

# SAN VINCENZO

## BREAKFAST MENU (served from 9am)

<b>Eggs Benedict</b> poached eggs on top of a muffin with Parma ham and hollandaise sauce	4.15
<b>Scrambled Eggs</b> served on toast with smoked salmon and chives	5.50
<b>2 Eggs with Stornoway Black Pudding</b>	4.00
<b>Full Scottish Breakfast</b>	5.15
<b>Veggie Breakfast</b>	4.50
<b>Pancake Stack</b> with bacon and syrup	3.65
<b>French Toast</b> with bacon	4.50
<b>Eggs Florentine</b>	4.00
<b>Toast</b>	1.50
<b>French Toast</b>	3.50
<b>EXTRAS:</b>	
<b>Sausage</b>	1.00
<b>Bacon</b>	1.00
<b>Egg (any style)</b>	0.80
<b>Black Pudding</b>	0.80
<b>Beans</b>	0.70

Selection of cakes and pastries also available from the deli

## BRUSCHETTE E PANE

<b>Bruschetta Romana</b> (Rome) toasted bread with chopped Sicilian tomatoes, garlic and olive oil	5.00
<b>Focaccia Rosemary</b>	5.00
<b>Focaccia Tomatoes</b>	6.00
<b>Bruschetta Granchio</b> (Veneto) with hand picked crab, avocado, chilli and garlic	7.00
<b>Bruschetta Tricolore</b> (Lombardy) broad bean paste roasted red peppers and goats cheese	6.00
<b>Garlic Bread</b>	3.00
<b>Garlic Bread</b> with cheese	4.00

## ANTIPASTO

<b>Minestrone</b> (Liguria) Italian vegetable soup	4.00
<b>Tortellini in Brodo</b> (Bologna) meat filled pasta in broth	6.00
<b>Mozzarella in Carrozza</b> (Lazio) fried mozzarella in bread with garlic and anchovy sauce	4.50
<b>Affettato Misto</b> (Tuscany) selection of Italian cold meats	8.00
<b>Calamari Fritti</b> (Amalfi) deep-fried squid with our tartar sauce	7.00
<b>Insalata Caprese</b> (Puglia) avacado, beef tomato, Burrata di Puglia, olive oil and basil	8.00
<b>Bocconcini Fritta</b> (Naples) deep-fried mozzarella di buffulo balls	6.00
<b>Baccalà Fritto</b> (Naples) deep fried battered salt cod	5.00
<b>Arancini di Riso</b> (Sicily) rice balls with peas and spinach, coated in breadcrumbs	7.00
<b>Gamberoni alla Sicilia</b> (Sicily) king prawns with garlic and sweet chilli	8.00
<b>Panzerotti di Scamorza</b> (Puglia) fried dough with smoked mozzarella and ricotta	6.00

## FROM THE OVEN

<b>Porchetta and Sauté Potatoes</b> (Roma) herby slow cooked pork and sauté potatoes	15.00
<b>Lasagne al Forno</b> (Emilia-Romagna) layers of pasta with bechamel and beef ragu	13.00
<b>Melazane alla Parmigiana</b> (Campania) aubergine, mozzarella, tomato, basil and Parmesan cheese	12.00
<b>Cannelloni de Carne</b> (Campania) stuffed with minced veal and spinach topped with bechamel	12.00

## PASTA

	Small	Full
<b>Tagliatelle Bolognese</b> (Bologna) slow cooked beef ragu	7.50	12.00
<b>Penne Arrabiata</b> (Lazio) tomato sugo, chillies, garlic and olive oil	6.50	11.00
<b>Spaghetti Carbonara</b> (Lazio) pancetta, garlic, black pepper and double cream, finished with an egg yolk	7.50	12.00
<b>Linguine Pescatora</b> (Liguria) mussels, king prawns, squid, onions, garlic, chilli, white wine and tomato	11.00	16.00
<b>Penne alla Barese</b> (Puglia) broccoli, anchovies, garlic and chilli	7.50	12.00
<b>Ravioli di Carne</b> (Genoa) beef and pork meat pasta parcels, red wine and rosemary sauce	9.00	14.00
<b>Tortellini, Spinach and Ricotta</b> (Emilia-Romagna) butter, Parmesan and sage	7.50	12.00

