

WINE LIST

WHITE

HOUSE WHITE - CORTESE DEL PIEMONTE £14.95
Dry, clean & crisp with a fruit driven taste.

SAUVIGNON DEL FRIULI GRAVE £16.25
Dry with a distinctive fruity palate.

PINOT GRIGIO DEL VENETO £16.95
A classic Italian with hints of lemongrass & citrus fruit.
Perfect with fish dishes, risottos and pizzas.

COLLEI DI TIGLI £16.50
A fruity wine with a hint of peaches from the Cortese region.

VERDICCHIO DI MATELICA £16.25
A full bodied, dry wine with a nutty taste. Perfect for lighter
meat & fish dishes.

FALANGHINA DEL VESUVIO £21.25
Sauvignon with a hint of Chardonnay. A dry balanced wine
with a fruity finish. Ideal with the slightly spicier dishes.

GAVI DI GAVI £25.95
One of Italy's finest wines. It has an intense floral nose with a
refreshing acidity.

RED

HOUSE RED - BARBERA DEL PIEMONTE £14.95
Light, fruity wine from one of the best grape varieties of the
Piemonte region.

MONTEPULCIANO D'ABRUZZO £16.95
A wine for any occasion, ideal with any dish.

SQUINZANO RISERVA £17.95
A deep ruby red wine with an elegant bouquet of wild berries.
A great compliment to meat dishes.

VALPOLICELLA CLASSICO SUPERIORE £19.25
A full bodied wine ideal with grilled meats & mature cheeses.

SANGIOVESE DI ROMAGNA SUPERIORE
LE GRILLAIE £18.95
This deep red is full bodied with a soft complexity.

CASA EMMA CHIANTI CLASSICO £25.50
From the heart of Tuscany packed with blackberry and light
earthy aromas. Ideal for all meat and pasta dishes.

BAROLO DOCG-CANTINE VOLPI £29.95
One of the kings of Italian wines. A powerful full bodied wine
with intense flavours of ripe berries.

ROSÉ

HOUSE ROSÉ -TACCO BAROCCO £16.95
This Negro Amaro wine is dry, fruity & fresh on the palate.
Enjoyable with or without food.

WHITE ZINFANDEL £14.95
This Californian rosé is light, fruity & very easy to drink.

LAGREIN ROSATO £17.50
Crisp, dry and full bodied with a distinctive fruity edge.

SPARKLING & CHAMPAGNE

PROSECCO DI CONEGLIANO FRIZZANTE £17.95
A lightly sparkling dry wine with a fruity edge.

SILVOLA ROSATO PROSECCO £19.50
A sparkling rosé wine with a distinctive dry, fruity flavour.

PAUL HERARD- CHAMPAGNE £29.95
Chardonnay blend, dry & well balanced.

PAUL HERARD- ROSÉ CHAMPAGNE £33.95
Dry with a delicate fruity taste.

VEUVE CLIQUOT YELLOW LABEL £44.95
A full bodied champagne with a slight hint of fruit.

LAURENT PERRIER ROSÉ £74.95
A luxurious pink champagne to enhance that special occasion.

DOM PERIGNON £135.00
The master of champagne. Elegant & refined.

WINE BY THE GLASS

HOUSE WHITE £4.95
250 ml (12%ABV)

HOUSE RED £4.95
250 ml (12%ABV)

HOUSE ROSE £5.75
250 ml (13%ABV)

PROSECCO £5.30
175 ml (11%ABV)

SPIRITS from £2.80
LIQUEURS from £2.80
BOTTLED MIXERS (125 ml) from £1.30
BOTTLED MIXERS (175 ml) from £1.75

BOTTLED BEERS £3.75
Peroni, Corona, Moretti.

MAGNERS CIDER £4.20
Draught beers & cider are also available.

SOFT DRINKS

SOFT DRINKS regular £1.90 large £3.50
Coca Cola, Diet Coke & lemonade.

JUICES £1.90
Orange, pineapple, apple & cranberry.

