



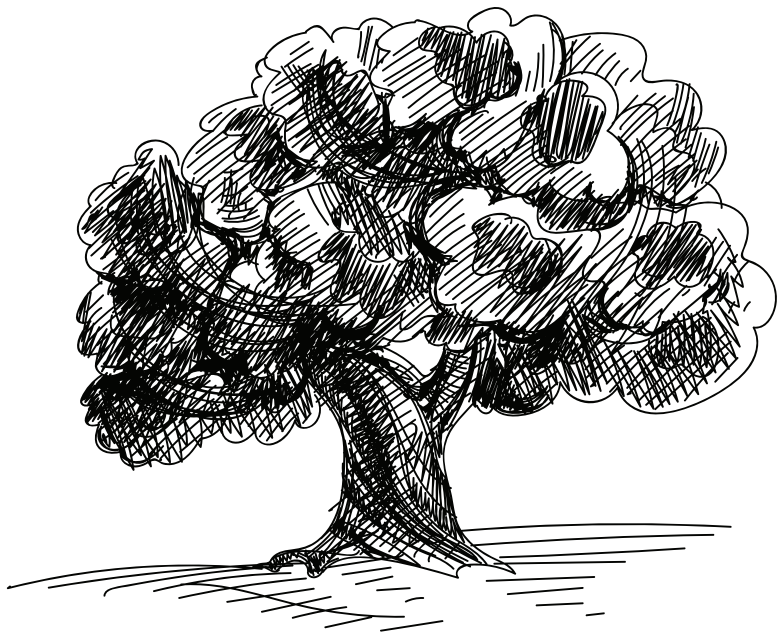
<b>Olives, Bread &amp; Butter</b>	£4.5	<b>Garlic Bread</b>	£4	
<b>Bruschetta Pomodoro</b>	seasonal tomato & fresh basil, topped with extra virgin olive oil based with basil sauce <b>(v)</b>			£8
<b>Cozze</b>	- fresh mussels, white wine, parsley, garlic & chilli with toasted bread			£12 / £17
<b>Calamari Fritti</b>	deep fried squid served with tartare sauce			£9.5
<b>Burrata con Pomodori e Basilico</b>	Apulian burrata with heritage tomatoes & basil oil <b>(v)</b>			£14
<b>Carpaccio Di Manzo</b>	thinly sliced beef, rocket, topped with parmesan & lemon <b>gf</b>			£13.5
<b>Bresaola con Carciofi Grigliati e Guttiau</b>	beef bresaola with grilled artichokes, rocket & deep fried Sardinian flat bread			£13.5
<b>Tartare di Tonno</b>	tuna tartare served with finely chopped avocado			£13.5
<b>Melanzane alla Parmagiana</b>	layers of pan fried aubergine with tomato sauce, mozzarella, parmesan, oregano & basil			£13
<b>Prosciutto e Mozzarella di Bufala</b>	parma ham sliced with buffalo mozzarella & Sardinian flat bread			£14
<b>Insalata Tricolore</b>	mozzarella, plum tomato & avocado salad based with basil sauce <b>(v) gf</b>			£12.5

## Salads

<b>Green Leaf Salad</b> (served with mustard dressing)	£7.5
<b>Mixed Leaf Salad</b> (served with mustard dressing)	£8.5
<b>Rocket e Parmesan</b>	£8
<b>Tomato e Red Onion</b>	£7

## Sides

<b>Zucchine Fritte</b>	£7
<b>French Fries</b>	£6





GLUTEN FREE PASTA - £2 extra

<b>Penne Arrabbiata</b>	penne with tomato, garlic, chilli & parsley (v)	£15
<b>Lasagna Vicino</b>	classic beef lasagne in pink sauce	£16.5
<b>Tagliatelle Formaggi e Tartufo</b>	tagliatelle with four cheeses & black truffle shavings (v)	£17
<b>Penne alla Siciliana</b>	penne with aubergine, cherry tomatoes, garlic, basil & tomato salsa topped with ricotta cheese shavings (v)	£15.5
<b>Linguine Gamberoni</b>	linguine, king prawns cooked with white wine sauce, cherry tomatoes, garlic & chilli sauce	£18
<b>Spaghetti Carbonara</b>	egg yolk, pancetta, cream & parmesan cheese sauce	£16
<b>Spaghetti con Polpette</b>	spaghetti with homemade veal meatballs & tomato sauce	£17.5
<b>Tagliolini Speck</b>	delicately thin egg pasta, mushroom, speck ham, garlic & truffle shavings	£17.5
<b>Linguine Vongole</b>	fresh clams with white wine sauce, garlic, fresh chilli & parsley	£18
<b>Linguine al Nero di Seppia con Gamberi, Capesante e Limone</b>	black ink squid linguine with prawns, sea scallops, baby squid, lemon, garlic & chilli	£18.5
<b>Tagliatelle al Ragu</b>	classic bolognese ragu	£15.5
<b>Casarecce con Ragu di Salsiccia Piccante</b>	twisted pasta with spicy tuscan sausage ragu (contains cheese)	£16
<b>Scaloppina di Vitello alla Milanese</b>	breaded veal escalope with spaghetti pomodoro	£24.5

Soft Drinks & Juices

Coca Cola, Diet Coca Cola, Limonata, Aranciata, Ginger Ale, Tonic Water, Soda Water, Tomato, Cranberry, Apple juice	£3.95
Orange Juice	£3.95
Freshly Squeezed Orange Juice	£5.5
Still or Sparkling Water 750ml	£4.5

Beer

Moretti 330ml	£5
Peroni 330ml	£5

Cocktails

Kir Royal	£11.5
Aperol Spritz	£12
Vodka Martini	£11.5
Champagne Cocktail	£11.5
Bellini	£9.5
Virgin Mary	£6.5
Bloody Mary	£7.5
Gin & Tonic	£8.5
Vodka & Tonic	£8.5
Vodka & Soda	£8.5
Campari Orange	£7.5
Campari Soda	£7.5
Espresso Martini	£9.5

Tea & Coffee

Cappuccino	£3.5
Espresso	£3
Double Espresso	£3.95
Filter Coffee	£3.5
Irish Coffee	£7.95
Fresh Mint Tea	£3.5
English Breakfast Tea	£3.5
Camomile Tea	£3.5
Green Tea	£3.5
Earl Grey	£3.5
Hot Chocolate	£3.5

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)



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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

