cheese with truffle and served with Sardinian crusted bread. (Music bread)	Cozze Al Pomodoro £6.90 New Zealand mussels cooked with white wine, tomato, garlic and herbs.
Frittata con Tartufo V £7.50 Omelette with truffle	Caposante Al Formaggio £8.90 Scallops cooked with cream, cheese, mushroom, onions, and prawns, then oven baked.
Melone £6.20 Melon with Parma ham, or with prawns or liqueur of your choice.	Caposante Saltate £8.90 Scallops pan fried with olive oil, fresh basil, garlic and lemon.
Antipasto all' Italiana £9.90 A mixture of Italian cured meats with marinated vegetables.	Caposante Al Purée Di Asparigi £8.50 Scallops with olive oil, parsley, lemon and asparagus purée.
Tricolore V £6.60 A fresh Italian salad of tomato, mozzarella cheese and avocado with olive oil dressing.	Sardine All'Olio £6.60 Fresh sardines pan-fried with olive oil.
Calamari Saltati £7.90 Fresh squid pan-fried in olive oil, parsley and lemon, served on a bed of fresh salad.	Sardine Alla Marinara £7.20 Sardines cooked in olive oil, basil, lemon, tomato and a touch of balsamic vinegar.
Calamari £7.90 Fresh squid coated in flour and deep-fried and served on a bed of salad.	Avocado Con Alice Marinate £5.90 Avocado served with marinated anchovies and a touch of balsamic vinegar.
Cozze Al Vino £6.60 New Zealand mussels cooked with white or red wine, garlic and parsley.	Avocado Ai Gamberetti £5.20 Avocado with prawns.
	Zuppa Toscano V £6.10 Soup with cannellini beans & cabbage

Zuppa Alla Stracciatella £5.60
Soup made from chicken stock, semolina, parsley, parmesan cheese and eggs.

Asparagi Alle Mandorle V £7.20
Asparagus cooked with olive oil, garlic, almonds and a touch of balsamic vinegar.

Asparagi Con Prosciutto Cotto £8.40
Asparagus wrapped with boiled ham and mascarpone cheese and dressed with olive oil and a touch of balsamic vinegar (Cold Dish)

Funghi Crema E Spinaci V £5.20
Mushrooms served with cream, white wine, spinach and garlic.

Funghi Piccante V £4.90
Mushrooms cooked in tomato, garlic and chilli.

Bresaula Con Parmigiano E Rucola £8.90
Cured beef served on a bed of rocket with olive oil and freshly grated parmesan cheese.

Uova Al Tartufo V £7.30
Fried egg with truffle

PRIMI PIATTI

PASTA & RISOTTO

Peperoni Urbino V £8.20
Peppers stuffed with bread crumbs, eggs, pecorino cheese (from Urbino), parsley and nutmeg, served almost dry in a tomato and cheese sauce.

Fussili Al Rosamarino V £7.90
Twisted pasta tossed in olive oil, fresh rosemary, parsley, black pepper and a touch of cream.

Fussili Con Salsiccia E Pecorino £7.80
Twisted pasta cooked with chopped homemade Italian sausage, sage, pecorino cheese, white wine, black pepper, basil, garlic and a touch of tomato sauce.

Penne Casalinghe £8.60
Penne pasta cooked in tomato sauce, courgettes, parma ham, roasted peppers, basil and olive oil.

Tagliatelle Ai Funghi V £8.90
Tagliatelle pasta cooked with vegetable stock, wild mushrooms, butter and black pepper.

Tortellini Alla Panna £7.80
Pasta stuffed with ham and cheese cooked with cream, truffle and basil.

Risotto Al Zafarano E Sogliola £9.80
Arborio rice cooked with saffron, pieces of fresh lemon sole, fish stock, white wine and a touch of cream.

Risotto Terra E Mare £7.60
Arborio rice cooked white wine, artichokes, potatoes, cannellini beans, prawns, Fontina cheese, parsley, garlic and vegetable stock.

Risotto Al Barbera V £7.50
Arborio rice cooked with Barbera wine, parsley, garlic, fresh parmesan and vegetable stock (very popular dish in Piemonte)

Risotto Al Caviale £12.90
Arborio rice cooked with butter, vodka, caviar, fish stock and a touch of cream.

Risotto Ai Fegatini Di Pollo £6.90
Rice with mushrooms, onions, chicken liver, cream and chicken stock.

Risotto Al Tartufo V £11.90
Rice cooked with truffles, wild mushrooms and a touch of cream.

Tortellone Con Ricotta V £7.90
Parcel of pasta stuffed with ricotta cheese, cooked with courgettes, truffle, pesto, nutmeg, walnuts and olive oil.

Gnocchi Con Scamorza Affumicato V £6.90
Gnocchi cooked with garlic, olive oil, cherry tomato sauce, basil, garlic and smoked mozzarella cheese.

