

antipasti e salads

Olives, Bread & Butter	£3.5	Garlic Bread	£3.5
Soup of The Day	please ask your server		£5.5
Asparagi Gratinati	steamed asparagus with melted taleggio & parmesan cheese (v) gf		£7.5
Prosciutto e Fichi	parma ham with fresh figs, goat cheese crumbled & aged balsamic gf		£8
Bruschetta Pomodoro	seasonal tomato & fresh basil, red onions topped with extra virgin olive oil based with pesto sauce (v) (n)		£6
Calamari e Zucchine Fritte	deep fried squid & courgette strips served with tartare sauce		£7.5
Burrata con Lenticchie e Verdure Croccanti	apulia burrata cheese with a mixed lentil salad & basil oil (v) gf		£8.5
Insalata di lenticchie e cavolfiore	lentil, quinoa & cauliflower salad with finely chopped sweet peppers, artichokes, parsley, red onions & celery (v)		£8 / £10
Spiedini di Gamberi e Asparagi	grilled prawns & asparagus skewers with arrabiatta sauce		£8
Insalata Tricolore	mozzarella, plum tomato & avocado salad based with pesto sauce (v) (n) gf		£8
Carpaccio Di Manzo	thinly sliced beef, rocket, topped with parmesan & lemon gf		£7
Insalata Vicino	baby spinach, artichokes, cherry tomatoes, mozzarella, avocado & balsamic dressing (v) gf		£7.5
Tagliere di Salumi	selection of salami, parma ham, sundried tomatoes & mozzarella gf		£8

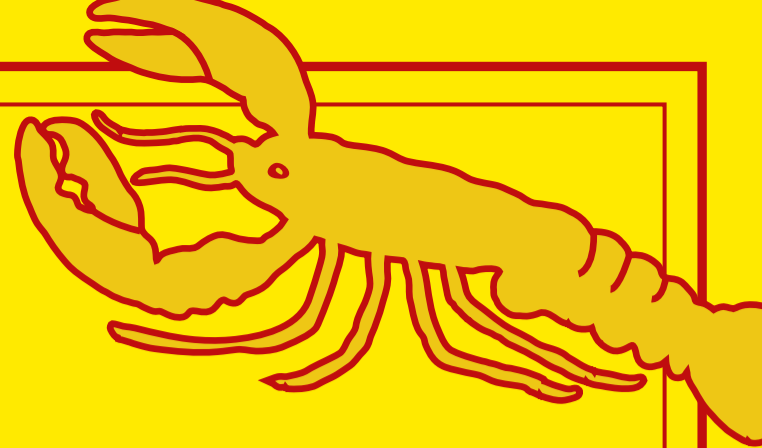
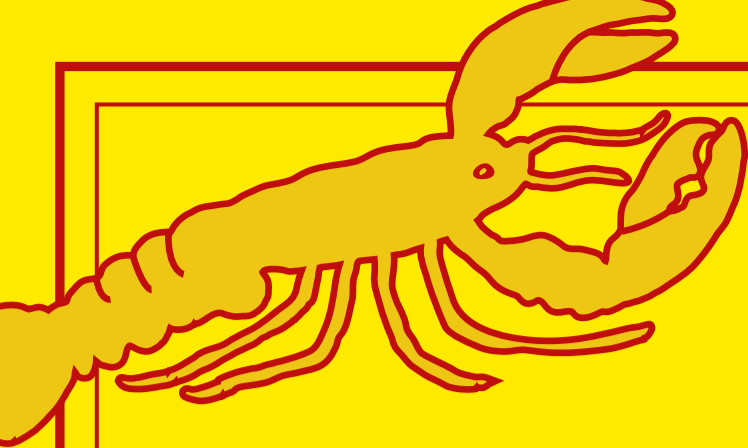
house speciality

<i>Spaghetti all' Aragosta</i>	£32.5 (whole)
whole fresh lobster, served with spaghetti in tomato, garlic & chilli sauce	£21.5 (half)
<i>Aragosta all' Griglia</i>	£32.5
whole grilled fresh lobster, served with arrabiatta sauce & chips	

