



IL VESUVIO RESTAURANT

MENU

Antipasti / Starters

- PANE & OLIVE or PANE & OLIO (V) vegan** £3.95
Toasted Bread with Mixed Marinated Olives or
Toasted Bread with Olive Oil & Balsamic Vinegar
- INSALATA PICCANTE** vegan without Tuna £6.75
Salad with Green Leaves, Chili, Cherry Tomato, Red
Onions, Tuna Chunks, Olives, Cucumber, Sweetcorn,
Pickled, Extra Virgin Olive Oil & Black Pepper
- MOZZARELLA e PROSCIUTTO** £7.25
Buffalo Mozzarella, Parma Ham, Extra Virgin
Olive Oil & Sun-dried Tomatoes
- PARMIGIANA di MELANZANE (V)** £6.95
(Traditional Recipe from Napoli)
Layers of fried Aubergines, Parmesan & Mozzarella,
Oven-baked in our Rich Tomato Sauce
- CAPRESE (V)** £6.95
Buffalo Mozzarella with Fresh Tomatoes, Oregano,
Fresh Basil & Extra Virgin Olive Oil
- PIZZA all'AGLIO (V) vegan** £6.45
Pizza Base with Homemade Garlic Oil & Rosemary
- PIZZA all'AGLIO with CHEESE (V)** £7.75
- MOZZARELLA PIZZAIOLA (V)** £7.25
Mozzarella cooked in a Rich Tomato Sauce,
Garlic Oil & Oregano
- GRIGLIATA di VEGETALI (V) vegan** £6.75
Grilled Courgettes, Mixed Peppers, Aubergines &
Tomatoes finished with Garlic Oil & parsley
- AFFETTATO della CASA** £6.95
Selection of Salami & Cured Meats from various
Italian regions
- ANTIPASTO del VESUVIO** £19.95
(Starter Platter to Share for 2-3 people)
Selection of Bruschettas, Buffalo Mozzarella,
Selection of Italian Cured Meat, Salami, Pickled
Vegetables, Marinated Olives & Sundried Tomatoes
- BRUSCHETTA al POMODORO (V) vegan** £4.95
Italian Bread toasted with freshly Chopped Cherry
Tomatoes, Extra Virgin Olive Oil, Garlic & Oregano
- BRUSCHETTA TRICOLORE (V)** £6.75
Toasted Italian Bread with Pesto, Gorgonzola,
Cherry Tomatoes, Garlic Oil & Oregano
- BRUSCHETTA ai FUNGHI (V)** £7.25
Toasted Italian Bread with Mushroom Cream
Mascarpone Cheese, Melting Smoked Buffalo
Mozzarella, finished with Balsamic Vinegar Glaze
- BIANCHETTI FRITTI** £6.75
Fried Whitebait, coated with Breadcrumbs,
served with our very own Caper Mayonnaise,
Salad & Lemon
- CREPELLA di GRANCHIO** £7.85
Savory Pancake filled with Fresh White Crab Meat,
Baby Prawns, Ricotta Cheese, Spinach, Cream
& Parmesan
- GAMBERONI del QUARRACINO** £7.85
King Prawns sautéed in Butter, White Wine,
Chilli & Garlic served with a slice of Toasted
Italian Bread with Fresh Garlic Oil
- CALAMARI alla ROMANA** £6.95
Fried & Battered Squid (Milk & Flour),
served with Chili Mayonnaise
- SAUTEE di MARE** £7.95
Sautéed Seafood, Mussels, Clams, Calamari,
Prawns, Extra Virgin Olive Oil, Garlic, Parsley,
White Wine & a Hint of Chili.
- ALICI MARINATE** £6.45
Marinated Anchovies in Olive Oil & White Wine
Vinegar, Garlic, Parsley & Hot Chili, served with
Toasted Bread

PLEASE NOTE:

THE MAJORITY OF OUR DISHES ARE COOKED FROM SCRATCH, WITH FRESHLY-CUT INGREDIENTS. PLEASE LET OUR STAFF TO KNOW ABOUT ANY DIETARY REQUIREMENTS OUR CHEFS SHOULD CONSIDER, WHEN ORDERING YOUR FOOD. PLEASE BE AWARE WE CANNOT GARANTEE NO CROSS CONTAMINATION

Zuppe / Soups

MINISTRONE CASALINGO (V) Vegan £7.25
Traditional Italian Soup with freshly diced vegetables,
Tomato Sauce & Extra Virgin Olive Oil
Could Contains: Potato, Carrots, Tomato, Green Beans,
Peas, Courgette, Borlotti Beans, Celery, Spinach,
Onion & Parsley

ZUPPA DI FAGIOLI £7.25
Borlotti Bean Soup with Onion, Dash Hot Chilli,
Parsley Pancetta & a dash of Tomato Sauce
(Also, Vegan if you ask to take out the pancetta)

Primi Piatti / Pasta Dishes

GNOCCHI SORRENTO (V) £10.25
(Traditional Recipe from Napoli)
(Oven Baked) Traditional Pasta Dumplings with
Mozzarella, Tomato Sauce, & Parmesan
Vegan Cheese available

CRESPOLINE £10.25
Homemade Crêpes with Ricotta, Mozzarella, Cooked
Ham with a Pink Creamy Tomato Sauce & Parmesan

VEGETARIAN CRESPOLINE (V) £10.25
With Ricotta, Mozzarella, Spinach covered by a Pink
Creamy Tomato Sauce & Parmesan

SPAGHETTI DIAVOLA (VERY HOT) £11.95
(Traditional Recipe from Calabria)
Spaghetti with HOT 'Nduja Spicy Sausage PATE',
Onions, Tomato Sauce & Parsley

PENNE ALLA VODKA £10.25
Pasta with Onion, Vodka, Cream, Pancetta &
Rich Tomato Sauce, topped with fresh Rocket Leaves
(Also "Veg" if you ask to take out the Pancetta)

RISOTTO AI FUNGHI (V) £11.95
Arborio Rice with Porcini Mushrooms, Mixed
Mushrooms, Saffron, Parmesan, Black Pepper,
Scamorza Cheese (Smoked Mozzarella) & Parsley
(Dairy Free/Vegan, ask to take out Cheese & Butter)

RISOTTO AI FRUTTI DI MARE £12.95
Traditional Italian Risotto (Arborio Rice) with Mussels,
Clams, Calamari, Prawns, Hint of Chilli, Parsley &
Cherry Tomatoes

SPAGHETTI ALLA PUTTANESCA £10.25
Spaghetti with Tomato Sauce, Anchovies Garlic,
Capers, Black Olives & Parsley
(Also vegan without the Anchovies)

CARBONARA CREMOSA £10.25
Spaghetti with Olive Oil, Onions, Pancetta,
Double Cream, Eggs & Parmesan

LASAGNA £9.75
Homemade Layers of Egg Pasta Sheets filled with
Bolognese Sauce, Mozzarella, Parmesan & Basil

SPAGHETTI A VONGOLE £12.95
(Traditional Recipe from Napoli)
Spaghetti with Clams, Olive Oil, Garlic, Parsley,
White Wine, Hint of Chilli & Cherry Tomato

SPAGHETTI AI FRUTTI DI MARE £12.95
Spaghetti with Seafood Mussels, Clams, Squid,
Prawns, Tomato Sauce, White Wine, Parsley,
Garlic, Hint of Chilli & Olive Oil

FETTUCCINE ALLA BOLOGNESE £10.95
Fettuccine Pasta with English Minced Beef, Red
Wine, Onion, Celery, Carrots & Tomato Sauce

FETTUCCINE GORGONZOLA (V) £10.95
Fettuccine Pasta with Gorgonzola Cheese,
Cream, topped with Fresh Rocket Leaves