## RISOTTO

<b>Risotto with Porcini</b> (Genoa)	14.00
<b>Risotto with Chicken and Asparagus</b> (House)	13.00
<b>Seafood Risotto</b> (Sicily)	15.00

## HOUSE SPECIALS

<b>Branzino alla Livornese</b> (Livorno) pan roasted sea bass with cherry tomatoes, caper berries, white wine and oregano	14.00
<b>Beef Steak Pizzaiola</b> (Naples) ribeye steak cooked in tomato sauce with olives, capers and anchovy	18.00

## SIDES

<b>Skinny Fries</b>	3.00
<b>Mashed Potatoes</b>	3.00
<b>Roast Potatoes</b>	3.00
<b>House Salad</b>	4.00
<b>Heritage Tomato Salsa</b>	4.00
<b>Honey Roasted Root Vegetables</b>	4.00
<b>Roast Cauliflower</b>	4.00

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## PIZZA

<b>Margherita</b> tomato sauce, fior di latte, basil and olive oil	9.50
<b>Margherita D.O.C.</b> tomato sauce, buffalo mozzarella, basil, Parmesan and olive oil	11.00
<b>Parma Ham</b> tomato sauce, fior di latte, Parma ham, rocket and Parmesan	11.50
<b>Ham</b> tomato sauce, fior di latte, herbed ham and rocket	11.00
<b>Tuna</b> tomato sauce, fior di latte, tuna, red onion, black olives and parsley	11.00
<b>Capricciosa</b> tomato sauce, fior di latte, artichokes, ham, black olives, egg and mushroom	13.00
<b>Parmigiana</b> tomato sauce, fior di latte, aubergine, Parmesan, basil and pesto	11.00
<b>Diavola</b> tomato sauce, fior di latte, spicy ventricina, salami and olive oil	11.00
<b>Funghi</b> tomato sauce, fior di latte and mushroom	11.00
<b>Ortolana</b> tomato sauce, fior di latte, aubergine, peppers, red onion, courgette and mushroom	12.00
<b>Cotto &amp; Funghi</b> tomato sauces, fior di latte, herbed ham, mushrooms and olive oil	12.00
<b>'Nduja</b> tomato sauce, spicy 'nduja, smoked pancetta, red onion, basil, black pepper and burrata cheese	14.00
<b>Salsiccia</b> tomato sauce, fior di latte, italian sausage, friarielli and grated Parmesan	12.00
<b>Pollo Piccante</b> tomato sauce, fior di latte, chicken, chilli	11.00
<b>Amatriciana</b> tomato sauce, fior di latte, pancetta, red onion, chilli	12.00
<b>Frutti di Mare</b> tomato sauce, mussels, squid, prawns and parsley	14.00
<b>Gamberoni</b> tomato sauce, fior di latte, prawns, Parma ham and rocket	15.00
<b>Bianchi Mortadella</b> fior di latte, buffalo mozzarella, mortadella, pesto and pistachio	13.00
<b>Bianco Pesto</b> fior di latte, pancetta, pesto	11.00

## PIZZA A METRO

<b>Margherita</b>	15.00
<b>TOPPINGS:</b>	
<b>Bufala</b>	2.00
<b>Burreta Cheese</b>	2.50
<b>Italian Sausage</b>	2.00
<b>Friarielli</b>	2.00
<b>Ham</b>	2.00
<b>Mixed Veg</b>	1.50
<b>Parma Ham</b>	3.00
<b>Salame Milano</b>	2.00
<b>Ventricina</b>	2.00
<b>Mushrooms</b>	2.00
<b>Chicken</b>	2.00
<b>Pancetta</b>	2.00

