

BENVENUTI



VESUVIO
ITALIAN RESTAURANT



VESUVIO

ITALIAN RESTAURANT

CHILDREN'S MENU

THIS MENU IS FOR CHILDREN AGED 10 AND UNDER. VALID FROM TUESDAY TO SATURDAY LUNCH.
NOT VALID FRIDAY OR SATURDAY NIGHT.

9 INCH Cheese & Tomato Pizza

WITH 3 TOPPINGS – PLEASE CHOOSE FROM: SPICY SALAMI, CHICKEN STRIPS, SWEETCORN, SPICY TUSCAN SAUSAGE, MUSHROOMS, MIXED VEGETABLES, SPINACH, BLACK OLIVES, TUNA, PINEAPPLE, PEPPERS, RICOTTA CHEESE, MASCARPONE CHEESE, PANCETTA BACON, HAM

OR

SMALL PORTION OF PASTA



PENNE



RIGATONI



TAGLIATELLE

WITH BOLOGNESE SAUCE OR TOMATO SAUCE OR CARBONARA SAUCE

OR

COTOLETTA DI POLLO

BREADED CHICKEN WITH FRIES OR MIXED SALAD

CHOOSE ONE SIDE DISH

FRIES, GARLIC BREAD, SMALL MIXED SALAD, GARLIC SPINACH

CHOOSE ONE SMALL SOFT DRINK

PEPSI, DIET PEPSI, LEMONADE, SUNKIST FIZZY ORANGE

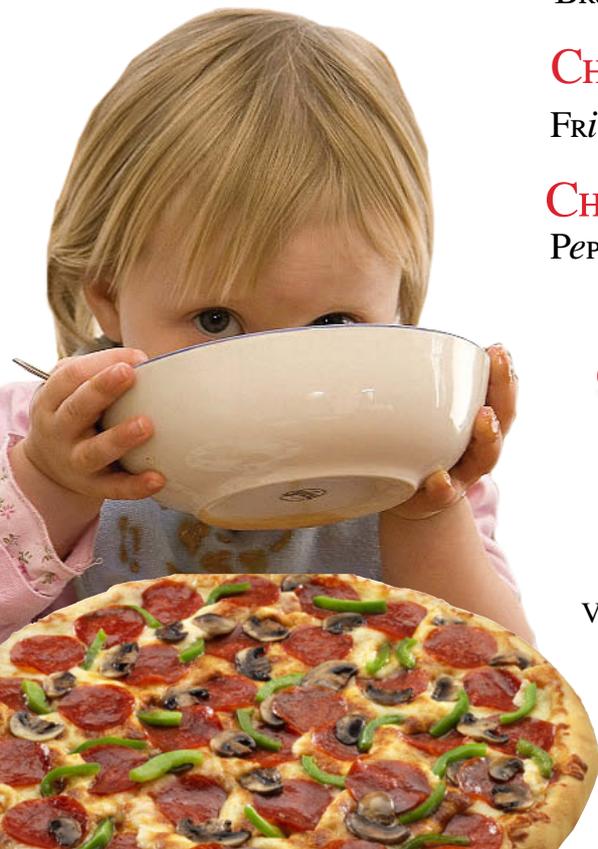
only £6.90

CHOOSE A SCOOP OF ICE CREAM
FOR AN EXTRA £1.00

VANILLA - STRAWBERRY - CHOCOLATE - LEMON



IF YOU REQUIRE A GLUTEN FREE CHOICE PLEASE SPECIFY WHEN ORDERING.
FOR MORE INFORMATION PLEASE ASK OUR STAFF.



VESUVIO

ITALIAN RESTAURANT

SPECIAL LUNCHTIME MENU

from 11.45am to 2.00pm

STARTERS

CROCCHETTE di Patate (v)

5 SMALL POTATO CROQUETTES SERVED WITH A TOMATO AND CHILLI DIP.

PROSCIUTTO e MELONE

PARMA HAM AND MELON.

FUNGHI ALL'AGLIO (v)

PAN FRIED GARLIC MUSHROOMS SERVED WITH HOMEMADE TOASTED BREAD.

CALAMARI

FLOURED DEEP FRIED CALAMARI SQUID RINGS SERVED WITH A SALAD GARNISH.

BRUSCHETTA CON MOZZARELLA

BRUSCHETTA WITH FRESH CHOPPED TOMATOES, MOZZARELLA, GARLIC AND SPRING ONIONS SERVED ON A BED OF SALAD AND DRIZZLED WITH PESTO SAUCE.