Finocchi Valdostana V £6.90
Fennel baked in butter, nutmeg, topped with fontina cheese and oven baked.

Gnocchi Quattro Formaggi V £6.70
Cream, four cheeses and Parmesan.

Gnocchi Al Pesto V £7.20
Gnocchi cooked in pesto basil sauce.

Farfalle Alla Domenico £8.10
Butterfly-shaped pasta cooked with smoked salmon, prawns, rocket, parsley, garlic, fish stock and a touch of cream.

Gnochetti Sardi Con Gamberetti E Zucchini £7.60
Tiny pasta shells cooked with prawns, courgettes, garlic, parsley, olive oil and tomato sauce.

Fussili Casarecci V £9.10
Twisted pasta cooked with sun dried tomatoes, chilli, garlic, basil, white wine and seafood mixture.

Pappardelle Al Ragu Di Chingnale £9.90
Large version of tagliatelle pasta served with wild boar meat cooked in tomato sauce, parsley, garlic, rosemary, grappa and red wine.

Orichette Con Salsiccia Lucana £7.90
Pasta shells cooked with tomato sauce, basil, garlic, chilli and chopped homemade sausage.

Spaghetti Alla Pescatore £8.10
Spaghetti cooked with tomato sauce, garlic, parsley and seafood mixture.

SECONDI

FILLET & VEAL

Please note all Beef is English Or Scottish

Filetto Alla Gorgonzola £17.95
Fillet steak cooked with Gorgonzola cheese, onions, cream, white wine and parsley.

Filetto Toscano £17.95
Pieces of fillet steak cooked with garlic, rosemary, red wine, tomato puree, olive oil and corn flour.

Filetto Al Pepe Verde £17.95
Fillet steak cooked with fresh cream, peppercorns, brandy and with a hint of mustard.

Filetto Boscaiola £20.95
Fillet steak cooked with wild mushroom, garlic, white wine, parsley, butter and truffle.

Filetto Piemontese £18.60
Thin cut fillet steak topped with wild mushroom, meat stock, basil, artichokes sauce and freshly grated parmesan.

Filetto Aorto E Bosco £21.60
Escallops of fillet steak cooked with truffle, celery purée, butter, meat stock, garlic, parsley and a touch of cream.

Filetto Potentino £18.90
Escallops of fillet cooked with sun-dried tomatoes, rosemary, chilli, garlic and parsley.

Filetto Ai Fegatini £21.70
Fillet cooked with truffle, garlic, beliefs, sage, rosemary, and chicken liver, dry marsala, olive oil, salt, pepper and chicken stock.

Filetto Con Salsa Ribes £19.20
Fillet steak cooked with blackberries, butter, red wine, meat stock, salt, pepper and flour, served on a toasted Italian bread

Spezzatino Di Manzo Ai Funghi £17.20
Diced sirloin cooked with tomato sauce, white wine, olive oil, peppers, onions, celery, carrots, mushrooms, potatoes and bay leaves.

Bistecca Alla Griglia £14.95
Grilled sirloin steak

Scaloppina Con Creama E Pistaci £15.90
Escallops of veal cooked with onions, black pepper, parsley, white wine and a touch of cream.

Scaloppina Ai Funghi £16.20
Escallops of veal cooked with mushrooms, butter, flour, meat stock, white wine, parsley, salt, pepper and a touch of cream

Scaloppina Bella Napoli £17.50
Escallops of veal cooked with tomato, anchovies, garlic, white wine, olive oil topped with buffalo mozzarella. (oven-baked)

Spezzatino Di Vitello Ai Carchofi £18.60
Diced veal cooked with meat stock, white wine, butter, flour, onions, celery, garlic, carrots and artichokes.

Saltimbocca Alla Romana £16.95
Escallops of veal cooked in white wine, meat stock, black pepper, sage, flour and Parma ham.

Fegato Di Vitello Consalvia £14.95
Calves liver cooked in butter & sage (cooked rare).

Fegato Di Vitello Alla Veneziana £14.95
Calves liver cooked with onions, parsley, garlic, marsala & vinegar (cooked rare).

Please let us know of any allergies

All meat, fish and chicken dishes are served with vegetables or salad

Please see the blackboards for daily specials

Service charge not included

CHICKEN & LAMB

Please note all lamb dishes are medallions loin of lamb and are all cooked pink

Pollo Alla Cacciatore £13.20
Pieces of poussin chicken on the bone cooked with onions, carrots, celery, garlic, olive oil, red wine, herbs and tomato sauce.

Pollo Ai Funghi £13.40
Chicken breast cooked with mushrooms, tomato sauce, white wine, olive oil, onions, garlic, parsley, smoked pancetta and chicken stock.