APPLETISER £1.90
J2O £2.60

MINERAL WATER (STILL & SPARKLING)
Standard £2.65
Large £3.65

HOT BEVERAGES

ESPRESSO standard £1.80 double £2.30
MACCHIATO £1.80
CAPPUCCINO standard £2.30 large £2.60
CAFFÈ LATTE standard £2.30 large £2.60
AMERICANO/DECAF standard £2.30 large £2.60
MOCHA standard £2.30 large £2.60
HOT CHOCOLATE standard £2.30 large £2.60
POT OF TEA £1.95


Vesuvio

BAR - RISTORANTE

Evening Menu

Vesuvio


ANTIPASTI

INSALATA CAPRESE  £6.95
Fresh mozzarella, tomato & basil drizzled with olive oil & balsamic dressing.

INSALATA AI FRUTTI DI MARE £8.25
Mixed seafood marinated in lemon juice & extra virgin olive oil served with celery, peppers & olives.

INSALATA GAMBERETTI CON AVOCADO £7.25
Avocado on a bed of salad leaves with prawns & crab meat in Marie-Rose sauce served with bread.

ANTIPASTO CLASSICO £8.50
A traditional selection of Italian preserved meats served with ciabatta bread.

ANTIPASTO VERDURA  £7.95
Marinated grilled aubergine, courgettes, mushrooms, peppers, artichoke & olives served with ciabatta bread.

PANE ALL'AGLIO CON FORMAGGIO  £4.50
Garlic bread with sliced tomatoes, basil, mozzarella & extra virgin olive oil.

BRUSCHETTA POMODORO  £5.50
Bruschetta duet with chopped vine tomato, red onions, olive oil & fresh basil.

BRUSCHETTA VESUVIO  £6.25
Bruschetta duet with field mushroom, sautéed in garlic topped with rocket, olive oil & balsamic dressing.

PROSCIUTTO CON MELONE £7.50
Fresh sweet melon with Parma ham (seasonal).

COZZE PRIMAVERA £8.75
Mussels in white wine & dolcelatte sauce topped with shavings of vegetables, served with ciabatta bread.

GAMBERI ALLA DIAVOLA £8.95
Butterflied freshwater prawns in chilli & tomato sauce served with garlic ciabatta.

CARPACCIO DI MANZO £8.95
Seared fillet of thinly sliced beef in a lemon & black pepper dressing, served with mixed leaves & parmesan shavings.

SECONDI PIATTI

All mains served with a choice of french fries or potatoes & salad or seasonal vegetables.

MEAT

POLLO ALLA ROMANA £16.95
Breast of chicken cooked with pancetta, fresh rosemary & toasted pine kernels in a white wine & tomato sauce with fresh basil.

POLLO ALLA MILANESE £13.95
Lightly fried breast of chicken in breadcrumbs served with rocket & a lemon wedge.

POLLO ALLA VESUVIO £16.95
Breaded escalope of chicken with a chilli tomato sauce, topped with mozzarella.

VITELLO ALLA MILANESE £19.95
Breaded escalope of veal with spaghetti Napoli.

VITELLO AI FUNGHI E CRÈMA £19.95
Escalope of veal flamed in brandy with shallots, wild mushrooms & cream.

FILETTO DI MANZO £19.95
Chargrilled fillet of beef garnished with a grilled tomato, mushrooms & rocket.

BISTECCA ALLA GRIGLIA £16.95
Chargrilled 8oz sirloin steak garnished with a grilled tomato, mushrooms & rocket.

TOURNEDOS ROSSINI £22.95
Fillet steak set on a crouton, with paté & truffles in a rich Madeira sauce.

Peppercorn Sauce £2.25
Mushroom Sauce £2.25

FISH


TONNO ALLA MEDITERRANEA £14.50
Chargrilled tuna steak served on a bed of Mediterranean vegetables in a slightly spicy tomato sauce.

COZZE PRIMAVERA £16.25
Mussels in white wine & dolcelatte sauce topped with shavings of vegetables served with ciabatta bread.

SALMONE ALLA PORTOFINO £16.95
Lightly poached salmon steak with asparagus, prawns & white wine in a creamy tomato sauce.

Please See Our Specials Board
For More Fish Dishes

LA PASTA

SPAGHETTI ALLA NAPOLETANA  £7.95
Spaghetti in a rich Napoli sauce with fresh basil.

SPAGHETTI ALLA BOLOGNESE £9.25
Steak minced beef, plum tomatoes & fresh herb sauce.

