



Antipasti / Starters

Parmigiana di melanzane £8.50

Baked aubergine in tomato sauce basil and parmesan cheese (V)

Calamari alla griglia con barbabietola e cipolline £9.00

Char-grilled squid served with beetroot and baby onions

Caprino in padella con fagiolini scalogno e pomodori secchi £7.50

Pan fried goat cheese with French beans shallots and sun dried tomato (V)

Pasta

Disponibile anche la pasta senza glutine e kamut

Gluten free pasta and Kamut flour pasta (wheat free) also available

Zuppa di cavolfiore e olio al tartufo £6.50 / £9.50

Cauliflower soup with truffle oil (V)

Linguine con scampi, pomodorini e rucola £11.50 / £14.50

Linguine with langoustine, cherry tomato and rocket

Tagliatelle con funghi misti £10.00 / £13.00

Tagliatelle with mixed wild mushrooms (V)

Ravioli del giorno

Ravioli of the day (please ask your waiter for details)

Secondi / Main Courses

Merluzzo arrosto con lenticchie mantecate e pomodori secchi £15.00

Pan fried cod filet with lentils and sun dried tomato

Tagliata di tonno in crosta di pepe rosa servito con taccole £17.00

Seared tuna in pink pepper crust served with sautéed mange tout

Filetto di branzino selvatico con pure di patate e guazzetto di vongole £ 19.00

Char grilled filet of wild sea bass with mash potatoes and sautéed clams (£5.00 suppl.)

Suprema di pollo con fagiolini e salsa piccante £13.50

Baked chicken supreme with green beans and sweet chill sauce

Vegetables £ 4.00 per portion

Patate Arrosto / Roasted potatoes

Insalata Mista / Mixed leaves salad

Spinaci in padella / Pan fried spinach

Insalata verde / Green leaves salad

Prosciutto crudo di parma con carciofi marinati £8.00

Parma ham and marinated artichoke

Capesante in padella con finocchi allo zafferano £12.00

Pan fried scallops served with fennel saffron (£3.00 suppl.)

Burrata con salmone affumicato e pesto al basilico £9.50

Creamy mozzarella with smoked salmon and basil pesto

Carpaccio di manzo con rucola e parmigiano £9.00

Beef Carpaccio with rocket and parmesan cheese

Spaghetti al pomodoro fresco e basilico £8.00 / £10.00

Spaghetti with fresh tomato sauce and basil (V)

Tagliolini al granchio, pomodorini e peperoncino £10.50 / £13.50

Tagliolini pasta with crab meat, cherry tomato and sweet chilli

Scialatelli con ragu toscano £9.50 / £12.00

'Scialatelli' pasta served with white veal ragu, thyme and rosemary

Risotto al Porto con radicchio e salsiccia £9.00 / £12.00

Risotto with radicchio, sausages and Port wine (15 min preparation time)

Fegato di vitello con spinaci, pinoli, uvetta e salsa al Marsala £15.50

Pan fried calf's liver with spinach, pine nuts, raisin and Marsala sauce

Stinco d'agnello con borlotti e riso croccante £16.00

Braised shank of lamb with borlotti beans and crispy rice

Petto di anatra in padella, verza e salsa all'arancia £15.50

Pan fried breast of duck, Savoy cabbage and orange sauce

Costoletta di vitello al burro e salvia con patate arrosto £20.00

Pan fried veal T bone with butter and sage sauce and roasted potatoes (£5.00 suppl.)

Rucola e Parmigiano / Rocket and parmesan salad

Pure di patate / Mashed potatoes

insalata di pomodori e cipolle rosse / Tomato & red onion salad

fagiolini in padella / Green beans

Choose from a la Carte menu or enjoy our meal deal for 3 COURSES £27.50

Specials of the day may be subject to supplements.

Prices include 17.5 % VAT

12.5% discretionary service charge will be added to your bill

www.viacondotti.co.uk