

Sample menu from the VinCaffè Restaurant

Below are some typical dishes served at VinCaffè. The full menu has further choices in each range.

Antipasto

- **Peperoni Arrosto**- £6.50
Roasted Italian peppers stuffed with mozzarella di bufala, tomato, anchovy and capers
- **Insalate Caprese** - £8
Mozzarella di bufala from Naples, Pachino tomatoes marinated in extra virgin olive oil and garlic, and sun ripened tomatoes served with fresh basil
- **Bruschetta con Prosciutto e Faggioli** - £8.50
Freshly sliced Prosciutto di Parma and borlotti beans sautéed with extra virgin olive oil, garlic and chilli, served on griddled V&C Sourdough bread
- **Bresaola con Rucola** - £8.50
Freshly sliced Valtelina bresaola (air dried beef), served with rocket dressed with extra virgin olive oil, lemon and shavings of Parmigiano Reggiano
- **V&C Antipasto** - £12 (£18 for two)
Selection of Italian cured meats, Fonteluna sausage, mozzarella di bufala, Italian tomatoes, roast vegetables, olives, herbs and bruschetta

Pasta

- **Rigatoni con Fonteluna** - £9
Chunky pasta served with a slow cooked tomato sugo with our own recipe spicy fennel Fonteluna sausage
- **Taglierini con Parmigiano, Panne e Burro** - £9
Handmade egg pasta served with fresh cream, Italian butter and freshly grated Parmigiano Reggiano and freshly milled Wynad black pepper
- **Crespelle con Ricotta e Spinace** - £12
Handmade savoury pancakes stuffed with ricotta cheese, wilted spinach and seasoned with nutmeg, served with a tomato and butter sugo and Fontina cheese

Pizza

- **Pizza DOC** - £9
Classic pizza of mozzarella di bufala, Pachino cherry tomatoes, extra virgin olive oil, garlic and basil
- **Pizza con Zucca e Gorgonzola** - £9
Pizza with griddled pumpkin, Gorgonzola cheese, tomato sugo, extra virgin olive oil, garlic and rosemary
- **Pizza con Speck e Fontina** - £9.50
Pizza with Speck, Fontina cheese, tomato sugo, extra virgin olive oil, garlic and basil

Piatto Principale

- **Tonno alla Griglia** - £16
Lightly chargrilled tuna steak served with peperonata and French beans sautéed in extra virgin olive oil, garlic, chilli and parsley
- **Cervo con Funghi** - £18
Griddled Highland Venison served medium rare with sautéed wild mushrooms, balsamic roasted potatoes and shallots
- **Frittata di Funghi** - £12
Italian omelette made with seasonal Cremini mushrooms and dried Porcini, Parmigiano Reggiano and parsley, served warm with salsa verde and a fresh leaf salad
- **Pollo alla Milanese** - £16
Corn fed chicken breast coated in egg and breadcrumbs and panfried, served with greens sautéed with extra virgin olive oil, chilli and garlic, and roasted potatoes and shallots

Insalato - £3.50

- **Insalata Misti**
Italian mixed salad dressed with Fior' Fiore extra virgin olive oil and V&C Condimento
- **Insalata di Rucola e Pecorino Sardo**
Fresh rocket leaves dressed with extra virgin olive oil and lemon, and shavings of Pecorino cheese

Menu items and prices shown above may vary and are for information only