

# DINNER MENU

# Vesuvio

Please see our specials board for chef's weekly specials

## STARTERS

OLIVE'S SELECTION V  
£4

SELECTION OF BREAD V  
Selection of breads, butter, olive oil & balsamic vinegar  
£5

GARLIC BREAD V  
£4

SOUP OF THE DAY  
Please ask server for more details  
£6

MUSHROOM BRUSCHETTA V  
Toasted garlic bruschetta & mushrooms  
£7

NDUJA & DOLCE LATTE BRUSCHETTA  
Toasted garlic bruschetta, spicy Italian  
sausage & glazed dolce latte  
£7

TOMATO BRUSCHETTA V  
Toasted garlic bruschetta, tomatoes,  
garlic, basil, red onions  
£7

MEAT & CHEESE BOARD  
Cured meats, olives, tomatoes tapenade, parmesan,  
dolce latte, pecorino, toasted bread  
£10

VEGETABLES & CHEESE BOARD V  
Grilled artichokes, sun dried tomatoes,  
grilled aubergines, tomatoes tapenade parmesan,  
pecorino, dolce latte, toasted bread  
£10

WHOLE RED PRAWNS  
Sautéed whole red prawns, garlic, white  
wine, parsley, toasted ciabatta  
£10

BEEF CARPACCIO  
Thinly sliced seared beef fillet, parmesan crisps,  
lemon & black pepper dressing  
£10

## MAIN COURSES

CHICKEN ROMANA  
Pan seared corn fed chicken breast, pancetta,  
pine kernels, oregano & tomato sauce, chunky chips  
£17

CHICKEN MILANESE  
Breaded chicken escalope, roasted cherry tomatoes,  
rocket & parmesan salad  
£16

FILLET ROSSINI  
9oz fillet steak, garlic croton, foie grass, truffle oil,  
Madeira jus, chunky chips  
£28

CAESAR  
Baby gem lettuce, garlic croutons, anchovies,  
parmesan cheese Caesar dressing  
£12  
With grilled chicken £14 With grilled salmon £15

SEABASS  
Pan seared seabass fillets, sautéed cherry tomatoes,  
fennels, herbs & chili crust  
£20

FILLET STEAK  
9oz fillet steak, roasted cherry tomatoes, chunky chips  
£26

TRICOLORE  
Tomatoes, mozzarella, avocado,  
balsamic vinegar glaze, olive oil  
£12

NIZZARDA  
Baby gem lettuce, boiled egg, cherry tomatoes,  
green beans, red onions, grilled salmon  
£15

## PIZZA

MARGHERITA V  
Tomato sauce, mozzarella cheese, oregano  
£10

TORINO  
Tomato sauce, mozzarella, ham, mushroom  
£11

VESUVIO  
Tomato sauce, mozzarella, spicy sausage,  
fresh chili, black olives  
£12

NAPOLETANA V  
Tomato sauce, mozzarella,  
black olives, capers, anchovies  
£11

CALZONE FIORENTINA V  
Tomato sauce, mozzarella,  
spinach, sundried tomato  
£12

### PIZZA SPECIAL

Ask the server for more information and price

ORTOLANA V  
Mozzarella, seasonal vegetables  
£11

QUATTRO FORMAGGI V  
Mozzarella, dolce latte, parmesan, pecorino  
£11

NDUJA E DOLCE LATTE  
Mozzarella, spicy nduja, dolce latte  
£12

CAPRICCIOSA  
Tomato sauce, mozzarella, ham,  
mushrooms, artichokes, prawns  
£12

CALZONE PROSCIUTTO E FUNGHI  
Tomato sauce, mozzarella,  
ham, mushrooms  
£13

## PASTA

SPINACH & EGG LINGUINE  
Spinach & egg pasta, pancetta, mushrooms, cream sauce  
£11

SMOKED SALMON PENNE  
Smoked salmon, peas, tomato cream sauce\*  
£14

PRAWN SPAGHETTI  
Tiger prawns, prawns, garlic, spring onions,  
white wine cream sauce\*  
£15

GNOCCHI  
Tomato & cheese stuffed gnocchi, parmesan,  
dolce latte, pecorino cream sauce  
£12