PASTA DISHES

TAGLIATELLE CARBONARA

TAGLIATELLE PASTA COOKED WITH BACON, BLACK PEPPER, PARMESAN CHEESE COOKED IN A CREAM SAUCE.

RISOTTO POLLO e FUNGHI

RISOTTO RICE COOKED WITH MUSHROOMS AND CHICKEN IN A CREAM AND PARMESAN CHEESE.

CLASSIC LASAGNE

LASAGNE PASTA SHEETS LAYERED WITH OUR HOMEMADE BOLOGNESE SAUCE, MOZZARELLA AND PARMESAN CHEESE.

RIGATONI TONNO CIPOLLE e Olive

RIGATONI PASTA COOKED WITH BLACK OLIVES, TUNA, ONIONS, IN A GARLIC AND TOMATO SAUCE.

RIGATONI ARRABBIATI (v)

RIGATONI PASTA COOKED WITH CHILLI AND GARLIC IN A TOMATO SAUCE.

SPAGHETTI BOLOGNESE

SPAGHETTI PASTA COOKED WITH OUR HOMEMADE BOLOGNESE SAUCE.

MAIN COURSES

POLLO PEPERONI

PAN FRIED CHICKEN COOKED WITH ROAST PEPPERS AND GARLIC IN A TOMATO SAUCE.

POLLO ai FUNGHI

PAN FRIED CHICKEN COOKED WITH MUSHROOMS AND GARLIC IN A CREAM SAUCE.

PIZZA FRITTA

FRIED PIZZA WITH TOMATO, MOZZARELLA AND PARMESAN CHEESE.

SIDE DISHES

FRIES - GARLIC BREAD - SMALL MIXED SALAD

PIZZAS

Choose a cheese and tomato pizza with 2 TOPPINGS - PLEASE CHOOSE FROM:

Salami - chicken - sweetcorn - sausage
MUSHROOMS - MIXED VEGETABLES - SPINACH - BLACK OLIVES - TUNA - PINEAPPLE - PEPPERS - RICOTTA CHEESE
MASCARPONE CHEESE - BACON - HAM - CAPERS - ONIONS

1 course + side **£8.90**

2 courses + side **£11.90**

Add a dessert for only **£2.40 extra**



If you require a GLUTEN FREE choice please specify when ordering.
FOR MORE INFORMATION please ask our staff.

***Prices are for ONE person
NO SHARING ALLOWED**

VESUVIO

ITALIAN RESTAURANT

ANTIPASTI FREDDI / COLD STARTERS

 **ANTIPASTO ITALIANO** **£7.60**
OUR OWN SELECTION OF SALAMI, TOMATO BRUSCHETTA,
OLIVES, ITALIAN CHEESE AND SUN-DRIED TOMATOES

 **PROCIUTTO e MELONE** **£5.95**
PARMA HAM & MELON

 **OLIVE MARINATE (v)** **£3.00**
MARINATED BLACK AND GREEN OLIVES

 **INSALATA CAPRESE (v)** **£6.50**
TOMATOES AND MOZZARELLA WITH FRESH BASIL
AND OREGANO. SERVED ON A BED OF ROCKET AND
DRIZZLED WITH PESTO.

ANTIPASTI CALDI / WARM STARTERS

 **GAMBERONI PICCANTI** **£7.95**
FIVE KING PRAWNS COOKED WITH CHILLI, GARLIC, PARSLEY
WHITE WINE AND TOMATO SAUCE.

POLPETTE ALLA NAPOLETANE **£6.50**
HOMEMADE MEATBALLS, WITH MINCED BEEF, EGG,
PARSLEY, CHILLI AND GARLIC COOKED IN OUR HOMEMADE
TOMATO SAUCE.

 **FUNGHI ALL'AGLIO (v)** **£4.95**
PAN FRIED GARLIC MUSHROOMS SERVED WITH TOASTED
BREAD.

 **FUNGHI AL GORGONZOLA** **£5.50**
PAN FRIED GARLIC MUSHROOMS WITH GORGONZOLA CHEESE
AND CREAM. SERVED WITH TOASTED BREAD.

 **BRUSCHETTA CLASSICA (v)** **£4.30**
BRUSCHETTA WITH FRESH TOMATOES, BASIL, GARLIC AND
SPRING ONIONS, MOZZARELLA AND DRIZZLED WITH PESTO
SAUCE. (CAN BE MADE VEGAN WITHOUT THE MOZZARELLA AND
PESTO SAUCE).

