

Vesuvia

PIZZERIA NAPOLETANA



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To Start



Antipasti Board - 29.99

Bresaola, Copa, Schiacciata piccante, Guilloteau Goats Cheese, Gorgonzola, Morbidoso, Almonds, Vesuvio House Hot Honey, Red Onion Chutney, Berries, Artichokes, House Focaccia (2,3,9,13,14,15)

Baked Provolone - 14

Auricchio cheese, House Focaccia, Red Pepper Drops, Fig, Fig & Truffle Relish (2,3,13)

Smoked Salmon - 16.95

Fine Fins Smoked Salmon, Lemon Stracciatella Di Burrata, Cucumber, Dill, Red Onion, Capers, House Focaccia, Basil, Modena Aged Balsamic, Watercress (2,3,7,13,14)

Beef Tartare - 19

Walshe's Gourmet Butcher Prime Tipperary Beef Fillet, Cayenne Egg Mayo, Capers, Focaccia, Radish, Chicory, Watercress, Basil Oil, Modena Balsamic (1,2,3)

House Focaccia - 11.95

Lemon Stracciatella Di Burrata, Roasted Bell Peppers, Sundried Tomatoes, Basil Oil, Modena Aged Balsamic, Watercress, Pecorino (2,3,13,14)

Burrata Salad - 13.95

Burrata Di Buffala, Cucumber, Melon, Blackberries, Figs, Mint, Red Onion, Sundried Tomato, Rocket, Amalfi Lemon Dressing, Basil Olive Oil (2,13,14)

Green Pitted Olives - 9.95

(13,14)

Almonds - 9.95

Sea Salt, Rosemary, Vesuvio Hot Honey (9)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free & (DF) Dairy Free options available. Please ask your server.

1 = Eggs 2 = Milk 3 = Wheat 4 = Molluscs 5 = Soyabeans 6 = Sesame 7 = Fish
8 = Peanuts 9 = Tree nuts 10 = Crustacean 11 = Celery 12 = Mustard 13 = Sulphates 14 = Lupin, 15-Pistachio

Pizza



Vesuvio - 22.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Nduja, Salami Picante,
Pecorino, Gorgonzola (2,3,13,14)

Burrata Prosciutto - 22.95

Fior Di Latte Mozzarella, Burrata, Prosciutto Crudo, Balsamic Black Pepper Pickled
Strawberries, Caramelised Red Onion Chutney, Fresh Basil (2,3,13,14)

Lemon Courgette - 22.95

Fior Di Latte Mozzarella, Garlic Flakes, Zucchini, Lemon Zest, Fresh Basil,
Lemon Stracciatella, Pistachio Granola, Pecorino (2,3,9)

Burrata Anchovy - 21.95

San Marzano Tomato Sauce, Garlic, Stracciatella Di Burrata, Anchovies,
Basil Oil, Oregano (2,3,7,13,14)

Pancetta Pear - 22.95

Fior Di Latte Mozzarella, Smoked Pancetta, Guilloteau Goats Cheese, Modena Pickled
Pears, Fresh Thyme, Vesuvio House Hot Honey (2,3,13,14)

Quattro Formaggio - 21.95

Fior Di Latte Mozzarella, Smoked Provola, Gorgonzola, Pecorino, Black Pepper
(2,3,13,14)

Vegetarian - 21.95

****Vegan Option Available****

San Marzano Tomato Sauce, Fior Di Late Mozzarella, Artichoke, Roast Sweet Peppers,
Chestnut Mushroom, Black Olives, Red Onion Relish, Pistachio, Watercress, Fresh Basil,
Basil Oil (2,3,13,14)

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Pizza



Marinara - 12.95

San Marzano Tomato Sauce, Garlic Flakes, Oregano (3,13,14)

Margherita - 13.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Pecorino,
Extra Virgin Olive Oil, Fresh Basil, Oregano (2,3,13,14)

