



## Antipasti e Salads

<b>Olives, Bread &amp; Butter</b>	£3.5	<b>Garlic Bread</b>	£3.5	
<b>Soup of The Day</b>	please ask your server			£5
<b>Asparagi Gratinati</b>	steamed asparagus with melted taleggio & parmesan cheese <b>(v) gf</b>			£7.5
<b>Prosciutto e Fichi</b>	parma ham with fresh figs, goat cheese crumbled & aged balsamic <b>gf</b>			£8
<b>Bruschetta Pomodoro</b>	seasonal tomato & fresh basil, red onions topped with extra virgin olive oil based with pesto sauce <b>(v) (n)</b>			£5.5
<b>Calamari e Zucchine Fritte</b>	deep fried squid & courgette strips served with tartare sauce			£7
<b>Burrata con Verdure Grigliate</b>	apulia cheese & grilled vegetables with balsamic dressing <b>(v) gf</b>			£8
<b>Capesante con Mais e Chorizo</b>	seared sea scallops with creamy sweetcorn & chorizo			£9.5
<b>Insalata di Granchio</b>	fresh cornish crab with cucumber, chilly, shallots served on toast bread			£8
<b>Insalata Tricolore</b>	mozzarella, plum tomato & avocado salad based with pesto sauce <b>(v) (n) gf</b>			£7.5
<b>Carpaccio Di Manzo</b>	thinly sliced beef, rocket, topped with parmesan & lemon <b>gf</b>			£7
<b>Insalata Vicino</b>	baby spinach, artichokes, cherry tomatoes, mozzarella, avocado & balsamic dressing <b>(v) gf</b>			£7.5
<b>Tagliere di Salumi</b>	selection of salami, parma ham, sundried tomatoes & mozzarella <i>(Platter for 2)</i> <b>gf</b>			£12



### house speciality

*Spaghetti all' Aragosta*

whole fresh lobster, served with spaghetti in tomato, garlic & chilli sauce

£29.5 (whole)

£18.5 (half)

*Aragosta all' Griglia*

whole grilled fresh lobster, served with arrabiatta sauce & chips

£29.5



**(n)** contains nuts

**(v)** vegetarian

**(gf)** gluten free



## paste e risotti

<i>Marco's Favourite</i>	<b>Pappardelle Con Stracetti di Vitello</b>	egg pasta, veal strips, fontina cheese & rosemary sauce	£11.5
<i>Marco's Favourite</i>	<b>Lasagna Vicino</b>	classic beef lasagne in pink sauce	£11.5
	<b>Ravioli di Salmone e Asparagi</b>	salmon ravioli with chopped asparagus & creamy bisque sauce	£10.5
	<b>Tagliatelle Gorgonzola e Spinaci</b>	tagliatelle in a creamy gorgonzola sauce, spinach & pine nuts <b>(v) (n)</b>	£12
	<b>Spaghetti Carbonara</b>	egg yolk, pancetta, cream & parmesan cheese sauce	£9.5
	<b>Tagliolini Speck</b>	delicately thin egg pasta, mushroom, speck ham & truffle shavings	£11
	<b>Linguine Vongole</b>	fresh clams with white wine sauce garlic, fresh chilli & parsley	£12
	<b>Penne alle Melanzane e Pachino</b>	penne in cherry tomatoes sauce, aubergines and grated aged ricotta cheese <b>(v)</b>	£9
	<b>Linguine ai Gamberi e Pachino</b>	linguine with prawns, cherry tomatoes, bisque & chilli sauce	£11.5
	<b>Spaghetti al Ragu</b>	classic spaghetti bolognese	£9
	<b>Casarecce Con Ragu Di Salsiccia Piccante</b>	twisted pasta with a spicy tuscan sausage ragu	£10
	<b>Risotto Primavera</b>	carnaroli rice with seasonal vegetable & parmisan cheese <b>(v)</b>	£11