Pollo Mediterraneo £12.90
Chicken breast cooked with small pieces of lemon skin, capers, thyme, olive oil, garlic, balsamic vinegar, white wine, parsley and chicken stock.

Pollo Al Tartufo £14.20
Chicken breast cooked with white wine, truffle paste, parsley, chicken stock, served on a bed of Arborio rice with truffle.

Pollo Alla Romana £13.10
Chicken breast cooked with roast peppers, tomato sauce, garlic and white wine.

Agnello Al Castro £15.90
Lamb cooked with tomato sauce, basil, thyme, onions, chilli, garlic and a touch of marsala.

Agnello Alla Napoletana £15.50
Lamb cooked with rosemary, sage, bay leaves, onions, garlic, salt, pepper, white wine, meat stock and flour.

Agnello Con Carciofi £17.20
Lamb cooked with white wine, olive oil, meat stock, flour, onions, finely chopped lemon skin, garlic, artichokes puree, parsley, mint, salt and pepper.

PORK & GAME

Please note all pork dishes use free range meat

Maiale Con Castagne £14.90
Medallion loin of pork cooked with chestnuts, olive oil, butter, flour, milk, salt, pepper and bay leaves.

Maiale Con Salsa Di Cipolla £15.20
Medallion loin of pork cooked with butter, red onion puree, nutmeg, béchamel, olive oil and garlic.

Maiale All Passito £16.20
Medallion loin of pork cooked with bay leaves, clove, passito di pantelleria wine (dessert wine), sultanas, butter, flour, garlic, meat stock served on a bed of Arborio rice.

Costini Picante £14.60
Spare ribs cooked with roast peppers, tomato sauce, garlic and chillies.

Faggiano (only available in season) £14.50
Pheasant cooked on the bone in a sweet marsala sauce, bay leaves and fresh orange.

Faggiano Con Mela Grano £15.60
Off the bone pheasant cooked with pomegranate, bacon, pomegranate juice, olive oil, lemon, thyme and served on Italian toasted bread.

Cervo Ai Carciofi £18.20
Loin of venison cooked with artichokes purée, potato purée, fresh thyme, cream and brandy (cooked rare).

Cervo Con Prugnie £17.95
Loin of venison cooked with dried plums, sweet marsala, green peppercorns, and a touch of flour to make the sauce dense (cooked rare).

Coniglio Al Finocchio £13.90
Rabbit cooked with onions, black pepper, fennel, pine nuts, balsamic vinegar, white wine and chicken stock.

Coniglio Alla Contadina £14.10
Rabbit cooked with vinegar, onions, garlic, bay leaves, black pepper, cured ham, olive oil, lemon juice, parsley, carrots and chicken stock.

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FISH

Trota Cartoccio £12.20 Trout cooked in silver foil with tomatoes, prawns, garlic, olive oil, white wine and herbs.	Merluzzo Vito £16.40 Fresh cod baked in a cream sauce, garlic, and parsley and topped with smoked mozzarella cheese.
Gamberoni All'Italiana £17.95 King prawns floured and fried with a touch of garlic and lemon.	Salmone Al Vino £13.60 Fresh pieces of salmon cooked with white wine, touch of vinegar, parsley, garlic and flour.
Gamberoni Napoli £18.20 King prawns cooked with tomato, garlic and white wine.	Salmone Infarinato £13.20 Fresh sliced salmon dipped in flour and pan-fried in olive oil.
Gamberoni Con Crema Di Ceci £19.10 King prawns cooked with olive oil, rosemary, parsley, white wine, garlic, served on a bed of chickpea purée.	Salmone Al Pernod £14.20 Fresh pieces of salmon cooked with garlic, parsley, pernod, prawns, white wine and touch of cream.
Gamberoni Al Sesame £19.20 King prawns cooked with mushroom puree, olive oil, parsley, garlic, sherry, lemon juice, white wine and mustard seeds.	Pesce Spada Ai Pomodori Secchi £18.20 Fresh swordfish cooked with sun-dried tomatoes, capers, pine nuts, almonds, olive oil, salt, pepper, herbs, garlic and white wine.
Salmone Con Funghi E Gamberetti £13.50 Salmon cooked with mushroom, prawns, white wine, parsley, garlic, lemon and butter.	Zuppa Pescatora £15.90 Seafood mix cooked in a cherry tomato sauce, garlic, parsley and chilli.
Merluzzo Fiorentina £16.20 Fresh cod baked with cheese, spinach, cream, almonds, fresh basil, white wine and garlic.	

Selection of fresh fish is also available
Please see the blackboard

CONTORNI

Small Salad	£3.20	Tomato Salad	£4.90
Large Salad	£5.90	Grilled Vegetables Marinated in Olive Oil (Served Cold)	£5.50

Pizza also available
Please ask for a separate menu

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