SPAGHETTI AL POMODORO (V) Vegan £8.45
Spaghetti with a Rich Tomato Sauce & Basil

SPAGHETTI AL PESTO (V) £8.45
Spaghetti with Pesto Genovese, Basil, Dairy,
Parmesan & Pinenuts

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Secondi Piatti Carne / Meat Dishes

SCALOPPINA DI VITELLO £15.45
Veal topped with Mushrooms, White Wine, Cream, Mascarpone Cheese, Salt, Black Pepper, served with Roast Potato, Rosemary & Salad

VITELLO AL LIMONE £15.45
Veal coated in Flour, then sautéed in a Buttery Lemon Sauce & Olive Oil, served with Roast Potato, Rosemary & Salad

SALTINBOCCA SORRENTINO £15.95
(Traditional recipe from Sorrento)
Veal topped with Parma Ham, Mozzarella, Served with Roasted Potato, Rosemary & Salad

POLPETTE DELLA NONNA £11.95
(Grandma's Recipe)
Minced Beef Meatballs with Breadcrumbs, Eggs, & Garlic in a Rich Tomato Sauce
(Would you prefer Roast Potato or Spaghetti?)

POLLO ALLA CACCIATORA £12.95
Pan-fried Chicken with Pancetta, Olive Oil, Garlic, Onion, Cherry Tomatoes, Hint of Chilli, Flour, White Wine & Parsley, served with Roast Potato, Rosemary & Salad

POLLO ALLA CREMA DI FUNGHI £12.95
(This recipe contains Mascarpone Cheese)
Pan-fried Chicken Breast with a Creamy Mushroom Sauce served with Roast Potato, Rosemary & Salad

BISTECCA PIZZAIOLA £16.95
(Traditional recipe from Napoli)
British Sirloin Steak with Tomato Sauce, Olive Oil, Garlic, Oregano, served with Roast Potato, Rosemary & Salad (How would you like your steak cooked?)

BISTECCA AGLIO E PREZZEMOLO £16.95
British Sirloin Steak with Olive Oil, Garlic, Parsley, served with Roast Potato, Rosemary & Salad
(How would you like your steak cooked?)

Secondi Piatti Pesce / Fish Dishes

COZZE ALLA MARINARA £9.25
Mussels with Olive Oil, Garlic, Hint of Chilli, White Wine & Tomato Sauce
(Also available without Tomato Sauce)

FRITTURA di MARE MISTA £14.50
Deep Fried, Battered Prawns, Calamari & Whitebait, served with Chilli Mayo & Salad
(Contains Flour, Breadcrumbs, Milk)

SALMONE DEL GOLFO £14.50
Pan-fried Salmon Fillet in Breadcrumbs & Garlic, served on a bed of Sautéed Courgette, French Beans & Red Onion

GAMBERONI DIAVOLA £13.95
King Prawns (no shells) sautéed in Tomato Sauce, Olive Oil, Brandy, Chilli & Garlic, served with Roast Potato, Rosemary & Salt

CALAMARI ALLA GRIGLIA £10.45
Char-grilled Squid with our Salmoriglio (Lemon & Parsley Dressing) served with Salad.

PESCE SPADA IN SALSA VERDE £15.45
Grilled Swordfish Steak with our own Green Sauce (Garlic, Olive Oil, Parsley, Capers, Lemon Juice, Anchovies, Salt & Black Pepper), served with Mixed Salad

SPIGOLA AL FORNO £16.45
Oven-Baked Whole Seabass with Garlic, Lemon, Olive Oil, Rosemary, served with Potato, Rosemary & Salad
(Also available already filleted)

SPIGOLA AL CARTOCCIO £17.45
Parcel-Baked Sea-bass Fillets with Seafood, Clams, Tomato Sauce, Fresh Mussels, White Wine, Parsley & Garlic, served with Roast Potato, Rosemary & Salt

COCCHETTO DI PESCE £17.95
Fresh Mussels, Clams, Prawns, Calamari, Sea-bass Chunks, Sword Fish Chunks & Salmon Chunks, cooked in a lightly Spicy Tomato Sauce.

