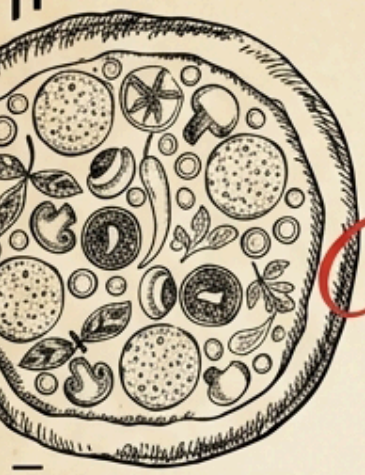
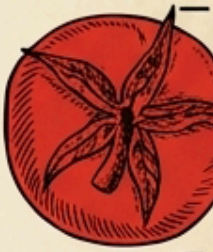


MENU

Vesuvio Napoletano



To Start

Seasonal Soup of the Day — **€8.50**
Crafted fresh in the house daily, served with warm sourdough bread and creamery butter.
Ask your server for today's creation and allergens.





Burrata Caprese — **€11.50**
Fresh Italian burrata cheese paired with sweet mixed tomatoes, fragrant basil pesto, wild oregano and aged balsamic vinegar.
Allergens: Milk, Nuts (Pine Nuts, Walnuts), Sulphites.

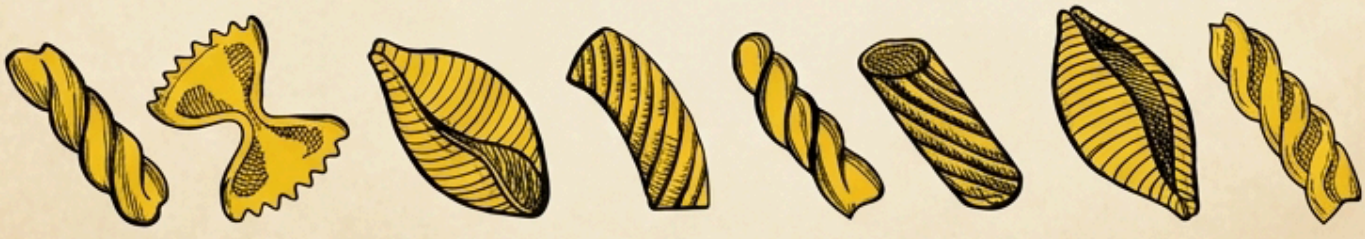
'Nduja & Mozzarella Arancini — **€9.50**
Crispy rice croquettes filled with spicy Calabrian 'nduja and melted mozzarella, served over a creamy tomato sauce and topped with aged Pecorino Romano.
Allergens: Gluten (Wheat), Milk, Celery.



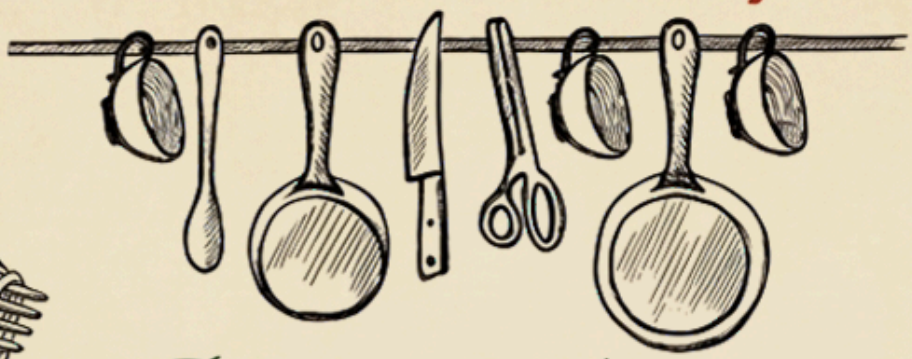


Fennel & Dill Prawns — **€10.50**
Pan-fried king prawns with chilli flakes, sea salt, lemon and butter, served in a rich creamy fennel and dill sauce with toasted garlic crostini.
Allergens: Crustaceans, Milk, Gluten (Wheat), Sulphites.

Warm Mushroom & Smoked Provolone Bruschetta — €10
Sautéed mushrooms with garlic butter and aromatic herbs on toasted sourdough, topped with melted smoked provolone cheese, served over a bed of fresh wild rocket, finished with crispy pancetta and a lemon & truffle mayo drizzle.
Allergens: Gluten (Wheat), Milk, Eggs, Mustard.