## MEAT AND FISH

<b>Fegato di Vitelli</b> <i>(Venezia)</i> pan fried calves liver, shallots, agrodolce pancetta lardons and creamed potatoes	17.00
<b>Pollo Cacciatore</b> <i>(Tuscany)</i> free-range chicken legs, pot roast with peppers, onions, olives, mushroom and tomato	12.00
<b>Pollo alla Parmigiana</b> <i>(Parma)</i> breaded free-range chicken breast topped with mozzarella, Parmesan and tomato sugo	14.00
<b>Trippla alla Romana</b> <i>(Rome)</i> Roman style tripe cooked in tomato sauce with a hint of chilli and mint	14.00
<b>Vitello Milanese</b> <i>(Milano)</i> breaded escalope of veal with spaghetti pomodoro on the side	17.00
<b>Giant 1lb Meatballs</b> <i>(Venezia)</i> veal and pork meatballs, roast red peppers and peas	12.00
<b>Italian Sausage</b> <i>(Lombardy)</i> Puy lentils and creamy mashed potato	14.00
<b>Pollo Crema</b> <i>(Roma)</i> pan roasted free-range chicken breast with button mushrooms, onions, brandy cream and white wine with a touch of tomato	15.00
<b>Chicken Milanese</b> <i>(Milano)</i> breaded corn fed chicken fillet with spaghetti pomodoro on the side	16.00
<b>Fritto Misto di Pesci</b> <i>(Sicily)</i> Mixed selection of fried fish coated in a flour batter, served with lemon and mayonnaise	18.00

## CALZONE

<b>Calzoni Salsiccia</b> tomato sauce, fior di latte, broccoli and salsiccia	11.00
<b>Calzone Ham</b> tomato sauce, fior di latte, ham and mushroom	11.00
<b>Calzone Misto Carne</b> tomato sauce, fior di latte, chicken, bacon, sausage and steak	13.00
<b>Calzone Verdurete</b> tomato sauce, fior di latte, aubergine, peppers, red onion, courgette and mushroom	11.00

## SANDWICHES (Focaccia or Ciabatta)

<b>San Daniele, Mozzarella di Buffulo and Rocket</b>	4.50
<b>Friarelli, Italian Sausage, Mozzarella di Buffalo</b>	5.00
<b>Salami Milano, Grilled Aubergine and Buffalo Mozzarella</b>	3.50
<b>Speck, Smoked Mozzarella and Rocket</b>	3.50
<b>Grilled Pepper, Aubergine and Courgettes</b>	3.00
<b>Roast Potato, Pancetta and Rosemary</b>	3.00
<b>Mortadella, Burrata and Rocket</b>	3.00
<b>Roasted Pepper and Italian Sausage</b>	4.50
<b>Chicken Milanese Mayo</b> with salad or spicy sauce	4.50
<b>Chicken, Pesto, Buffalo Mozzarella, Roast Pepper &amp; Rocket</b>	5.50
<b>Tuna Mayonnaise, Red Onion and Salad</b>	3.00
<b>Ham and Cheese</b>	3.00
<b>Any other sandwich can be made, on request, using the meats on display</b>	

## HOT DRINKS

	Regular	Large
<b>Cappuccino</b>	2.10	2.40
<b>Latte</b>	2.15	-
<b>Americano</b>	1.90	2.20
<b>Flat White</b>	2.95	-
<b>Espresso</b>	2.00	<i>(double)</i> 2.20
<b>Macchiato</b>	2.10	-
<b>Mocha</b>	2.20	-
<b>Salted Caramel Latte</b>	-	3.00
<b>Hazelnut Latte</b>	-	3.00
<b>Deluxe Hot Chocolate</b> with cream and marshmallows		2.70
<b>Regular Hot Chocolate</b>		2.20
<b>Pot of Tea</b>		2.20