

LUNCH MENU

Vesuvio

STARTERS

OLIVE'S SELECTION V
£4

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

GARLIC BREAD V
£4

SQUID
Lightly dusted squid, garlic mayonnaise
£7

BREADED WHITEBAIT
Served with garlic mayonnaise
£5

MUSHROOM BRUSCHETTA V
Toasted garlic bruschetta
& mushrooms
£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

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

SANDWICHES

All served with coleslaw & chunky chips

CHICKEN, AVOCADO & BACON WRAP
With lettuce & mayonnaise
£10

SPINACH & HALLOUMI WRAP V
With roasted vegetable, spicy tomato & onion chutney
£10

BACON & BRIE CIABATTA
With cranberry chutney
£10

SMOKED SALMON CIABATTA
With lettuce, cucumbers, cream cheese
£11

BURGERS

All served with onion rings, coleslaw & chunky chips

BEEF BURGER
Half pounder, tomato, lettuce,
sliced gherkin on a brioche bun
£13

CHICKEN BURGER
Piri piri or bbq chicken breast, lettuce,
tomato on a brioche bun
£13

FALAFAL & SPINACH BURGER V
With roast pepper hummus on brioche bun
£12

Extras £1 - Bacon | Cheese | Dolce latte | Halloumi

SALADS

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

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

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

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 and 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 and 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
CHUNKY CHIPS	£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. 175ml Glass - £5.40 250ml Glass - £7.25	£21.50
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. 175ml Glass - £7.50 250ml Glass - £9.75	£29
SAUVIGNON BLANC, NEW ZEALAND Delicate fruit flavours of apple, peach and pink grapefruit are to the fore of the crisp and refreshing wine. 175ml Glass - £6.75 250ml Glass - £8.95	£26
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. 175ml Glass - £5.50 250ml Glass - £7.50	£21.50
TORRE ALTA PINOT GRIGIO ROSÉ, ITALY Vegan A pale and delicate Rosé with beautiful soft strawberry flavours. 175ml Glass - £5.50 250ml Glass - £7.95	£22.50
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. 175ml Glass - £5.40 250ml Glass - £7.25	£21.50
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. 175ml Glass - £7.50 250ml Glass - £9.75	£29

DOGAJOLO CARPINETO, TOSCANA, ITALY Vegan
Soft and intensely fruity, this wine combines the elegance and complexity given by oakageing 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.
175ml Glass - £6.95 | 250ml Glass - £9.50

£27.95

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. 175ml Glass - £6.95	£27.50
PROSECCO ROSE CORTE ALT, ITALY 175ml Glass - £6.95	£27.50
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 Peroni, Corona, Moretti	from £4.10
BOTTLED FLAVOURED CIDER	from £4.25
DRAFT BEER & CIDERS	from £4

SOFT DRINKS

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

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