

Olives, Bread & Butter  $$\pm 4.5$ 

**Garlic Bread** 

Bruschetta Pomodoro seasonal tomato & fresh basil, topped with extra virgin olive oil based with basil sauce (v) £7.5

**Calamari Fritti** deep fried squid served with tartare sauce

Burrata con Pomodori e Basilico Apulian burrata with heritage tomatoes & basil oil (v)

Carpaccio Di Manzo thinly sliced beef, rocket, topped with parmesan & lemon gf

Carpaccio di Tonno Affumicato smoked tuna carpaccio served with avocado, rocket, deep fried capers & lemon dressing

Bresaola con Carciofi Grigliati e Guttiau beef bresaola with grilled artichokes, rocket & deep fried Sardinian flat bread

Prosciutto e Mozzarella di Bufala parma ham sliced with buffalo mozzarella & Sardinian flat bread

Insalata Tricolore mozzarella, plum tomato & avocado salad based with basil sauce (v) gf



£9.5

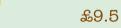
£8.5

£11

£9.5

£12

£9

















### house specials

Spaghetti all'Hragosta whole fresh lobster, served with spaghetti in tomato, garlic & chilli sauce

Linguine con *Hragos*ta, Vino Bianco, Aglio e P*e*peroncino whole lobster with linguine, white wine sauce, garlic & chilli

£36 (whole) £24.5 (half)

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GLUTEN FREE PASTA - £2 extra

**Penne Arrabbiata** penne with tomato, garlic, chilli & parsley (v)

Lasagna Vicino classic beef lasagne in pink sauce

Penne Quattro Formaggi e Tartufo penne with four cheeses & black truffle shavings (v)

Penne alla Siciliana penne with aubergine, cherry tomatoes, garlic, basil & tomato salsa topped with ricotta cheese shavings (v) (vegan option available)

Spaghetti Carbonara egg yolk, pancetta, cream & parmesan cheese sauce

Linguine Gamberoni king prawns linguine cooked with white wine sauce, cherry tomatoes, garlic & chilli sauce

**Tagliolini Speck** delicately thin egg pasta, mushroom, speck ham, garlic & truffle shavings

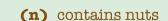
Linguine Vongole fresh clams with white wine sauce, garlic, fresh chilli & parsley

Linguine al Nero di Seppia con Gamberi, Capesante e Limone black ink squid linguine with prawns, sea scallops, baby squid, lemon, garlic & chilli

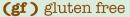
Spaghetti al Ragu classic spaghetti bolognese

Casarecce con Ragu di Salsiccia Piccante twisted pasta with spicy tuscan sausage ragu









(m) mustard





£13

£11.5

£13.5

£12.5

£12.5

£15

£14

£15

£15.5

£12.5











Gamberoni in Padella king prawns on the pan served in a parsley, garlic lemon & chilli sauce gf

£14.5

Branzino alla Griglia grilled seabass fillet served with green beans, carrots, braised onion & balsamic dressing gf

£16.5

Aragosta Burro e Limone grilled lobster served with a mixed salad & lemon butter sauce gf

£24.5 / £36

**Aragosta all' Arrabbiata** whole grilled fresh lobster, served with arrabbiata sauce & chips

£24.5 / £36



Scaloppina di Vitello alla Milanese breaded veal escalope with spaghetti pomodoro

**Costata di Manzo al Pepe Verde** ribeye steak with peppercorn sauce & sweet potato chips

Fegato alla Griglia e Pancetta chargrilled calves liver with pancetta gf

Fegato Burro e Salvia panfried calves liver in butter & sage

Scaloppina di Vitello alla Griglia lemon & rosemary veal paillard & sauteed spinach gf

Pollo al Dragongello pan roasted corn fed chicken breast served with wild mushroom roast potatoes & tarragon sauce



£15 £15

£18

£22

£16.5 £15.5

# Sides e Salads

<b>Green Leaf Salad</b> (served with mustard dressing)	£3.5
<b>Mixed Leaf Salad</b> (served with mustard dressing)	£4
Sauteed Potato	£4
Zucchine Fritte	£5
French Fries	£4
Green Beans	£4
Sauteed Spinach	£5
Rocket e Parmesan	£5
Tomato e Red Onion	£4



Soft Drinks 6 Ju	uices	Beer
Coca Cola, Diet Coca Cola,		Moretti 3
Limonata, Aranciata, Ginger Ale,		Peroni 33
Tonic Water, Soda Water,		
Tomato, Cranberry, Apple juice	£3	Cock
Orange Juice	£3	
Freshly Squeezed Orange Juice	£4.5	Kir Royal
Still or Sparkling Water 750ml	£3.95	Aperol Sp
		Vodka Ma
Tea & Coffee		Champag
		Bellini
Cappuccino	£2.5	Virgin Ma
Espresso	£2.5	Bloody Ma
Double Espresso	£2.9	Gordons C
Filter Coffee	£2.5	Smirnoff
Irish Coffee	£6	Smirnoff
Fresh Mint Tea	£2.7	Smirnoff
English Breakfast Tea	£2.5	Campari (
Camomile Tea	£2.5	_
Green Tea	£2.5	Campari S
Earl Grey	£2.5	Espresso
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Moretti 330ml	£4.5
Peroni 330ml	£4.5
Cocktails	
Kir Royal	£8.5
Aperol Spritz	£7.5
Vodka Martin	£7
Champagne Cocktail	8&
Bellini	£7.5
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
Espresso Martini	£6

## 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

Hot Chocolate

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







#### www.vicinorestaurant.com

all our items and ingredients are nut free

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



£2.5