SPAGHETTI ALLA CARBONARA £9.50
Sautéed pancetta in a creamy egg sauce, finished with parmesan.


PENNE ALL'ARRABBIATA  £8.95
Sundried & cherry tomatoes, garlic & chilli with fresh basil. With chicken. £11.95


LINGUINE ALLA PESCATORE £12.50
Flat spaghetti with mixed seafood in a light white wine & tomato sauce.

PENNE ALLA PRIMAVERA £12.50
King prawns, peas, french beans & rocket in a creamy white wine sauce.

LINGUINE AL GRANCHIO £12.95
Flat spaghetti tossed with crab meat, spring onion, chilli, garlic, white wine, olive oil & parsley.

LASAGNE AL FORNO £9.50
Homemade dish of pasta layers, the chef's own ragu & creamy béchamel sauce.

CANNELLONI VERDI  £8.95
Pasta tubes filled with spinach & ricotta cheese, topped with tomato sauce, creamy béchamel, mozzarella & sliced mushrooms.

RAVIOLI AI FUNGHI  £12.50
Mushroom filled ravioli in a creamy mascarpone cheese sauce drizzled with pesto.

TORTELLINI AL CAPRIOLO £13.95
Tortellini stuffed with venison & porcini mushroom in a red wine & tomato sauce.

INSALATE

INSALATA NIZZARDA £13.95
Salmon steak on mixed leaves with french beans, boiled potatoes, egg & cherry tomatoes.

INSALATA GRECA  £9.25
Mixed salad leaves, olives, feta cheese, tomatoes & cucumber.

INSALATA PANZANELLA  £9.50
Tomatoes, wild rocket, roasted peppers, olives & smoked cheese sprinkled with toasted pine kernels & garlic croutons.

INSALATA DELLA CASA £13.50
Poached salmon, prawns, king prawns, smoked salmon & caper berries on mixed leaves.


INSALATA CAESAR VESUVIO £9.50
Cos lettuce, roasted chicken strips, pancetta, garlic croutons, anchovies & caesar dressing.

INSALATA DI TONNO £12.95
Chargrilled tuna steak on a bed of mixed leaves, tomatoes & red onions.

PIZZA

PIZZA MARGHERITA  £8.95
Tomato, oregano, mozzarella cheese and fresh basil.

PIZZA TORINO £9.50
Ham, mushrooms, mozzarella cheese and tomato.


PIZZA PAESANA  £9.50
Onions, mushrooms, egg and tomato.

PIZZA VULCANO £9.50
Spicy Italian sausage, fresh & dried chilli, olives, mozzarella cheese and tomato.

PIZZA MARINARA £10.50
Fresh tuna, mussels, prawns, anchovies, mozzarella cheese and tomato.

PIZZA QUATTRO STAGIONI £10.25
Four quarters of toppings with ham, mushrooms, artichoke, prawns, mozzarella cheese & tomato.


PIZZA PARMA £12.95
Mozzarella & tomato with wild rocket, fresh basil, prosciutto, parmesan shavings, olives & cherry tomatoes.


PIZZA CONTADINA  £10.95
Mozzarella, tomato, garlic & olives with roasted peppers, aubergine & courgettes topped with parmesan shavings.


CALZONE CON CARNE £11.95
Folded pizza with home made beef ragu, mozzarella topped with garlic oil & parmesan.

CALZONE ROSSINI £14.50
Folded pizza with steak strips, mushrooms & onions in a rich Madeira sauce.


SIDE DISHES

PATATINE FRITTE  £2.75
French fries.

INSALATA MISTA  £3.50
Mixed salad.


INSALATA VERDE  £3.50
Green leaf salad.

INSALATA DI POMODORO  £3.50
Tomato & onion salad.

PANE ALL'AGLIO  £2.95
Garlic bread.

PANE E BURRO  £1.95
Ciabatta bread & butter.

“Thank you for your custom. We hope to see you soon.”

Vegetarian dishes are marked with .
To the best of our knowledge, Vesuvio suppliers supply GM free ingredients. Some of our dishes may contain traces of nuts. All prices include VAT. Gratuities should be made at your own discretion. We accept most charge and credit cards. Cheques can only be accepted with a valid cheque guarantee card. All items are subject to availability. E & OE