CALAMARI FRITTI **£6.95**
DEEP FRIED FLOURED SQUID RINGS SERVED WITH A GARLIC
MAYO AND A SALAD GARNISH

INVOLTINI DI MELANZANE (v) **£5.95**
BATTERED EGG PLANT SLICE, STUFFED WITH MOZZARELLA
AND PARMESAN CHEESE, AND BAKED IN A TOMATO SAUCE.

 **GAMBERETTI MARIE ROSE** **£6.95**
BABY PRAWNS SERVED IN A MARIE ROSE BRANDY SAUCE.

CROSTONE RICOTTA e PROVOLA **£4.95**
BATTERED DEEP FRIED BREAD LAYERED WITH RICOTTA
CHEESE AND SMOKED ITALIAN CHEESE, SERVED WITH A
SALAD GARNISH.

STARTERS TO SHARE (2 PEOPLE)

 **Vesuvio PLATTER** **£13.60**
A SELECTION OF SALAMI, BRUSCHETTA CLASSICA, OLIVES,
ITALIAN CHEESE AND SUN DRIED TOMATOES.

Vesuvio FISH PLATTER **£14.95**
A SELECTION OF GAMBERONI PICCANTE, DEEP FRIED
FLOURED CALAMARI, KING PRAWNS AND BREADED WHITE
BAIT SERVED WITH A SALAD GARNISH AND GARLIC MAYO.

LOOKING FOR a GIFT ?

Vesuvio VOUCHERS are ALWAYS AVAILABLE AND
MAKE a GREAT GIFT idea.



IF YOU REQUIRE A GLUTEN FREE CHOICE PLEASE SPECIFY WHEN ORDERING. FOR MORE INFORMATION PLEASE ASK OUR STAFF.

VESUVIO

ITALIAN RESTAURANT

PRIMI PIATTI / PASTA DISHES

Lasagne **£9.00**
 Lasagne pasta sheets layered with our homemade Bolognese sauce, mozzarella and parmesan cheese.

Gnocchi alla Sorrentina (v) **£8.00**
 Gnocchi potato dumplings oven baked with our homemade tomato sauce, mozzarella and parmesan cheese.

Certified GF Gluten-Free **Paccheri allo Scoglio** **£10.95**
 Paccheri cooked with mixed seafood, chopped tomatoes, chilli, white wine and garlic.

Certified GF Gluten-Free **Tagliatelle alla Carbonara** **£8.00**
 Tagliatelle pasta cooked with bacon, black pepper, parmesan cheese, cooked in a cream sauce.

Certified GF Gluten-Free **Coccio Vesuvio** **£9.00**
 Pasta oven baked with chicken, brandy, mushrooms, mozzarella and parmesan cheese, cooked in a cream sauce.

Certified GF Gluten-Free **Paccheri alla Norma (v)** **£8.95**
 Paccheri pasta cooked with aubergine, garlic, mozzarella, smoked Italian cheese cooked in a tomato and basil sauce.

Certified GF Gluten-Free **Tagliatelle Mare e Monte** **£9.00**
 Tagliatelle pasta cooked with baby prawns, broccoli, mushrooms, garlic cooked in a cream and tomato sauce.

Certified GF Gluten-Free **Risotto Pollo e Funghi** **£8.50**
 Risotto cooked with mushrooms, chicken and parmesan cheese in a cream sauce.

Certified GF Gluten-Free **Crema di Funghi** **£6.95**
 Mushroom soup cooked with cream, mushrooms, garlic and served with croutons.

Certified GF Gluten-Free **Rigatoni Rustici** **£9.00**
 Rigatoni pasta cooked with, Tuscan sausage, salami, bacon, roasted peppers served in a cream and tomato sauce, rocket and parmesan cheese.

Certified GF Gluten-Free **Spaghetti Gamberoni** **£10.00**
 Spaghetti cooked with King prawns, garlic, chopped tomatoes and chilli in a cream and tomato sauce.

Certified GF Gluten-Free **Rigatoni all'Arrabbiata (v)** **£8.00**
 Rigatoni cooked with tomato, chilli and garlic with fresh basil.

Certified GF Gluten-Free **Risotto Cozze e Fagioli** **£9.00**
 Risotto cooked with mussels, cannellini beans, chopped tomatoes, onions, parsley, garlic in a rose' cream sauce.