GOAT CHEESE & RED PEPPER RAVIOLI V  
Goat cheese & red pepper ravioli, cherry tomatoes, sage, butter  
£13

SPINACH & RICOTTA TORTELLINI V  
Ricotta & spinach filled egg pasta,  
mascarpone cheese, walnuts, sun dried tomatoes  
£11

LASAGNE  
Egg pasta, beef ragu, parmesan, béchamel, glazed mozzarella  
£12

SPAGHETTI RAGU  
Durum wheat spaghetti, beef ragu\*  
£11

PENNE ARRABBIATA V  
Cherry tomatoes, garlic, sun dried tomatoes,  
chili, black olives, tomato sauce\*  
£10

\*All our pasta sauces can be made with gluten free pasta

## SIDE DISHES V

FRENCH FRIES £4  
SEASONAL VEGETABLES £4  
CHUNKY CHIPS £4  
ROAST POTATOES £4  
GREEN SALAD £4  
MIXED SALAD £4  
CAPRESE SALAD £6

# DRINKS MENU

# Vesuvio

## WINE LIST

### WHITE WINE

- GAVI DI GAVI, LA TOLEDANA', ITALY**  
Ripe peach and pears with hints of citrus and a slight honeyed edge. £37
- MALANDRINO PINOT GRIGIO, ITALY** Vegan  
Flavours of pear, stone fruit and lime. £21.50  
*175ml Glass - £5.40 | 250ml Glass - £7.25*
- VALLE BERTA GAVI, ITALY**  
Zippy, fresh and predominantly citrus-flavoured wine, with a racy lime-zest and nettle aroma. £23
- SAN GIORGIO PINOT GRIGIO, ITALY**  
Honeysuckle meets pear drop notes for a balanced palate. £24
- OLTRE PASSO FALANGHINA, ITALY**  
Bright and refreshing, with a rounded lemon zest character on the palate. £27
- PIETRARICCIA FIANO, SURANI, ITALY**  
The nose offers an inviting mixture of citrus and tropical fruit with floral hints. £25
- NORD EST VERMENTINO, CANTINA DEL VERMENTINO, ITALY**  
This is a light, refreshing and dry wine. Straw in colour with flavours of lemon and almond. £26
- PASSIMENTO BIANCO, PASQUA, ITALY**  
Intense tropical and peach flavours this wine is powerful but elegant. £29  
*175ml Glass - £7.50 | 250ml Glass - £9.75*
- SAUVIGNON BLANC, NEW ZEALAND**  
Delicate fruit flavours of apple, peach and pink grapefruit are to the fore of the crisp and refreshing wine. £26  
*175ml Glass - £6.75 | 250ml Glass - £8.95*
- INAMA SOAVE, ITALY**  
With a lovely core of citrus and white apple fruit, complemented by subtle hints of sage and nettle, while the palate is fresh, crisp and gently mineral textured. £37
- CHABLIS CAPE ST MARTIN, BURGUNDY, FRANCE**  
With a lovely core of citrus and white apple fruit., complemented by subtle hints of sage and nettle, while the palate is fresh, crisp and gently mineral textured. £39

### ROSÉ WINE

- BLUSHMORE ZINFANDEL ROSÉ, ITALY**  
A fantastic easy drinking with summer fruit flavours with a hint of sweetness. £21.50  
*175ml Glass - £5.50 | 250ml Glass - £7.50*
- TORRE ALTA PINOT GRIGIO ROSÉ, ITALY** Vegan  
A pale and delicate Rosé with beautiful soft strawberry flavours. £22.50  
*175ml Glass - £5.50 | 250ml Glass - £7.95*
- CHATEAU ST HIPPOLYTE ROSÉ PROVENCE SOUTH OF FRANCE**  
A light, dry and fruity rosé, with strawberry, and red cherry flavours. £26
- SANCERRE ROSÉ, JEAN-MARIE BERTHIER, LOIRE**  
This light, and elegant rosé. the fresh, summer fruit flavours are perfectly balanced. £40

