

Christmas MENU

3 course meal, including a glass of prosecco on arrival - £30 per person

STARTERS

Gamberoni alla glassa

10.95

Glazed king prawns with garlic, olive oil, white wine, sweet chilli sauce, served with a slice of garlic bread

Zuppa di verdure e polpette

10.95

Mixed vegetables soup (broccoli, zucchini, carrots, potatoes, and spinach) with croutons and small meatballs

Brie al mirtillo ✓

9.95

Fried brie cheese served with cranberry sauce, garnished with vinegar

MAIN DISHES

Linguine al nero di seppia ai frutti di mare

19.95

Black linguine pasta with small octopus, monkfish, a king prawn, cherry tomatoes, samphire, dill, garlic, cooked in white wine

Risotto ai funghi porcini e pecorino ✓

19.95

Italian risotto with funghi porcini mushrooms, butter, cream, parmesan cheese and pecorino cheese

Lamb shank

19.95

Roasted lamb shank cooked in red Barolo wine. Served with mash potatoes

Traditional turkey

19.95

Roasted turkey breast in demi-glace sauce, stuffed with sage and onion. Served with sausage wrapped in bacon, and sauté potatoes

DESSERTS

Christmas pudding with brandy sauce ✓

4.95

Panettone ✓

4.95

IL VESUVIO RESTAURANT

✓ Vegetarian

✓ Vegan



WELCOME/TO

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STARTERS/MENU

Cold starters

Pane e olive



Marinated olives with a side of lightly toasted bread with olive oil and balsamic dressing

4.95

Affettati misti

Mixed cured Italian meats served with garlic bread

10.95

Bruschetta



Ciabatta bread with chopped cherry tomatoes, garlic and oregano. Garnished with vinegar

6.45

Insalata Cesare

Leaf Salad, rocket, chopped mozzarella, Parmesan cheese, chicken, croutons, Caesar dressing, and olive oil

9.95

Crudo bufala

Buffalo mozzarella served on a bed of Parma ham with olive oil and two slices of garlic bread

9.95

Pane all'aglio



Garlic bread served with tomato sauce on a side

4.10

Insalata caprese



Salad with tomato and mozzarella seasoned with basil, oregano, and olive oil

6.95

Pane all'aglio con mozzarella



Garlic bread with mozzarella cheese, and tomato sauce on a side

4.95

Insalata tricolore



Salad with tomato, mozzarella and avocado seasoned with basil, oregano, and olive oil

8.45



Vegan



Vegetarian

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STARTERS/MENU

Hot starters

Funghi all'aglio

Mushrooms with garlic and cream.
Served with two slices of garlic bread

6.95

Bianchetti diavola

Fried whitebait with paprika served with
tartar sauce

7.95

Brie in carrozza

Fried French Brie cheese served with
tomato sauce, and garnished with
vinegar

8.45

Cozze alla marinara

Mussels, olive oil, garlic, oregano, white
wine and lemon. Served with two slices
of garlic bread

10.45

Melanzana parmigiana

Fried aubergine with tomato sauce,
mozzarella and parmesan cheese

8.45

Cozze Italia

Mussels, garlic, white wine, lemon and a
touch of fresh cream

10.45

Pane pizza del Vesuvio

Rolled pizza with garlic butter,
mozzarella and pepperoni

9.95

Gamberoni al limone

King prawns cooked with garlic, white
wine, lemon, and samphire

9.95

Calamari fritti

Fried calamari served with tartar sauce

7.95

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STARTERS/MENU

Special starters

Meat starter (for 2)

Sliced Italian cured meat with three slices of garlic bread and mozzarella cheese

19.95

Frittura mista (for 2)

Fried calamari, fried whitebait, king prawns, fried salmon, tartar and sweet chilli sauce.

