

## A LA CARTE

### SNACKS AND NIBBLES

<b>Mozzarella Bocconcini</b> (Naples) deep-fried	3.50	<b>Mushroom and Truffle</b> <b>Arancini</b> (Lombardy)	3.50
<b>Selection of Italian Bread</b> (Various)	2.95	<b>Stuffed Italian Olives</b> (Ascolana) deep-fried	3.95
<b>Anchovy Toast</b> (Sicily) with a spicy tomato dip	2.95	<b>Focaccia Rosemary</b> (Naples)	5.00

Selection of snacks and nibbles - £5 per person

### PRIMA

#### — ANTIPASTI —

<b>San Vincenzo Antipasto</b> (Tuscany) Start your meal the true Italian way! (Minimum two people) Our chef will prepare a large platter of antipasto representing the regional tastes of Tuscany	12.95pp
<b>Frittura di Pesce Portofino</b> (Amalfi) deep-fried calamari, prawns, scampi and scallops served with tartar sauce (Minimum two people)	14.50pp

#### — ANTIPASTI APPETIZERS —

<b>Fiori di Zucchini</b> (Campania) courgette flowers stuffed with lemon ricotta then deep-fried	9.50
<b>Prosciutto</b> (Tuscany/Puglia) San Daniele ham, Burrata, pomodorini and basil olive oil	8.95
<b>Frittura di Gamberi e Calamari</b> (Sicily) deep-fried king prawns and calamari coated in a light flour	9.95
<b>Scamorza</b> (Calabria) pan seared with a heritage tomato salsa and basil oil	7.50
<b>Tortellini</b> (Tuscany) meat pasta parcels in a clear broth	5.25
<b>Calamari</b> (Venice) char-grilled squid with orange fennel shavings and fresh chilli and rocket salad	9.95
<b>Capesante</b> (Venice) char-grilled scallops, pea purée, pea shoots and 'nduja	9.95
<b>Filetto it di Manzo</b> (Piedimonte) carpaccio fillet with rocket and Parmesan shavings	8.95
<b>Vitello Tonnato</b> (Piedimonte) cold roast veal thinly sliced and coated with tuna mayonnaise sauce	6.95
<b>Carpaccio of Octopus</b> (Rome) cooked finely sliced octopus garnished with lumpfish caviar, micro leaf salad, olive oil and lemon	8.95
<b>Minestrone</b> (Lombardy) Italian vegetable soup	4.25
<b>Cialleda</b> (Puglia) bread and tomato salad	4.95
<b>Insalata Caesar</b> (Various) add pan-fried king prawns	4.50 3.95
add char-grilled chicken	2.95

(Any pasta as a main course - £4.50 supplement)

## MAIN COURSES

### PASTAS

<b>Tagliatelle</b> ( <i>Lombardy</i> )	9.50
Italian sausage, cherry tomatoes, mushrooms and gorgonzola	
<b>Cannelloni</b> ( <i>Rome</i> )	12.95
spinach and ricotta cannelloni topped with bechamel and Parmesan	
<b>Fettucini</b> ( <i>Amalfi Coast</i> )	14.50
lobster, king prawns, cherry tomatoes, white wine and a touch of cream	
<b>Pappardelle</b> ( <i>Tuscany</i> )	12.50
wild boar ragu	
<b>Tagliatelle Nero</b> ( <i>Capri</i> )	12.50
squid ink tagliatelle, scallops, mussels, king prawns, garlic and chilli	
<b>Spaghetti Aqua Marina</b> ( <i>Sicily</i> )	10.95
jumbo prawn, baby spinach, shellfish bisque, touch of cream and lemon zest	
<b>Crab Ravioli</b> ( <i>San Vincenzo</i> )	9.95
pasta envelopes stuffed with Scottish crab meat	
<b>Pumpkin Ravioli</b> ( <i>San Vincenzo</i> )	11.95
pumpkin ravioli with sage and butter crushed amaretti	
<b>Fettuccine</b> ( <i>San Vincenzo</i> )	9.95
fresh Scottish salmon cream mascarpone topped with smoked salmon and fresh rocket	
<b>Pappardelle</b> ( <i>Picinisco</i> )	9.50
wild mushrooms and tomato sugo with pecorino cheese	
<b>Penne alla Vodka</b> ( <i>San Marzano</i> )	8.50
tomato, salt, chilli, vodka, garlic and fresh cream	
<b>Mezzaluna di Carne</b> ( <i>San Vincenzo</i> )	12.95

### GNOCCHI & RISOTTOS

Risotto's are main course sized and cooked fresh

<b>Gnocchi</b> ( <i>Lombardy</i> )	10.95	<b>Risotto</b> ( <i>Milan</i> )	15.50
with Italian sausage and butternut squash		calamari, prawns, mussels, langoustine and monkfish	
<b>Gnocchi</b> ( <i>Lombardy</i> )	9.25	<b>Risotto</b> ( <i>Milan</i> )	14.50
slow roasted vegetables sunblushed tomatoes and basil		wild mushroom risotto	
		<b>Risotto Milanese</b> ( <i>Milan</i> )	14.50
		saffron risotto with cubes of pancetta	

