

Il Vicolo Dinner Menu November 2018

Antipasti boards

Bresaola, wild rocket, parmesan, balsamic 14 (7,12)

Prosciutto di parma, rosemary grissini, olives 14 (1,12)

Cheese board sm. 13.5 large 18.5 (1,7)

Cheese & meat board sm. 18 large 26 (1,7,12)

Primi piatti

18 hour braised Pork Belly, spiced apple puree, fresh apple & fennel 13.5 (9,12)

Tuscan style meatballs, rich tomato sauce, grana Padano & toasted ciabatta 11 (1,7)

Line caught calamari, seaweed salt, lemon aioli 13.5 (2,3,6)

Scallops, celeriac puree, ventricine crisp 13.5 (2,7)

Gamberi prawns, garlic, white wine, focaccia 13 (2,7,12)

Pomodoro bruschetta, vine tomato, basil, garlic 8 (1)

Arancini, scamorza (smoked mozzarella), basil, tomato 10 (1,3,6,7,9)

Burrata de bufala, spicy bean stufato, organic tomatoes 11.5 (7)

Beetroot, butternut squash, crushed walnuts, beetroot vinaigrette 12.5

Sides

Rosemary & flaked sea salt potatoes 6 (3,6)

Calabrese style nduja potatoes, aioli, parmesan 7.5 (3,6)

Organic mixed leaf salad, cherry tomato 6.5 (12)

Verdure, sauté greens, olive oil, sea salt 6

Polenta chips, garlic aioli, pecorino 6 (3,6,7)

Pasta & Risotto

Pappardelle, 24-hour braised pork neck ragu, rich tomato sauce & shaved pecorino 19.5 (1,3,6,7,9,12)

St Tola goat cheese & squash risotto, pistachio 17.5 (7,8,9)

Spaghetti alla carbonara, pancetta, egg, black pepper, parmesan 17.5 (1,3,7,12)

Orecchiette, salsiccia, nduja, rich vine tomato sauce, ricotta salata 17.5 (1,3,7,12)

Linguine, prawns, mussels, cherry tomatoes, chilli, white wine 18.5 (1,2,3,7,12)

Hand-made gnocchi, parmesan, wild mushroom, truffle oil 18.5 (1,3,7,12)

Secondi

Irish black angus 9oz Striploin, organic kale, duck fat potatoes, root veg, whiskey & peppercorn sauce 28 (6,9,12)

Spicy Aubergine Lasagne, smoked mozzarella, cherry vine, rocket 17.5 (1,7,9,12)

Fish Special - please ask your server for details

Wild venison loin, marsala braised lentils, buttered cavolo nero 26 (7,9,10,12)

Dolce

Budino, frangelico chocolate custard, salted caramel, hazelnut ice cream 8.5 (3,7,8,12)

Tiramisú, espresso caramel 8 (1,3,7,8,12)

Affogato, vanilla ice cream espresso coffee, hazelnut & walnut crumb 6.5 (3,7,8) Add baileys/amaretto 9

White chocolate & vanilla pannacotta, grappa braised blackberries, brown butter crumb 7.5 (7,8,12)

Spiced pear & almond tart, mascarpone ice cream 7.5 (1,3,8)