



## Antipasti

<b>Olives, Bread &amp; Butter</b> £3.5	<b>Garlic Bread</b> £3.5	<b>Soup of The Day</b> please ask your server	£6
<b>Bruschetta Pomodoro</b> seasonal tomato & fresh basil, topped with extra virgin olive oil based with basil sauce <b>(v)</b>			£7
<b>Calamari Fritte</b> deep fried squid served with tartare sauce			£8
<b>Burrata con Pomodori e Basilico</b> Apulian burrata with heritage tomatoes & basil oil <b>(v)</b>			£10.5
<b>Carpaccio Di Manzo</b> thinly sliced beef, rocket, topped with parmesan & lemon <b>gf</b>			£8
<b>Bresaola con Carciofi Grigliati e Guttiao</b> beef bresaola with grilled artichokes, rocket & deep fried Sardinian flat bread			£8.5
<b>Prosciutto e Mozzarella di Buffala</b> parma ham sliced with buffalo mozzarella & Sardinian flat bread			£8.5
<b>Carpaccio di Spigola</b> thinly cut seabass, lemon dressing, carrot shavings & passion fruit <b>gf</b>			£9

## Insalata



<b>Insalata Tricolore</b> mozzarella, plum tomato & avocado salad based with basil sauce <b>(v) gf</b>	£9
<b>Insalata Vicino</b> baby spinach, artichokes, cherry tomatoes, mozzarella, avocado & balsamic dressing <b>(v) gf</b>	£8

### house specials

<i>Spaghetti all' Aragosta</i> whole fresh lobster, served with spaghetti in tomato, garlic & chilli sauce	£35.5 (whole) £24 (half)
<i>Linguine con Aragosta, Vino Bianco, Aglio e Peperoncino</i> whole lobster with linguine, white wine sauce, garlic & chilli	£35.5 (whole) £24 (half)



## Pasta

GLUTEN FREE PASTA - £2 extra



<b>Penne Arrabiatta</b> penne with tomato, garlic, chilli & parsley	£11
<b>Lasagna Vicino</b> classic beef lasagne in pink sauce	£13
<b>Penne Quattro Formaggi e Tartufo</b> penne with four cheeses & black truffle shavings <b>(v)</b>	£13
<b>Penne alla Siciliana</b> penne with aubergine, cherry tomatoes, basil & tomato salsa topped with ricotta cheese shavings <b>(vegan option available)</b>	£12
<b>Spaghetti Carbonara</b> egg yolk, pancetta, cream & parmesan cheese sauce	£12
<b>Tagliolini Speck</b> delicately thin egg pasta, mushroom, speck ham & truffle shavings	£13.5
<b>Linguine Vongole</b> fresh clams with white wine sauce garlic, fresh chilli & parsley	£14.5
<b>Linguine al Nero di Seppia con Gamberi, Capesante e Limone</b> black ink squid linguine with prawns, sea scallops, baby squid, lemon & chilli	£14
<b>Spaghetti al Ragu</b> classic spaghetti bolognese	£12
<b>Casarecce con Ragu di Salsiccia Piccante</b> twisted pasta with spicy tuscan sausage ragu	£13



**(n)** contains nuts    **(v)** vegetarian    **(gf)** gluten free    **(m)** mustard



## Pesce

<b>Gamberoni in Padella</b> king prawns on the pan served in a parsley, garlic lemon & chilli sauce <b>gf</b>	£14
<b>Coda Di Rospo al Forno com Lenticchie</b> grilled monkfish with lentil salad, sun dried tomatoes & spring onions	£18
<b>Branzino con Verdure e Salmoriglio</b> grilled seabass with vegetables & balsamic-herb dressing <b>gf</b>	£15.5
<b>Grigliata Mista di Pesce</b> selection of seabass, squid, king prawns & monkfish served with house mixed salad <b>gf</b>	£23
<b>Aragosta Burro e Limone</b> grilled lobster served with a mixed salad & lemon butter sauce <b>gf</b>	£35.5
<b>Aragosta all' Arrabiatta</b> whole grilled fresh lobster, served with arrabiatta sauce & chips	£35.5



## Carne

<b>Scaloppina di Vitello alla Milanese</b> breaded veal escalope with spaghetti pomodoro	£17.5
<b>Costata di Manzo al Pepe Verde</b> ribeye steak with peppercorn sauce & sweet potato chips	£22
<b>Fegato alla Griglia &amp; Bacon</b> chargrilled calves liver with bacon <b>gf</b>	£14.5
<b>Fegato Burro &amp; Salvia</b> panfried calves liver in butter & sage	£14.5
<b>Scaloppina di Vitello alla Griglia</b> lemon & rosemary veal paillard & sauteed spinach <b>gf</b>	£16
<b>Petto di Pollo al Limone</b> pan roasted chicken breast with lemon & rosemary sauce & mash potatoes	£15



## Sides e Salads

<b>Green Leaf Salad</b> (served with mustard dressing)	£3.5
<b>Mixed Leaf Salad</b> (served with mustard dressing)	£4
<b>Sauteed Potato</b>	£4
<b>Zucchine Fritte</b>	£4.5
<b>French Fries</b>	£4
<b>Mash Potato</b>	£4
<b>Broccoli</b>	£4
<b>Sauteed Spinach</b>	£4
<b>Rocket &amp; Parmesan</b>	£5
<b>Tomato &amp; Red Onion Salad</b>	£4



### 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 Spritzer	£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

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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