Served with chips

19.95

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MAIN COURSE/MENU

Pasta e Risotti

Spaghetti carbonara

Spaghetti pasta with pancetta or bacon, egg yolk, parmesan cheese and cream

11.95

Fettuccine Alfredo

Fettuccine pasta with ham, mushroom, fresh creme, splash of tomato sauce

13.95

Fettuccine alla vodka

Fettuccine pasta with smoked salmon, vodka, fresh cream and tomato sauce

14.95

Linguine al rospo

Linguine pasta with monkfish, king prawns, cherry tomato oil, garlic, white wine, and samphire

15.95

Spaghetti amatriciana

Spaghetti pasta with pancetta or bacon, onion, and tomato sauce

11.95

Ravioli alla toscana



Ricotta and spinach ravioli pasta with fresh spinach, mushrooms, a touch of fresh cream and demi-glace sauce

11.95

Spaghetti ai frutti di mare

Spaghetti pasta with mussels, king prawn, mixed fish, white wine, cherry tomato, olive oil, garlic, dill

15.95

Risotto alla pescatora

Risotto with mussels, king prawn, mixed seafood, white wine, cherry tomato, olive oil, garlic, and samphire

14.95

Penne del Vesuvio

Penne pasta with sliced steak fillet in demi-glace sauce, red wine and a touch of fresh cream

14.95

Risotto vegano



Risotto with mixed vegetables (courgette, aubergine, spinach, mushrooms, and peppers)

13.95



Gluten free options available, please ask a member of staff



Vegan



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MAIN COURSE/MENU

Pizza

Focaccia all'aglio

Focaccia with garlic, butter and oregano

6.95

Focaccia bianca

Focaccia with garlic, butter and mozzarella cheese

8.95

Cinque formaggi

Mozzarella, blue cheese, parmesan cheese and fontina, French brie. Also available with tomato sauce

14.95

Margherita

Mozzarella, tomato sauce and basil

10.95

Prosciutto e funghi

Mozzarella, tomato sauce, ham and mushrooms

12.45

Vegetariana

Mozzarella, tomato sauce, courgette, aubergine and mixed peppers

12.45

Fiorentina

Mozzarella, tomato sauce, spinach and eggs

11.95

Diavola

Mozzarella, tomato sauce, pepperoni and jalapeños

11.45

Il Vesuvio

Mozzarella, tomato sauce, chicken, ham, rocket, black olives and fresh mozzarella toppings

13.95

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MAIN COURSE/MENU

Pizza

Primavera

Mozzarella, tomato sauce, fresh tomatoes, rocket, Parma ham and parmesan shavings

15.95

Pizza fantasia

Mozzarella, tomato sauce, artichokes, olives and anchovies

12.95

Meat calzone

Folded pizza with mozzarella, pepperoni, bacon and ham. Served with tomato sauce on a side

13.95

Vegeterian calzone

Folded pizza with mozzarella, peppers, courgette, aubergine, and mushrooms. Served with tomato sauce

14.95

Extra toppings £1 each
Vegan mozzarella £1
Extra Parma ham £2



Vegan



Vegetarian

MAIN COURSE/MENU

steak

Filetto alla griglia

Fillets steak with grilled mushrooms.
Served with chips

25.95

Filetto ai funghetti

Fillet steak cooked in Brandy and demi-glaze sauce, mushrooms and a touch of cream. Served with mixed vegetables

26.95

Filetto al pepe verde

Fillet steak cooked in Brandy and demi-glaze sauce, green peppercorn. Served with mixed vegetables

26.95

Ribeye al vino rosso

Ribeye cooked with red wine sauce.
Served with chips

22.95

All steaks weigh 250-300g



Vegan



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MAIN COURSE/MENU

Fish

Salmone ai carciofi

Salmon cooked in Brandy, artichokes and cream. Served with mixed vegetables

15.95

Salmone al pepe rosa

Salmon cooked in Brandy, pink peppercorn, tomato sauce, a touch of cream, and samphire. Served with mixed vegetables

15.95

Filetto di branzino del Vesuvio

Sea bass fillet rolled with spinach and cooked with white wine, lemon, garlic, turmeric, a touch of cream, and samphire. Served with mixed vegetables

19.95

Filetto di branzino dello chef

Sea bass fillet rolled with king prawns, cherry tomatoes, capers, olives, and samphire. Served with mixed vegetables

21.95



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MAIN COURSE / MENU

Chicken and baked dishes

Pollo alla valdostana

Grilled chicken with Parma ham and mozzarella cheese in demi-glace sauce and cream, served with vegetables

15.95

Cannelloni

Pasta rolls filled with spinach, ricotta cheese, mozzarella toppings, and Parmesan cheese

13.95

Pollo ai funghetti

Grilled chicken cooked in Brandy, mushrooms and cream served with vegetables

15.95

Lasagna

Egg pasta layers of beef, tomato sauce, béchamel sauce, mozzarella and Parmesan cheese