Menu Vesuvio Napoletano



Pasta & Risotto

Traditional Roman Carbonara — Spaghetti served the authentic Roman way: crispy cured guanciale (pork cheek), rich egg yolk, fresh black pepper and sharp Pecorino Romano. (No cream added.) *Allergens: Gluten (Wheat), Eggs, Milk.* — **€19.50**

Rigatoni all'Amatriciana — Crispy guanciale tossed with rigatoni pasta in a rich homemade tomato sauce with a hint of chilli, white wine and aged Pecorino Romano cheese. *Allergens: Gluten (Wheat), Milk, Sulphites.* — **€18.50**

Homemade Lasagne al Forno — Layers of pasta sheets baked with a rich homemade beef and pork ragù, velvety béchamel and melted mozzarella, topped with aged Parmigiano Reggiano. *Allergens: Gluten (Wheat), Milk, Celery, Sulphites, Fish.* — **€19.00**

Rigatoni al Pomodoro (Vegetarian, vegan without cheese) — Rigatoni pasta tossed in a rich homemade tomato sauce, finished with fresh basil, EVOO and freshly grated aged Parmigiano Reggiano. *Allergens: Gluten (Wheat), Milk.* — **€17.50**

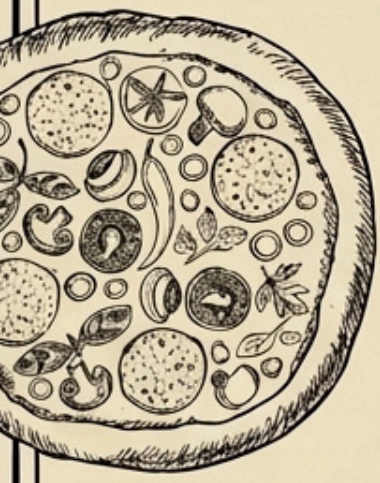
Risotto Salsiccia e Zucchine — Slow-simmered Carnaroli rice cooked in vegetable stock, deglazed with dry white wine, with crumbled Italian sausage, folded through a silky courgette cream and diced courgette cubes, finished with butter and aged Pecorino Romano. *Allergens: Milk, Celery, Sulphites.* — **€21.50**

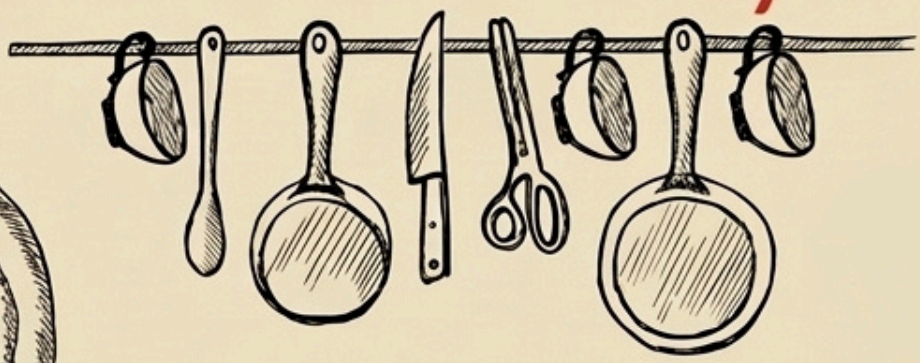
Fettuccine ai Funghi Porcini e Panna (Vegetarian) — Fettuccine pasta tossed with porcini mushrooms sautéed in garlic, white wine and fresh parsley, bound in a light Parmigiano cream sauce. Add truffle paste for €3.00. *Allergens: Gluten (Wheat), Milk, Sulphites.* — **€20.00**

Ravioli of the Day — Raviol pasta filled with daily inspired ingredients and paired with a custom sauce. Please ask your server for today's creations and allergens. — **€19.50**



Menu Vesuvio Napoletano







Pizza

Margherita — San Marzano tomato sauce, fior di latte mozzarella, fresh basil, oregano, extra virgin olive oil, Parmigiano Reggiano. *Allergens: Gluten (Wheat), Milk.* — **€14.50**

Pepperoni — San Marzano tomato sauce, fior di latte mozzarella, mild pepperoni. *Allergens: Gluten (Wheat), Milk, Sulphites.* — **€18.50**

Prosciutto e Funghi — San Marzano tomato sauce, fior di latte mozzarella, roasted ham, chestnut mushrooms, extra virgin olive oil, oregano. *Allergens: Gluten (Wheat), Milk, Sulphites.* — **€18.00**

