

## 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>Asparagi Gratinati</b> steamed asparagus with melted taleggio & parmesan cheese <b>(v) gf</b>			£8
<b>Prosciutto e Melone</b> parma ham with seasonal melon & pomegranates <b>gf</b>			£8.5
<b>Bruschetta Pomodoro</b> seasonal tomato & fresh basil, topped with extra virgin olive oil based with basil sauce <b>(v)</b>			£6.5
<b>Calamari Fritte</b> deep fried squid served with tartare sauce			£8
<b>Burrata con Pomodorini e Salicornia</b> burrata cheese with cherry tomatoes, gaeta olives & samphire <b>(v) gf</b>			£9
<b>Insalata di Polipo</b> grilled octopus salad with carrot shavings, garlic, chilli & candy beetroot <b>gf</b>			£10.5
<b>Carpaccio Di Manzo</b> thinly sliced beef, rocket, topped with parmesan & lemon <b>gf</b>			£7.5
<b>Tagliere di Salumi</b> selection of salami, parma ham, sundried tomatoes & mozzarella <b>gf</b>			£8.5

## insalata

<b>Insalata di Finocchi e Feta</b> fennel, carrots shavings & radish salad with pecan, feta cheese & maple-lemon dressing <b>(n) (v)</b>			£8
<b>Insalata Vicino</b> baby spinach, artichokes, cherry tomatoes, mozzarella, avocado & balsamic dressing <b>(v) gf</b>			£8
<b>Insalata Tricolore</b> mozzarella, plum tomato & avocado salad based with basil sauce <b>gf</b>			£8

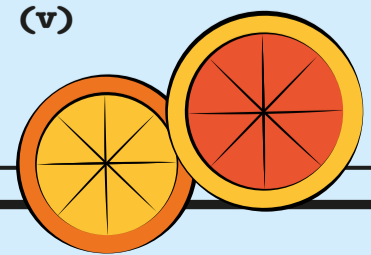
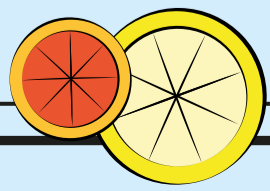
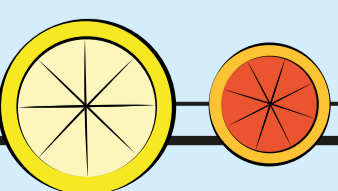
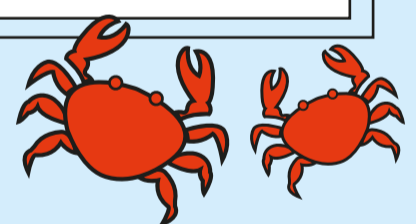
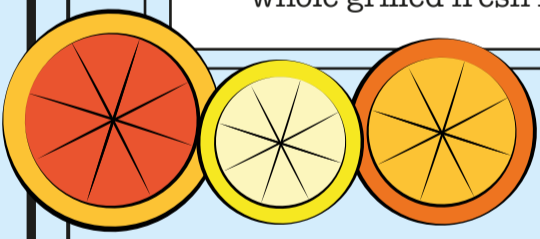
## house speciality

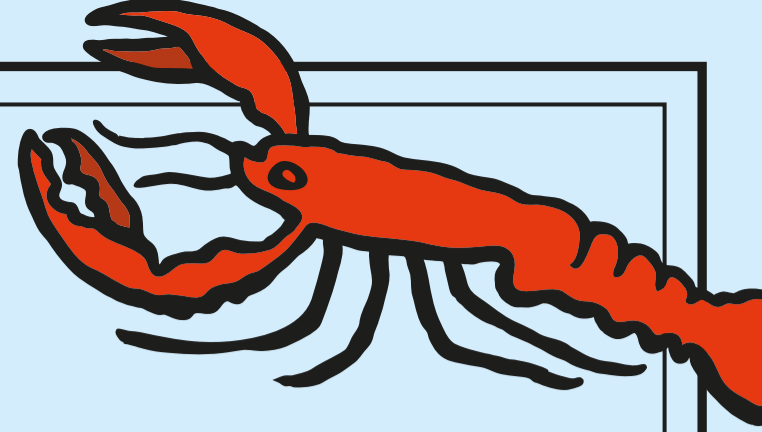
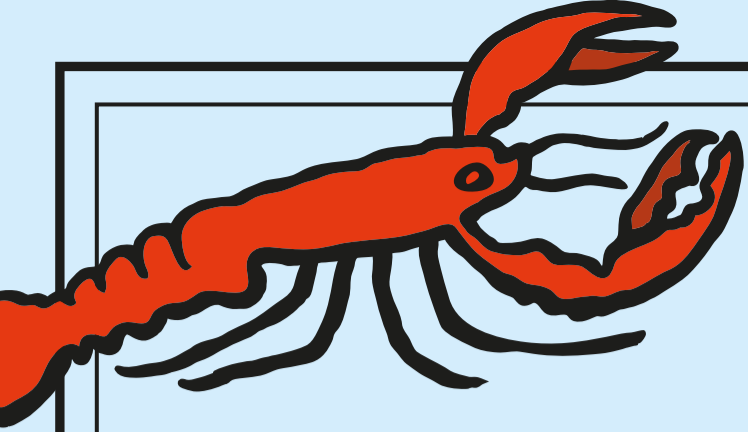
<i>Spaghetti all' Aragosta</i> whole fresh lobster, served with spaghetti in tomato, garlic & chilli sauce	£34.5 (whole) £22.5 (half)
<i>Aragosta all' Griglia</i> whole grilled fresh lobster, served with arrabiatta sauce & chips	£34.5