Certified GF Gluten-Free **Risotto Marinara** **£10.95**
 Risotto cooked with mixed seafood, mussels clams, white wine in a cream and tomato sauce.

FRESH PASTA DISHES

Stelle Al Salmone **£10.95**
 Handmade fresh pasta discs filled with salmon and served in a rose cream sauce topped with rocket and parmesan cheese.

Panciotti Cappesante e Gamberoni **£10.95**
 Handmade ravioli with scallop and prawn filling served in a rose cream sauce, topped with rocket and parmesan cheese.

Tortelloni con Funghi Porcini **£10.95**
 Fresh handmade tortelloni pasta filled with mixed wild mushrooms, ricotta and parmesan cheese, served in a mushroom and tomato sauce.

* (v) Parmesan Cheese contains Rennet

* We cannot guarantee a nut-free environment in our kitchen

* Gluten Free Pasta is available



If you require a gluten free choice please specify when ordering. For more information please ask our staff.



VESUVIO

ITALIAN RESTAURANT

PIATTI DI CARNE / MEAT DISHES

 **POLLO ALLA ROMANA** **£13.90**
CHICKEN COOKED WITH BRANDY, MUSHROOMS, IN A CREAMY ROSEMARY SAUCE.

 **POLLO RIPIENO** **£13.90**
STUFFED CHICKEN BREAST WITH SPINACH, MOZZARELLA AND GOAT'S CHEESE WRAPPED IN PANCETTA BACON, SERVED ON A BED OF FRESH ROCKET. SERVED WITH ROAST POTATOES WITH DEMI GLACE SAUCE.

 **POLLO AI PEPERONI** **£13.90**
CHICKEN BREAST PAN-FRIED WITH PEPPERS, ONIONS, BLACK OLIVES, CHERRY TOMATOES, GARLIC AND WHITE WINE.

 **POLLO ALLA DIAVOLA** **£11.90**
PAN FRIED CHICKEN BREAST COOKED WITH CHILLI, CHERRY TOMATOES, GARLIC AND PARSLEY IN A WHITE WINE AND TOMATO SAUCE.

 **BISTECCA VESUVIO** **£15.90**
STRIPS OF RIB-EYE STEAK COOKED WITH MUSHROOMS, BRANDY IN A CREAM SAUCE.

 **MAIALE ARROSTO** **£13.90**
PAN FRIED PORK MEDALLIONS SERVED IN A ROSEMARY DEMI GLACE SAUCE. SERVED WITH ROAST POTATOES.

PIATTI DI PESCE / FISH DISHES

 **SPIEDINO DI GAMBERONI** **£16.90**
10 KING PRAWNS PAN FRIED WITH GARLIC SKWERED GRATIN STYLE WITH BREAD CRUMBS SERVED ON A BED OF SALAD.

 **GAMBERONI VESUVIANO** **£15.90**
NINE KING PRAWNS COOKED WITH PAPRIKA, CHILLI AND BRANDY IN A CREAM SAUCE AND SERVED WITH RICE.

FRIITTURA MISTA **£16.90**
FLOURED AND DEEP FRIED CALAMARI RINGS, KING PRAWNS, BREADED WHITEBAIT, SERVED ON A BED OF SALAD WITH A GARLIC MAYO.

 **SPIGOLA AL LIMONE** **£15.90**
PAN FRIED FILLETED SEA BASS COOKED WITH WHITE WINE, LEMON JUICE AND GARLIC. SERVED WITH BROCCOLI.

CONTORNI / SIDE DISHES

 **PANE ALL'AGLIO** **£2.90**
GARLIC BREAD.

 **PANE ALL'AGLIO e FORMAGGIO** **£2.90**
GARLIC BREAD WITH CHEESE.

 **BROCCOLI AL LIMONE** **£2.90**
BROCCOLI DRESSED WITH GARLIC OIL AND LEMON JUICE.

 **SPINACI ALL'AGLIO** **£2.90**
GARLIC SPINACH.

 **PATATE AL FORNO** **£2.90**
ROAST POTATOES.

 **PATATE FRITTE** **£2.90**
FRIES.

 **INSALATA MISTA** **£2.90**
MIXED SALAD WITH TOMATOES, CUCUMBER AND ONION.



IF YOU REQUIRE A GLUTEN FREE CHOICE PLEASE SPECIFY WHEN ORDERING.
FOR MORE INFORMATION PLEASE ASK OUR STAFF.