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PIZZA

MARGHERITA (V) <i>vegan Cheese available</i> (Traditional Recipe from Napoli) Authentic Neapolitan Pizza with Mozzarella Tomato Sauce & Fresh Basil	£10.00	CRUDO & MASCARPONE Tomato Sauce, Mozzarella, Mascarpone Cheese, Parma Ham, & Garlic Oil	£13.00
QUATTRO FORMAGGI (V) Four Italian Cheeses (Mozzarella, Gorgonzola, Parmesan, Goat's Cheese), Tomato Sauce Topped with Fresh Rocket	£11.00	CALZONE NAPOLETANO Folded, Half-moon Pizza filled with Ricotta & Tomato Sauce, Mozzarella, Ham & Spicy Salami	£12.00
PROSCIUTTO E FUNGHI Mozzarella, Tomato Sauce, Cooked Ham, Mushrooms,	£11.00	CAMPAGNOLA Mozzarella, Tomato Sauce, Anchovies, Capers, Black Olives, Red Onion & Garlic Oil	£10.00
VEGETARIANA (V) <i>vegan Cheese available</i> Mozzarella, Tomato Sauce, Peppers, Red Onions & Courgettes, finished with Garlic Oil	£11.00	CAPRICCIOSA Mozzarella, Tomato Sauce, Artichokes, Cooked Ham Spicy Salami, Mushrooms & Olives & Garlic Oil	£11.00
VESUVIO Mozzarella, Tomato Sauce, Spicy Italian Salami, Red Onion & Hot Chilli	£11.00	MONELLO (No Tomato Sauce) Mozzarella, Gorgonzola, Italian Salami, Cooked Ham, Sundried Tomatoes & Olive	£11.00
FIorentina Tomato Sauce, Mozzarella, Spinach, Egg	£11.95	FRUTTI DI MARE Mozzarella, Tomato Sauce, Mussels, Clams, Calamari, Prawns & Garlic Oil	£15.00
TONNO Mozzarella, Tomato Sauce, Tuna Chunks, Black Olives, Red Peppers, Red Onion & Garlic Oil	£10.00	BUFALINA (Traditional Recipe from Napoli) Authentic Neapolitan Pizza with Buffalo Mozzarella, Tomato Sauce, Parmesan & Fresh Basil	£13.00

CONTORNI / SIDE DISHES

INSALATA VERDE (V) <i>vegan</i> Mixed Leaves, Cucumber, Radicchio Rosso	£3.55	FAGIOLINI e POMODORINI (V) <i>vegan</i> French Beans, Olive Oil, Cherry Tomatoes, Garlic & Salt	£3.95
INSALATA MISTA (V) <i>vegan</i> Mixed Salad, Tomatoes, Red Onions, Cucumber, Olives, Extra Virgin Olive Oil & White Balsamic Vinegar	£3.95	SPINACI CREMOSI (V) Sautéed Fresh Spinach in Cream & Garlic	£3.55
INSALATA DI RUCOLA (V) Rocket with shavings of Parmesan, Extra Virgin Olive Oil	£4.75	FUNGHI TRIFOLATI (V) <i>vegan</i> Pan fried Mushrooms with Olive Oil, Garlic, Parsley & Salt	£3.95
INSALATA POMODORI & CIPOLLE (V) <i>vegan</i> Fresh Tomatoes, Red Onions, Mixed Olives, Oregano, Extra Virgin Olive Oil & Salt	£3.95	ZUCCHINI FRITTI (V) (Traditional Recipe from Napoli) Deep Fried battered Courgettes, Salt & Black Pepper (Flour)	£4.25
PATATE CUBETTI (V) <i>vegan</i> Roasted Potato with Garlic, Olive Oil, Vegetable oil, Rosemary & Salt	£3.95	SELEZIONE DI FORMAGGI Selection of Italian Cheeses	£7.75
PATATE FRITTE (V) <i>vegan</i> Chips	£2.95		

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