15.95

Pollo alla milanese

Chicken fried in breadcrumbs served with spaghetti Napoli

15.95



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SIDES / MENU

Patatine fritte

Chips served with sauce of choice

3.95

Insalata verde

Leaf salad, rocket, cucumber, green olives, green peppers, served with homemade salad sauce on a side

5.45

Insalata mista

Leaf salad, cucumber, tomatoes, served with homemade salad sauce on a side

5.45

Insalata rucola e parmigiano

Rocket and Parmesan cheese, served with homemade salad sauce on a side

5.45

Insalata Cesare

Leaf salad, rocket, chopped mozzarella, Parmesan cheese, chicken, croutons and Caesar dressing

9.95



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DESSERTS/MENU

Creme brûlée

Chilled, soft custard with a brittle top of melted brown sugar

4.95

Tiramisu

Layered coffee soaked Savoiardi biscuits, mascarpone and cocoa powder

4.95

Vegan cheesecake

Classic vegan cheesecake with biscuit base

4.95

Panna cotta

italian style Caramel compot

4.95

A vertical photograph on the left side of the page. It shows a close-up of a wine glass filled with a golden white wine. Below the glass, there is a wooden bowl containing several pieces of white cheese, some cubed and some in wedges, along with a bunch of red grapes. The background is a dark, textured surface.

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DRINKS/MENU

White wines

Pecorino

Crisp and dry, slightly citrusy in taste

175ml	250ml	500ml	Bottle
6.95	9.00	16.95	24.95

Pinot Grigio

A crisp white wine with floral and citrus aromas, elegant and smooth

175ml	250ml	500ml	Bottle
7.45	9.95	17.45	25.95

Sauvignon Blanc

Bright pale lemon yellow in the glass with a showing elderflower, honeysuckle and passion fruit. Light body

175ml	250ml	500ml	Bottle
7.45	9.95	17.45	25.95

Le Grande Fiane D'Avellino D.O.C.G

A medium body wine, pale, straw-yellow in colour with a clean, elegant bouquet and floral fruity notes. After years in the bottle, it develops complexity with notes of raisin and honey

175ml	250ml	500ml	Bottle
9.45	12.45	19.95	29.95

Grillo di Sicilia

Aromas of citrus, white peach and tropical fruit on the nose. Fresh and smooth on the palate

175ml	250ml	500ml	Bottle
7.95	11.45	18.95	26.95

Etna

Notes of acacia flowers, fresh almonds and mountain peaches. Juicy and full of hints of plums and prickly pear

41.95

Chardonnay

Balanced, floral and lemony on the nose, honeyed and buttery on the palate.

175ml	250ml	500ml	Bottle
7.45	9.95	17.45	25.95

Gavi di Gavi

White peach and acacia aromatics, with soft honeyed richness. Crisp and dry with a hint of pears and apples

175ml	250ml	500ml	Bottle
9.45	12.45	19.95	29.95

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DRINKS/MENU

Red wines

Rosso Della Casa

House Red

175ml	250ml	500ml	Bottle
7.45	9.95	18.45	25.95

Montepulciano

Comes from Montepulciano grapes with an aroma of violets and sweet peas. It is a medium to full body wine with typical cherry and plum flavours

175ml	250ml	500ml	Bottle
8.45	11.00	19.95	27.95

Barbera d'Asti superiore

Lively red wine from the Barbera d'Asti region in Italy. Bursting with flavors of juicy berries, cherries, and a touch of spice. Well-balanced and versatile, it pairs seamlessly with a variety of dishes.

500ml	Bottle
23.95	32.95



Chianti

Vibrant red wine from Tuscany, Italy, with hints of cherries, raspberries, and herbs. Perfectly balanced, pairs well with Italian cuisine. Cheers to its rich cultural heritage!