VESUVIO

ITALIAN RESTAURANT

PIZZE / PIZZA

Regina MARGHERITA **£7.50**
TOMATO MOZZARELLA BASIL AND ORGEANO.

Pizza Pugliese **£8.50**
TOMATO MOZZARELLA TUNA ONIONS AND CAPERS.

Pizza POLLO **£8.50**
TOMATO, MOZZARELLA, CHICKEN, SWEETCORN AND ONIONS.

Pizza ANANASSA **£8.50**
TOMATO, MOZZARELLA, PINEAPPLE, CHICKEN AND HAM.

Pizza FUNGHI **£8.50**
TOMATO, MOZZARELLA, MUSHROOMS, HAM AND SALAMI.

Pizza Vegetariana (v) **£8.50**
TOMATO, MOZZARELLA, SPINACH, SWEETCORN, ONIONS AND PEPPERS.

Pizza O'Sole mio (v) (VEGAN) **£8.50**
TOMATO, GARLIC, ORGEANO, BASIL.

Pizza Marinara **£8.50**
TOMATO, MOZZARELLA, MIXED SEAFOOD AND GARLIC.

Pizza Salsiccia **£8.50**
TOMATO, MOZZARELLA, SAUSAGE, GORGONZOLA CHEESE AND PESTO SAUCE.

Pizza Toscana **£8.50**
TOMATO, MOZZARELLA, SALAMI, BACON AND SAUSAGE.

Pizza Maria Mari' **£8.50**
MOZZARELLA, SMOKED PROVOLA CHEESE, TOPPED WITH FRESH ROCKET AND PARMA HAM.

Pizza MARTINA **£8.50**
MOZZARELLA, WURSTEL AND FRIES.

Pizza VALENTINA **£8.50**
TOMATO, MOZZARELLA, BLACK OLIVES, HAM AND SALAMI.

Pizza PICCANTE **£8.50**
TOMATO, MOZZARELLA, SALAMI, CHICKEN, MUSHROOMS AND CHILLI.

Pizza NAPOLI **£8.50**
TOMATO, MOZZARELLA, CAPERS, ANCHOVIES AND BLACK OLIVES.

ALL THE ABOVE PIZZAS CAN ALSO BE MADE INTO
CALZONE PIZZA £9.50

SPECIAL PIZZA & FOLDED PIZZA

CALZONE FRITTO **£9.50**
DEEP FRIED CALZONE PIZZA WITH SALAMI, RICOTTA, HAM, PARMESAN AND BLACK PEPPER.

Volcano Pizza

Vesuvio VULCANO **£11.50**
TOMATO, MOZZARELLA, SALAMI, HAM, MUSHROOMS, ONIONS, BLACK OLIVES, PEPPERS, GARLIC AND CHILLI.

Vesuvio Vegetarian VULCANO (v) **£11.50**
TOMATO, MOZZARELLA, MUSHROOMS, ONIONS, SWEETCORN, BLACK OLIVES, PEPPERS, SUNDRIED TOMATOES AND CHILLI.

ANY EXTRA TOPPINGS £1.00 EACH

WE ALSO OFFER GLUTEN-FREE PIZZA BASES FOR PIZZAS ONLY
(NOT FOLDED PIZZAS OR VULCANO PIZZAS).

IF YOU SUFFER FROM NUT OR OTHER ALLERGIES, ALLERGEN MENUS ARE AVAILABLE ON REQUEST.
WITHOUT GLUTEN OPTIONS ARE MADE USING NON-GLUTEN CONTAINING INGREDIENTS. OLIVES MAY CONTAIN STONES. FISH DISHES MAY CONTAIN BONES. PESTO CONTAINS NUTS. ALL OUR DISHES ARE PREPARED IN KITCHENS WHERE NUTS, FLOUR, ETC. ARE COMMONLY USED, AND WE THEREFORE CANNOT GUARANTEE OUR DISHES WILL BE FREE FROM TRACES OF THESE PRODUCTS.
ALL DISHES MAY CONTAIN INGREDIENTS NOT LISTED IN THE MENU DESCRIPTIONS.
PRICES ARE SUBJECT TO CHANGE.
ANY EXTRAS INGREDIENTS ARE SUBJECT TO A CHARGE.



