



CHEF'S SPECIALS

ANTIPASTI

Zuppa di Lenticchie con Pancetta Lentil and pancetta soup	5.50
Insalata di Rape Mozzarella e Spinaci Novelli Beetroot, mozzarella and spinach salad	6.75
Carpaccio di Salmone con Carciofi Salmon carpaccio with baby artichokes, dill and olive oil dressing	7.95
Ravioli con Funghi Profumati al Tartufo Wild mushroom ravioli with butter, truffle oil and parmesan cheese	7.75

SECONDI PIATTI

Risotto con Asparagi e Caprino With asparagus and goat's cheese	9.50
Branzino in Crosta di Patate con Pomodori Secchi Fresh sea bass baked on a potato crust, served with spinach	14.95
Astice alla Vicino Fresh lobster sautéed with potato, asparagus and mixed herbs, served with green leaf salad	15.75
Ippoglosso con Olive Pomodorini e Capperi Pan-fried halbut with olives, cherry tomatoes, capers and wild herbs, served with grilled zucchini	17.50

CHARGRILLED FRESH FISH (on or off the bone)

Sea Bass	14.95
Calamari	12.50
Swordfish	15.95
Gilthead Bream	16.50
Lobster	24.75
Mixed Fish Grill Combination of sea bass, swordfish, calamari and tiger prawn	18.50

Mixed salad leaves will accompany the char-grilled fish

Service is discretionary, but a recommended 12.5% will be added to your final bill
Kindly email us with any comments at info@vicinorestaurant.com