

# Vita Bella

ristorante italiano

## *Dinner Menu– Thursday 15<sup>th</sup> of October 2015*

### *To Start (Primi Piati)*

*Zuppa del Giorno - Soup of the day served with homemade bread*

*Bruschetta Caprese (VG) – Italian bread served with mixed sliced tomato, basil & mozzarella in olive oil & pesto*

*Ravioli Ripieni Ai Crostacei - Homemade pasta squares stuffed with lobster, prawn & crab cooked with brandy, cream & a touch of tomato*

*Cozze Napoletana – Fresh Maldon mussels in rich fruity white wine, cooked with a superb tomato, chilli & garlic sauce, finished off with fresh parsley*

*Insalata Di Pollo Affumicato – Smoked breast of chicken with olive oil, fennel, leaf salad & avocado*

### *For Mains (Secondi Piati)*

*Pollo Principessa – Supreme of free range chicken grilled, served with sliced asparagus in a brandy & cream sauce with shallots*

*Branzino Al Limone – Pan fried Sea Bass fillet with garlic lemon butter sauce & tiger prawn*

*Scaloppine di Vitello al Marsala – Tender, pan fried veal escallop in a sweet Marsala wine sauce*

*Linguine Alla Pescatrice – Linguine cooked with monkfish in garlic, olive oil, cherry tomato, courgette julienne & a touch of chilli*

*Risotto Zafferano e Zucchine - Saffron Risotto with courgettes, garnished with basil*

*Gnocchi Ai Quattro Formaggi - Potato dumplings cooked in a four cheese sauce, topped with crispy aubergine*

### *To Finish (Dolce)*

*Panna Cotta - Home made chocolate & mint Panna Cotta*

*Cheesecake - Chef's home made cheesecake of the day*

*Ice creams - Selection of Italian dairy ice creams*

*Tiramisu - Home made Tiramisu*

*Torta Limone – Lemon tart served with vanilla ice cream*

*Set Menu £35.95 per person.*