Vesuvio wine list

RED WINES

House Wine

Vesuvio Specially Selected

Medium Dry

£13.00

Terre al Sole Primitivo

Salento IGT 12.5%

£14.50

Grape Variety: 100% Primitivo

This is an elegant and full bodied wine, native to the Puglia region.

Surani Costa Rosso DOC

Primitivo di Manduria 14.5% **£18.50**

Grape Variety: 100% Primitivo

Deep, dense ruby colour with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous and soft that lingers on the finish.

Recommended by Vesuvio

Vesuvio Specially Selected

Chianti D.O.C.G 13.0%

£17.50

Borgo Magredo Pinot Nero

Friuli Grave 13.5%

£18.50

This wine is obtained from fruit of the highest quality. A proportion of the pressed juice is then aged in barriques to be blended into the final product. Refined in bottle for two months.

Vesuvio Selected Montepulciano

12.5%

£16.50

Grape Variety: 100% Montepulciano

An intense red colour with characteristic bouquet of the primary grape aromas, fruity component, full-bodied and robust, well-balanced with tannin and oak features.

Barolo D.O.G.C. 2007

£33.50

Grape Variety: 100% Nebbiolo

This wine is dry, full and robust with a velvety, harmonious balance. An elegant red wine and one of Italy's finest.

Brunello di Montalcino

DOCG

£43.50

Grape Variety: Sangiovese

This is an elegant wine with a harmonious structure and a characteristic intense and persistent fragrance. It is produced with a strict selection of Sangiovese, aged in Slavonian oak barrels for three years followed by further aging in bottle. On the palate this wine has an intense, persistent flavour with a dry, harmonious & elegant finish.



DOCG – Denominazione di Origine Controllata e Garantita
DOCG - Controlled and Guaranteed Denomination of Origin

DOC - Denominazione di Origine Controllata
DOC - Controlled Denomination of Origin

IGT - Indicazione Geografica Tipica
IGT - Typical Geographic Indication

Vesuvio wine LIST

WHITE WINES

House Wine 11.00% - 12.50%

Vesuvio Specially Selected
Medium Dry **£13.00**

Terra al sole Bianco Salento
12.5% **£14.50**

Grape Variety: 100% Bianco

Straw in colour with full bodied aromas of vanilla. This wine is fresh, lively and well balanced, with a dry and delicate flavour.

Pinot Grigio
12.0% **£17.50**

Grape Variety: 100% Pinot Grigio

Its elegance is due to the classic white wine fermentation, and fair bouquet. Fragrant with sun-dried hay hints and roasted almond notes while ageing.

Conte Di Alari Gavi Di Gavi
12.5% **£16.99**

Grape Variety: 100% Cortese

A straw yellow wine with a hint of peach and a flowery fragrance. It is full, rich and soft. Perfect for our fish based dishes.

Pecorino IGT
13.5% **£17.99**

Don't be fooled, Pecorino is not just relegated to a cheese! White wine with an intense and strong yellow luster. In the nose complex with smells of exotic fruits and soft notes of spices. Cool fermentation in stainless steel followed by one month lees contact to develop richer flavours.

Intrigo Sauvignon Venezie IGT
12.5% **£17.50**

Grape Variety: 100% Sauvignon

Bright straw yellow with gold and green reflections, with a green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish.

ROSE WINES

House Wine 11.00% - 12.50%

Vesuvio Specially Selected
Medium Dry **£13.00**

Pasqua Bardolino Chiaretto Rose DOC
12.0% **£15.00**

Grape variety: Corvino, Rondinella and Molinara

A stylish and light strawberry pink in colour wine, from the area of west Verona. Fresh and fruity with plenty of soft berry fruits.

Villa Desideri Rosato IGT
11.0% **£15.00**

Striking rose colour with fresh and fruity aroma. On the palate this wine is refreshing and well balanced with a light fruity persistency.

Special Occasions

PROSECCO • SPUMANTE • CHAMPAGNE

Casa Gheller Valdobbiadone Superiore
D.O.C.G.
11.0% **£18.99**

Grape Variety: Prosecco

Lightly sparkling intense fruity aroma. Fresh, slightly sweet and soft on the palate.

Vesuvio Specially Selected Prosecco
11.0% **£7.00**

Small bottle. Extra Dry. 0.20ml.

Vesuvio Specially Selected Prosecco
11.0% **£16.99**

Extra Dry.

Bollinger Champagne
12.0% **£48.00**

Asti Martini 7.5% **£17.99**
Sweet Spumante.