

VyTA

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Starters

CAPRESE SALAD	15
<i>Buffalo mozzarella, sliced tomato and basil.</i>	
BEEF CARPACCIO	16
<i>with truffle, Parmesan and mustard.</i>	
AUBERGINE PARMIGIANA	14
TRUFFLE ARANCINI	12
<i>with Parmesan dip sauce.</i>	
FRIED SQUID	16
<i>with tartare sauce and lemon wedge.</i>	
HOMEMADE FOCACCIA	8
MARINATED OLIVES	6
<i>Cerignola olives marinated with EVO and garlic.</i>	
SOUP OF THE DAY	14
<i>with focaccia bread. Ask to your waiter about the kind available.</i>	
ROASTED ALMONDS	6
<i>with olive oil and salt.</i>	

Pastas

TAGLIATELLE BOLOGNESE *	19
RAVIOLI RICOTTA E SPINACI	17
<i>with cherry tomato sauce.</i>	
FETTUCCINE FUNGHI PORCINI*	19
TRUFFLE GNOCCHI	22
<i>with butter and fresh truffle.</i>	
TONNARELLO LOBSTER *	41
TAGLIATELLE TOMATO SAUCE *	18
<i>with buffalo mozzarella</i>	
CLASSIC BEEF LASAGNA	19
RICOTTA AND SPINACH LASAGNA	18
TROFIE AL PESTO *	18

**can be done gluten free*

Mains

MILANESE CHICKEN	18
<i>with rocket, parmesan and lemon wedge.</i>	
GRILLED SALMON	21
<i>with green beans.</i>	
PAN FRIED SEA BASS	29
<i>with Sauteed spinach.</i>	
BEEF FILLET	31
<i>with rosemary potatoes. + add peppercorn sauce £3</i>	

Salads

CAESAR SALAD	15
<i>Whole baby gem, packed with anchovies and dressing. Served with sourdough crumbs and shaved Parmesan. + add chicken £5</i>	
SALMON SALAD	22
<i>Salmon fillet, rocket, lamb's lettuce, datterino tomatoes, steamed beans and boiled egg.</i>	
MIXED SALAD	16
<i>Rocket, lamb's lettuce, avocado, datterini tomatoes, olives, capers and seeds. + add chicken £5</i>	

Sides

FRENCH FRIES	6
<i>add parmesan £ 2 + add fresh truffle £ 5</i>	
ROSEMARY POTATOES	7
SAUTÉED SPINACH	8
TENDERSTEEM BROCCOLI	8
<i>with Maldon salt and garlic.</i>	
ROCKET AND PARMESAN	6

Kindly consult our staff regarding possible variations. Please be advised that our kitchen handles a wide range of food products; therefore, we are unable to accommodate severe allergies.

A discretionary 12.5% service charge will be added to your bill. VAT is charged at applicable rate.