### SIDES

<b>Steamed Broccoli</b>	4.25	<b>Hand Cut Chunky Chips</b>	4.25
with chilli and garlic		<b>Dauphinoise Potatoes</b>	3.50
<b>Spinach</b>	2.95	<b>Zucchini Fritti</b>	2.95
with garlic and cream		<b>Rocket and Parmesan Salad</b>	3.50
<b>Creamed Potatoes and Cream</b>	3.50		

# SAN VINCENZO

## — PESCE (fish) —

<b>Zuppa di Pesci</b> ( <i>Abruzzo</i> ) spicy tomato fish stew served with garlic bruschetta	19.95
<b>Branzino al Cartoccio</b> ( <i>Abruzzo</i> ) sea bass cooked in tin foil with cherry tomatoes, olives and potatoes	15.95
<b>Filetto di San Pietro</b> ( <i>Venice</i> ) pan-fried fillet of John Dory with herb crust served with steamed broccoli and sweet potato fries	17.95
<b>Pesce Spada</b> ( <i>Sicily</i> ) char-grilled swordfish with peperonata and a warm potato salad	18.25
<b>Salmoni</b> ( <i>San Vincenzo</i> ) baked fillet of Scottish salmon with leeks, saffron and crushed new potatoes	15.95
<b>Aragosta</b> ( <i>San Vincenzo</i> ) lobster thermidor	P.O.A.

## — MEAT —

<b>Pollo Farcito</b> ( <i>Campania</i> ) breast of corn fed chicken stuffed with spinach and mortadella served with field mushrooms, black garlic and fondant potatoes	16.95
<b>Filetto Rossini</b> ( <i>Le Marche</i> ) pan seared fillet of beef, topped with foie gras and black truffle with Madeira sauce	27.50
<b>Filetto di Manzo</b> ( <i>San Vincenzo</i> ) pan-fried beef fillet with a green peppercorn sauce	25.95
<b>COTOLETTA</b>	
<b>Veal Cutlet Milanese</b> ( <i>Milan</i> ) veal cutlet in breadcrumbs pan-fried in clarified butter and herbs served with a side salad and sautéed potatoes	22.50
<b>Chicken Milanese</b> ( <i>Milan</i> ) chicken milanese	17.50
<b>Farona</b> ( <i>Lombardy</i> ) pan roasted Guinea fowl with porcini mushrooms, Grappa and dauphinoise potatoes	19.95
<b>Scaloppina di Vitello</b> ( <i>Parma</i> ) escalope of veal topped with Parma ham and mozzarella in a white wine and tomato sauce	19.50
<b>Carne di Cervo</b> ( <i>Liguria</i> ) venison medallions, pan-fried Italian sausage, ragu and crispy polenta chips	21.50
<b>Il Feagoo del Vitelli</b> ( <i>Venice</i> ) pan-fried calves liver, shallot, agrodolce pancetta lardons and creamed potatoes	17.25
<b>Carre di Agnello</b> ( <i>San Vincenzo</i> ) mini rack of lamb with slow cooked lamb leg croquette and aubergine caponata	19.50

## — FROM THE GRILL —

<b>Chateaubriand di Manzo</b> ( <i>San Vincenzo</i> ) 500g Chateaubriand	60.00
<b>Bistecca di Tomahawk</b> ( <i>San Vincenzo</i> ) 800g Tomahawk	54.00
<b>Grigliata Mista di Pesce</b> ( <i>Venice</i> ) mixed grill of fish served with hand cut chips, onion rings, house salad and béarnaise sauce	52.00

## DESSERTS MENU

### Crème Brûlée

Calvados crème brûlée with caramelized apple purée and cinnamon brandy snaps filled with crème pâtissière served with vanilla cream foam

£7.50

### White Chocolate Panna Cotta

served on a honey wafer and berry compote

£6.95

### Honey and Pine Nut Tart

Crosta di miele e pignoli

sweet and slightly salty, rich with butter and cream, aromatic, with honey and pine nut tart, served with whipped vanilla cream on nougatine

£7.95

### Sicilian Lemon Tart

creamy lemon tart served with golden meringue cornell, lemon semolina biscuits, bubble sugar and vanilla pod ice cream and lime sprinkle

£7.50

### Cardinal Gateau

silky - smooth, rich raspberry parfait, with chocolate Genoise sponge topped with raspberry glaze served with vanilla cream foam and raspberry crumbs

£7.95

### Zabaglione

traditional zabaglione with apricots in masala served with Sicilian pistachio bars

£6.00

### Traditional Tiramisu

Italian dessert with mascarpone cream, whipped eggs and Strega liqueur served with coffee pencils and mascarpone cream

£5.95

### Selection of Italian and Scottish Cheeses

served with crackers, chutney and garnish

£7.50

## — Desserts Perfect to Share —

### Trio of Chocolate Heaven

chocolate brownie, chocolate parfait and chocolate fondant served with caramel ice cream cornets and vanilla foam

£15.00

### Pear Tart Tartin

caramelized pear in salted caramel on puff pastry served with vanilla ice cream and sugar basket

£14.00

For allergen advice please contact a member of staff.  
To Share desserts may take longer to prepare as they are made to order