Margherita Buffalina - 18.95

San Marzano Tomato Sauce, Buffalo Mozzarella,
Extra Virgin Olive Oil, Basil Oil, Fresh Basil, Oregano (2,3,13,14)

La Maradona - 19.95

Fior Di Latte Mozzarella, Luganega Sausage, Wilted Friarielli,
Smoked Provola, Extra Virgin Olive Oil, Pecorino, Black Pepper (2,3,13,14)

Pepperoni - 19.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Coati Mild Pepperoni,
Pecorino (2,3,13,14)

Prosciutto E Funghi - 21.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Chestnut Mushroom,
Prosciutto Cotto, Basil Olive Oil, Oregano (2,3,13,14)

Capricciosa - 21.95

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Artichoke, Chestnut Mushroom,
Black Olives, Levoni Roasted Ham, Fresh Basil, Basil Oil, Pecorino (2,3,13,14)

Bresaola - 22.95

Fior Di Latte Mozzarella, Smoked Provalone, Beef Bresaola, Red Onion, Sundried
Tomato, Rocket, Aged Modena Balsamic, Amalfi Lemon Dressing, Pecorino (2,3,13,14)

Dips - 2.00

Hot Honey, Garlic Mayo

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DESSERT MENU

All Desserts - 10.95

TRADITIONAL TIRAMISU

Vanilla ice cream, blackberry & raspberry compote (1,2,3,5,13,14)

RUM BABA

Vanilla Cream & Berries (1,2,3,5,13,14)

HAZELNUT & ORANGE TART

Chocolate sauce & raspberry sorbet, blackberry & raspberry
compote (3,9,13,14)

SELECTION OF GELATOS & SORBETS

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Wines By The Glass

Sparkling

G / B

San Simone 'Veste' Frizzante – Prosecco DOC, Italy
Glera | Sustainable

8.50 / 40

Le Contesse Pinot Rose Cuvee Brut Valdobbiandene, Italy
Pino Noir, Pino Blanc, Chardonnay

9.50 / 45

Rose

Domaine De Millet Rosé - Gascogne IGP, France
Egiodola, Cab Franc, ORGANIC, VEGAN

8.50 / 40

White

Bodegas Langa 'Senorio De Ayud' - Catalayud DO, Spain
Macabeo, ORGANIC, VEGAN

8.50 / 40

Chateau Haut-Garriga - Bordeaux AOC, France
Semillon, ORGANIC, VEGAN

8.50 / 40

Pecile - Delle Venezie DOC, Italy
Pinot Grigio, ORGANIC, VEGAN

8.50 / 40

Atlantik - Rias Baixas, DO, Spain
Albariño

9.50 / 45

Eradus - Marlborough, New Zealand
Sauvignon Blanc

11.50 / 49

Domaine Christean Moreau, Chablis AOC, France
Chardonnay ORGANIC, VEGAN

14.50 / 65

Red

Bodegas Pagos, Joven - Navarra, Spain
Tempranillo, Garnacha, ORGANIC, VEGAN

8.50 / 40

Little Rascal - Goulburn Valley, Victoria, Australia
Shiraz, ORGANIC

10.50 / 47

Chateau De Gaudou Exception - Cotes Du Lot IGP, France
Malbec, ORGANIC, VEGAN

8 / 35

Nicodemi 'Terrana' - Montepulciano D'Abruzzo DOC, Italy
Montepulciano, ORGANIC

10 / 45

Bodegas Saenz De Santamaria Rondan Reserva - Rijoca DO
Tempranillo

11.50 / 49

Quinta das Maias - Dão DOC, Portugal
Mencia, Touriga Nacional, Alfrocheiro ORGANIC, VEGAN

8.50 / 40

Le Vigne Di Sammarco - Primitivo Di Manduria DOP, Italy
Primitivo, SUSTAINABLE

9.50 / 45

All Wine Contains Sulphites