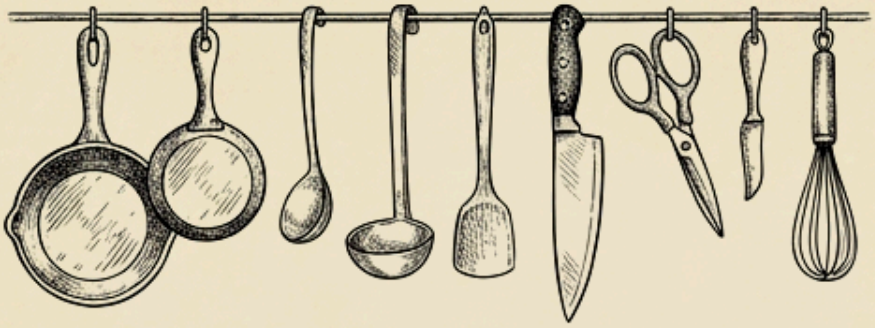
Quattro Formaggi (white base pizza) — Pecorino cream base, fior di latte mozzarella, Gorgonzola dolce, smoked provola, black cracked pepper, hot honey drizzle. — **€19.50**

Vesuvio — San Marzano tomato sauce, fior di latte mozzarella, salami piccante, 'nduja sausage meat, pickled jalapeño peppers, aged Pecorino Romano, wild rocket. *Allergens: Gluten (Wheat), Milk, Sulphites.* — **€20.50**

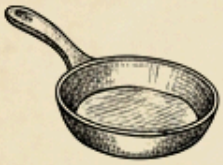
Vegetarian — San Marzano tomato sauce, fior di latte mozzarella, chestnut mushrooms, black pitted olives, courgettes, artichoke hearts and topped with fresh wild rocket. *Allergens: Gluten (Wheat), Milk, Sulphites.* — **€16.50**

Extra toppings €2.50 each: chestnut mushrooms, porcini mushrooms, artichoke hearts, roasted ham, pepperoni salami, salami piccante, black olives, anchovies, 'nduja sausage meat, Gorgonzola dolce, smoked provola cheese, aged Pecorino Romano, courgettes, red onions, pickled jalapeño peppers.
Dips €2.00: garlic mayo, hot honey, spicy tomato sauce.

Menu Vesuvio Napoletano



Main Courses



Parmigiana di Melanzane (Vegetarian) ——— **€20.00**
Classic baked layers of thinly sliced, lightly fried aubergines with rich homemade tomato sauce, fresh mozzarella, sweet fresh basil and a generous crust of aged Parmigiano Reggiano.
Allergens: Gluten (Wheat), Milk.





Pollo alla Toscana ——— **€26.50**
Pan-roasted skin-on chicken breast served in a creamy garlic and white wine sauce, with sun-dried tomatoes, baby spinach and aged Parmigiano Reggiano.
Allergens: Milk, Sulphites.





Filetto al Pepe Verde, 8 oz. ——— **€37.50**
Prime beef fillet pan-seared to your liking, in a rich creamy green crushed peppercorn, brandy and Dijon sauce, topped with crispy parsnips.
Allergens: Milk, Mustard, Sulphites, Celery.





Fresh Catch of the Day ——— **€28.50**
Freshly caught fish prepared daily by our chef. Please ask your server for today's fish selection, preparation style and allergen details.
Allergens: Fish + daily preparation allergens.





All the main courses are served with a choice of: roasted garlic butter and rosemary baby potatoes, chilli and butter broccolini, or assorted garden salad



Side Orders



Roasted garlic butter and rosemary baby potatoes — €6.50
Allergens: Milk.



Chilli and butter broccolini — €6.50
Allergens: Milk.

Assorted garden salad — €6.00
Allergens: Sulphites, Mustard.



Garlic flatbread with butter (pizza base) **— €7.00**, add cheese **€2.50**
Allergens: Gluten (Wheat), Milk.



Menu
Vesuvio Napoletano

Desserts

Tiramisù in Vasetto — **€9.50**
Traditional homemade Italian tiramisù layered with espresso-soaked lady fingers, velvety whipped egg yolk and mascarpone cream, dark cocoa powder, served in an individual glass jar.
Allergens: Gluten (Wheat), Eggs, Milk, Sulphites.

Torta al Formaggio al Forno (GF) — **€10.50**
Crustless homemade caramelized baked cheesecake served in individual ramekins, with a rich, creamy centre and a seasonal fruit compote finish.
Allergens: Milk, Eggs.

Panna Cotta alla Vaniglia (GF) — **€9.00**
Silky vanilla bean set cream served in an individual glass jar, topped with a rich berry coulis.