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

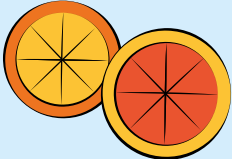
## paste e risotti

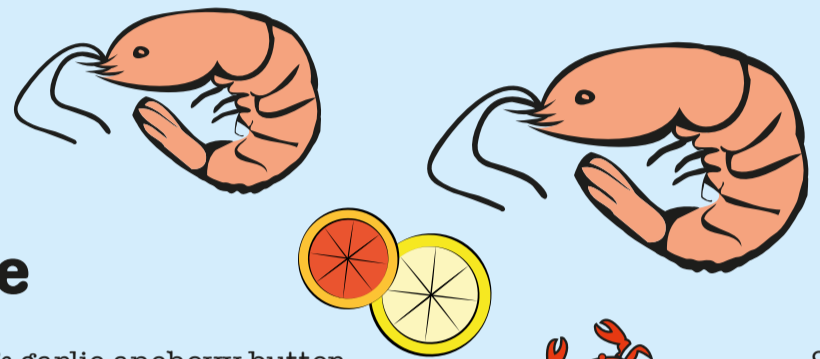
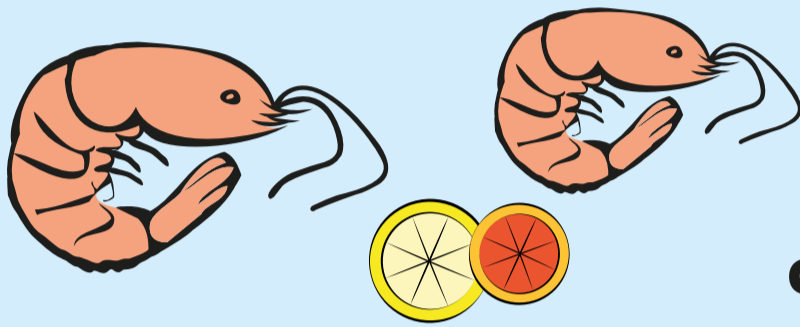
<i>Marco's Favourite</i> <b>Lasagna Vicino</b> classic beef lasagne in pink sauce			£12.5
<b>Quadrotti di Ricotta e Limone</b> ricotta & lemon ravioli in light butter, pinenuts & chive sauce <b>(n) (v)</b>			£12
<b>Penne Quattro Formaggi e Tartufo</b> penne with four cheeses & black truffle shavings <b>(v)</b>			£13
<b>Spaghetti Carbonara</b> egg yolk, pancetta, cream & parmesan cheese sauce			£11.5
<b>Tagliolini Speck</b> delicately thin egg pasta, mushroom, speck ham & truffle shavings			£13
<b>Linguine Vongole</b> fresh clams with white wine sauce garlic, fresh chilli & parsley			£13.5
<b>Tagliolini all'Ortolana</b> egg tagliolini with asparagus, courgettes & light cherry tomato sauce			£12
<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			£11
<b>Penne Bufalina</b> penne with gaeta olives, basil, fresh tomatoes & buffalo mozzarella <b>(v)</b>			£12
<b>Fregola ai Frutti di Mare</b> Sardinian pasta beads with prawns, clams, baby squid & sea scallops <b>(v)</b>			£14





## pesce

<b>Gamberoni in Padella</b>	king prawns on the pan served in a parsley, garlic lemon & chilli sauce	<b>gf</b>		£15
<b>Sogliola al Limone e Salicornia</b>	grilled dover sole with samphire in lemon butter sauce	<b>(n) gf</b>		market price
<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 grilled seabass, squid, king prawns & octopus with grilled vegetables	<b>gf</b>		£23
<b>Aragosta alla Griglia</b>	grilled lobster served with a mixed salad & lemon butter sauce	<b>gf</b>		£34.5

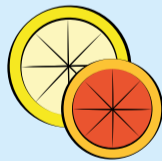


## carne

<b>Agnello ai Ferri con Finocchi</b>	grilled lamb cutlet with braised fennel & garlic anchovy butter			£22
<b>Scaloppina di Vitello alla Milanese</b>	breaded veal escalope with spaghetti pomodoro			£17.5
<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>		£15.5
<b>Petto di Pollo al Limone</b>	pan roasted corn fed 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>Green Beans</b>	£4
<b>Sauteed Spinach</b>	£4
<b>Rocket e Parmesan</b>	£5
<b>Tomato e Red Onion Salad</b>	£4
<b>Mixed Grilled Vegetables</b>	£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

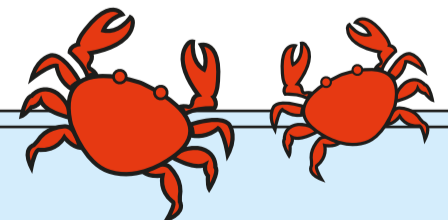
Cappuccino	£2.5
Espresso	£2.5
Double Espresso	£2.9
Filter Coffee	£2.5
Irish Coffee	£6
Fresh Mint Tea	£2.7
English Breakfast Tea	£2.5
Camomile Tea	£2.5
Green Tea	£2.5
Earl Grey	£2.5
Hot Chocolate	£2.5

### 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