175ml	250ml	500ml	Bottle
8.95	11.95	20.95	28.95

Munfrina dolcetto 2015

Superb deep colour, intensely perfumed with raspberry and violet, concentrated sweet fruit, leading to firm, ripe, mouthful of soft red fruit flavours

500ml	Bottle
25.95	35.95

Valpolicella Ripasso DOC

Captivating red wine from Italy's Valpolicella region. Enhanced depth and complexity from the "ripasso" technique. Delight in ripe cherries, blackberries, and a touch of spice. Full-bodied and velvety, perfect for pairing

500ml	Bottle
24.95	33.95



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DRINKS/MENU

Red wines

Chianti Riserva 2015

Clear ruby-red colour with light reflections and a vinous bouquet. Dry, fruity, well- balanced structure body and a harmonious flavour

35.95

100% Pure Merlot

The palate is full bodied with red berry fruits, tobacco and oak with a driven fruity and strong finish

175ml	250ml	500ml	Bottle
9.45	13.00	21.95	29.95

Bardolino

A ruby red wine with delicate and pleasant bouquet presenting aromas of rich fruits. It is a fresh, dry, feminine and vivid wine

175ml	250ml	500ml	Bottle
9.45	13.00	21.95	29.95

Taurasi

Taurasi is one of the best Italian wines, among the best known and most appreciated for its austere elegance and evolutionary potential and refined aromas.

Comes from Aglianico and Nebbiolo grapes in the region of Campagna. it is a dry full body wine with an intense persistent aroma, soft sweet and elegant with a long finish and notes of blackberries , dark fruits, tobacco and plum in a most elegant way

49.95

Barolo

Also known as the' king of wine', Barolo is derived from only the best Nebbiolo grapes in the town of Alba in Piedmont. Barolo is a full body wine, with a strong aroma bouquet and dry flowers with notes of rose petal, liquorice, leather, pine and truffles with a long finish. The name speaks for itself

54.95

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DRINKS/MENU

Rosé and Champagne

Alghero rosato

Fresh, fragrant rosè, combining strawberries, watermelon and an appetising splash of salt spray

175ml	250ml	500ml	Bottle
5.95	8.45	14.95	19.95

Pinot grigio blush

Aromatic with delicate citrus notes, crisp and refreshing on the palate

23.95

Rosé Sicilia

Floral notes with hints of strawberries, raspberries and rhubarb. Lively and fresh in the mouth, recollects taste of peaches

24.95

Prosecco Rose

Fresh and light sparkling rosè with an intense red berry character. Hints of strawberries, creamy mousse on the palate

23.95

Prosecco

A lively crisp Prosecco with a delicate lemony character and an aromatic dry, refreshing finish

23.95

Champagne available on request



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DRINKS/MENU

Cocktails

Aperol Spritz

Aperol, Prosecco, soda

7.50

Negroni

Gin, vermouth rosso, Campari

7.50

Espresso Martini

Red vodka, coffee liqueur, shaken with sweetened coffee

9.00

Pornstar Martini

Vanilla vodka, passion fruit liqueur, passion fruit mix, served with a shot of Prosecco

9.00

Sex on the beach

Vodka, peach schnapps, orange juice, cranberry juice

9.00

Shakerato

Caffe shakerato with baileys

7.00

Strawberry Bellini

Strawberry juice, Prosecco

7.00

Godfather

Scotch Whiskey, Amaretto with ice

8.00

Americanos

Campari rosso, Martini rosso, soda water

8.50

Mojito

White rum, sugar, lime juice, soda, mint

9.00

For mocktails, please ask a member of staff

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DRINKS/MENU

Beers

Birra Moretti 4.6% (330ml)

£4.00

Peroni 5.1% (330ml)

£4.00

Peroni alcohol-free 0.0% (330ml)

£4.00

Peroni gluten-free 5.0% (330ml)

£4.00

Becks 4.0% (275ml)

£3.50





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DRINKS/MENU

Soft drinks

Italian sparkling water (750ml)

3.90

Italian still water (750ml)

3.90

Coca-cola (330ml)

Classic, diet, zero

3.10

7UP (330ml)

3.10

San Pellegrino (275ml)

Limonata, aranciata, aranciata
rossa, melograno & arancia

3.10

Tonic water

2.00

**Lime cordial with
soda/tonic water**

2.50

Appletiser (275ml)

3.25

Juice

Orange, apple, cranberry, pineapple

2.50

J20 (275ml)

Orange & passionfruit
Apple & raspberry

3.00



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DRINKS/MENU

Coffees

Espresso

£1.95

Latte

£2.65

Flat white

£2.35

Mocha

£2.65

Americano

£2.00

Tea

£2.50

Caffè macchiato

£2.50

Hot chocolate

£2.45