(n) contains nuts (v) vegetarian (gf) gluten free

paste e risotti

<i>Marco's Favourite</i>	Pappardelle Con Stracetti di Vitello	egg pasta, veal strips, fontina cheese & rosemary sauce	£12
<i>Marco's Favourite</i>	Lasagna Vicino	classic beef lasagne in pink sauce	£11.5
	Ravioli di Cinghiale e Crema di Tartufo	wild boar ravioli with black truffle sauce	£11
	Tagliatelle Gorgonzola e Spinaci	tagliatelle in a creamy gorgonzola sauce, spinach & pine nuts (v) (n)	£12
	Spaghetti Carbonara	egg yolk, pancetta, cream & parmesan cheese sauce	£10
	Tagliolini Speck	delicately thin egg pasta, mushroom, speck ham & truffle shavings	£11.5
	Linguine Vongole	fresh clams with white wine sauce garlic, fresh chilli & parsley	£12
	Penne alle Melanzane e Pachino	penne in cherry tomatoes sauce, aubergines & grated aged ricotta cheese (v)	£9
	Linguine al Nero di Seppia con Gamberi, Capesante e Limone	black ink squid linguine with prawns, sea scallops, baby squid, lemon & chilli	£13
	Spaghetti al Ragù	classic spaghetti bolognese	£9.5
	Casarecce Con Ragù Di Salsiccia Piccante	twisted pasta with a spicy tuscan sausage ragu	£10.5
	Risotto ai Funghi e Spinaci	carnaroli rice with wild mushroom, spinach & balsamic reduction (v)	£11.5



pesce

Gamberoni in Padella	king prawns on the pan served in a parsley, garlic lemon & chilli sauce	gf	£14
Pesce Spada con Mandorle e Limone	grilled swordfish with asparagus, almond & lemon pesto	(n) gf	£13.5
Branzino con Verdure e Salmoriglio	grilled seabass with vegetables & balsamic-herb dressing	gf	£14.5
Grigliata mista di Pesce	selection of grilled seabass, squid, king prawns & swordfish with roast vegetables	gf	£19
Aragosta alla Griglia	grilled lobster served with a mixed salad & lemon butter sauce	gf	£32.5



carne

Scaloppina di Vitello alla Milanese	breaded veal escalope with spaghetti pomodoro		£16.5
Fegato alla Griglia & Bacon	chargrilled calves liver with bacon	gf	£13
Fegato Burro & Salvia	panfried calves liver in butter & sage		£13
Scaloppina di Vitello alla Griglia	lemon & rosemary veal paillard & sauteed spinach	gf	£15
Petto di Pollo Ripieno	chicken breast filled with fontina cheese & spinach served with mange tout & olive tapenade		£13
Filetto di Manzo con Salsa di Tartufo	scottish beef fillets with roast portobello mushroom & black truffle sauce		£23
Stinco d'Agnello al Forno	braised lamb shank in red wine with mash potatoes and leeks		£17

sides e salads

Green Leaf Salad	£3.5
(served with mustard dressing)	
Mixed Leaf Salad	£4
(served with mustard dressing)	
Sauteed Potato	£3.5
Zucchine Fritte	£4
French Fries	£3.5
Mash Potato	£3.5
Mange Tout	£4
Sauteed Spinach	£4
Rocket e Parmesan	£5
Tomato e Red Onion Salad	£4
Broccoli	£3.5

Soft Drinks & Juices

Coca Cola, Diet Coca Cola, Limonata, Aranciata, Ginger Ale, Tonic Water, Soda Water, Tomato, Cranberry, Apple Pineapple	£2.5
Orange Juice	£2.7
Freshly Squeezed Orange Juice	£3.8
Still or Sparkling Water 750ml	£3.7

Tea & Coffee

Cappuccino	£2.5
Espresso	£2.5
Double Espresso	£2.9
Filter Coffee	£2.5
Irish Coffee	£6
Fresh Mint Tea	£2.7
English Breakfast Tea	£2.5
Camomile Tea	£2.5
Green Tea	£2.5
Earl Grey	£2.5
Hot Chocolate	£2.5

Beer

Moretti 330ml	£3.9
Peroni 330ml	£3.9

Cocktails

Kir Royal	£8.5
Aperol Sprizter	£7.5
Vodka Martini	£7
Champagne Cocktail	£8
Bellini	£7.5
Limoncello Mohito	£6.5
Virgin Mary	£3.5
Bloody Mary	£5.5
Gordons Gin & Tonic	£4.5
Smirnoff Vodka & Tonic	£4.5
Smirnoff Vodka & Soda	£4.5
Smirnoff & Orange Juice	£4.5
Campari Orange	£5.5
Campari Soda	£5.5

14 food allergens

Please inform our staff if you are allergic to any of the following: Celery/Cereals containing Gluten/Crustaceans/Eggs/Fish/Lupin/Milk/Molluscs/Mustard/Nuts/Peanuts/Sesame Seeds/Soya/Sulphur Dioxide (sometimes known as sulphites)

Special Offers

For Special Offers & a chance to win & be part of our fantastic prize giveaway join us



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a 12.5% optional service charge will be added to the final bill. Service charge is shared between all members of staff. all prices are inclusive of vat. visa, switch & Amex accepted. cheques not accepted we cannot guarantee all our items and ingredients are nut free