### RED WINE

- PRIMITIVO, NATALE VERGA, ITALY**  
An approachable, medium-bodied wine full of sunny red berry flavour and subtle hints of prune and violet on the nose. £21.50  
*175ml Glass - £5.40 | 250ml Glass - £7.25*
- TORRE CERERE MONTEPULCIANO D'ABRUZZO, ITALY** Vegan  
Ripe blackcurrant and cherry flavours are infused with subtle hints of clove and forest earth, framed by fine tannins. £23
- VALPOLICELLA CLASSICO, CANTINA DI NEGRAR, ITALY**  
Juicy red berries and red fruit aromas explode from the glass. Seductive and smooth. £27
- SURANI COSTAROSSA, PRIMITIVO DI MANDURIA, ITALY**  
Deep, dense ruby in colour, with a nose of warm prunes, dates and gs, with hints of sweet spice. £29
- PASSIMENTO, PASQUA, ITALY**  
A dense and deeply coloured wine, full of concentrated black and red cherry flavour, and hints of leather and spice. £29  
*175ml Glass - £7.50 | 250ml Glass - £9.75*

**DOGAJOLO CARPINETO, TOSCANA, ITALY** Vegan  
Soft and intensely fruity, this wine combines the elegance and complexity given by oakaging with the fragrant, fresh fruit of a young wine. £33

**GRATI CHINATI, ITALY**  
This is a very traditional style of Chianti. Full of red cherry flavours and violets, with vibrant acidity, hints of sweet spices and a beautiful long, silky finish. £34.50

**AMARONE CLASSICO 'VIGNETI DI ROCCOLO', CANTINA NEGRAR, ITALY**  
Brooding, deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice. £57

**PARRILLA MALBEC, VIÑALBA, MENDOZA, ARGENTINA**  
A deep ruby colour, this Malbec is crammed with damson, blackberry and plum flavours, accented by touches of oak toast. Smooth, ripe tannins offer a silky finish. £27.95  
*175ml Glass - £6.95 | 250ml Glass - £9.50*

**CHÂTEAU GRAND FAURIE LA ROSE, ST-EMILION GRAND CRU, BORDEAUX, FRANCE**  
A medium-bodied claret, with a pleasantly spicy and mature nose, with hints of leather and clove against a backdrop of bramble and dried prune fruit. £49.95

### SPARKLING & CHAMPAGNE

- PROSECCO CORTE ALTA, ITALY**  
Delicate and aromatic with bubbles. This wine carries lots of fresh peach, pear and an elegant zest. £27.50  
*175ml Glass - £6.95*
- PROSECCO ROSE CORTE ALT, ITALY** £27.50  
*175ml Glass - £6.95*
- HOUSE CHAMPAGNE, CHAMPAGNE** £39.95
- HOUSE ROSÉ CHAMPAGNE, CHAMPAGNE** £42.95
- VEUVE CLICQUOT BRUT, CHAMPAGNE** £64.95
- LAURENT-PERRIER ROSÉ, NV** £95
- DOM PERIGNON, CHAMPAGNE** £195  
*125ml Available upon request for wines sold by the glass*

## SPIRITS, BEERS & CIDERS

- SPIRITS** from £3
- LIQUORS** from £3
- BOTTLED MIXERS (125ML)** from £1.45  
**BOTTLED MIXERS (200ML)** from £2.10
- BOTTLED BEERS** from £4.10  
Peroni, Corona, Moretti
- BOTTLED FLAVOURED CIDER** from £4.25
- DRAFT BEER & CIDERS** from £4

## SOFT DRINKS

- JUICES** from £2.10  
Orange, pineapple, apple, cranberry
- APPLETIZER** £2.50
- J20** £2.80
- MINERAL WATER** Small £2.95  
Still & Sparkling Large £4.25
- MILKSHAKES** £3.50  
Strawberry, banana, chocolate, vanilla

## HOT DRINKS

- ESPRESSO** Standard £2.20  
Double £2.50
- MACHIATO** Standard £2.60  
Double £2.90
- CAPPUCCINO** Standard £2.60  
Double £2.90
- CAFFE LATTE** Standard £2.60  
Double £2.90
- AMERICANO/DECAF** Standard £2.60  
Double £2.90
- POT OF TEA FOR ONE** £2
- HOT CHOCOLATE** £2.60
- HOT CHOCOLATE WITH CREAM** £3