## p e s c e

<b>Gamberoni in Padella</b>	king prawns on the pan served in a parsley, garlic lemon & chilli sauce	<b>gf</b>	£14
<b>Calamari ai Ferri</b>	grilled calamari in garlic & chilli with lentils & sundried tomato salad	<b>gf</b>	£12
<b>Pesce Spada con Mandorle e Limone</b>	grilled swordfish with asparagus, almond & lemon pesto	<b>(n) gf</b>	£13.5
<b>Branzino con Verdure e Salmoriglio</b>	grilled seabass with vegetables & balsamic-herb dressing	<b>gf</b>	£14.5
<b>Ippoglosso con Caponata e Olive Taggiasche</b>	roast halibut fillet with ratatouille & olive tapenade		£15
<b>Grigliata mista di Pesce</b>	selection of grilled seabass, squid, king prawns & swordfish	<b>gf</b>	£19
<b>Aragosta alla Griglia</b>	grilled lobster served with a mixed salad & lemon butter sauce	<b>gf</b>	£29.5



## c a r n e

<b>Scaloppina di Vitello alla Milanese</b>	breaded veal escalope with spaghetti pomodoro		£16.5
<b>Fegato alla Griglia &amp; Bacon</b>	chargrilled calves liver with bacon	<b>gf</b>	£13
<b>Fegato Burro &amp; Salvia</b>	panfried calves liver in butter & sage		£13
<b>Scaloppina di Vitello alla Griglia</b>	lemon & rosemary veal paillard & sauteed spinach	<b>gf</b>	£15
<b>Polletto al Forno con Erbe Aromatiche</b>	herb roasted baby chicken served with roast potatoes		£13.5
<b>Tagliata di Manzo con Carciofi Marinati</b>	beef sirloin with marinated artichokes & parmisan shavings		£18

## S i d e s   e   S a l a d s

<b>Green Leaf Salad</b> (served with mustard dressing)	£3.5
<b>Mixed Leaf Salad</b> (served with mustard dressing)	£4
<b>Sauteed Potato</b>	£3.5
<b>Zucchini Fritte</b>	£4
<b>French Fries</b>	£3.5
<b>Mash Potato</b>	£3.5
<b>Sauteed Spinach</b>	£4
<b>Rocket e Parmesan</b>	£5
<b>Tomato e Red Onion Salad</b>	£3.5
<b>Broccoli</b>	£3.5



14 food allergens

### Soft Drinks & Juices

Coca Cola, Diet Coca Cola, Limonata, Aranciata, Ginger Ale, Tonic Water, Soda Water, Tomato, Cranberry, Apple Pineapple	£2.5
Orange Juice	£2.7
Freshly Squeezed Orange Juice	£3.8
Still or Sparkling Water 750ml	£3.7

### Tea & Coffee

Cappuccino	£2.5
Espresso	£2.5
Double Espresso	£2.9
Filter Coffee	£2.5
Irish Coffee	£6
Fresh Mint Tea	£2.7
English Breakfast Tea	£2.5
Camomile Tea	£2.5
Green Tea	£2.5
Earl Grey	£2.5
Hot Chocolate	£2.5

### Beer

Moretti 330ml	£3.9
Peroni 330ml	£3.9

### Cocktails

Kir Royal	£8.5
Aperol Sprizter	£7.5
Vodka Martini	£7
Champagne Cocktail	£8
Bellini	£7.5
Limoncello Mohito	£6.5
Virgin Mary	£3.5
Bloody Mary	£5.5
Gordons Gin & Tonic	£4.5
Smirnoff Vodka & Tonic	£4.5
Smirnoff Vodka & Soda	£4.5
Smirnoff & Orange Juice	£4.5
Campari Orange	£5.5
Campari Soda	£5.5

www.vicinorestaurant.com

Please inform our staff if you are allergic to any of the following:  
Celery/Cereals containing Gluten/Crustaceans/Eggs/Fish/Lupin/Milk  
/Molluscs/Mustard/Nuts/Peanuts/Sesame Seeds/Soya/Sulphur  
Dioxide (sometimes known as sulphites)

a 12.5% optional service charge will be added to the final bill.  
Service charge is shared between all members of staff. all prices are  
inclusive of vat. visa, switch & Amex accepted. cheques not accepted  
we cannot guarantee all our items and ingredients are nut free