

# Vince's

Restaurant & Bar

## APPETISERS

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OLIVE DI NOCELLARA (NOCELLARA OLIVES)	3
PANE CASARECCIO (MIXED HOME MADE BREAD BASKET)	4
GARLIC BREAD	5

## TO SHARE

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<b>ANTIPASTO ITALIANO</b>	15
Cured Italian Meats, cheeses and grilled vegetables for sharing - minimum 2 people	
<b>BRUSCHETTA AL POMODORO</b>	4.50
Toasted home made bread with fresh chopped cherry vine tomatoes, basil, virgin olive oil	
<b>TRIO ARANCINI</b>	8.50
Mix of the best Arancini (bolognese, spinach & ricotta, cheese, ham, mozzarella & peas)	
<b>MARINARA</b>	5
Pizza base with tomato sauce, olive oil, garlic and oregano	
<b>CAPONATA</b>	5
Classic Sicilian sweet & sour cooked vegetables served with toasted bread	

## STARTERS

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<b>BBQ PORK BELLY</b>	7.50
Slow cooked bbq pork belly with toasted bread, apricot chutney, parsnip crisps and shredded leeks.	
<b>BBQ ALI DI POLLO</b>	7.50
Chicken Wings in BBQ Sauce	
<b>GAMBERONI ALLA MARINARA</b>	12.50
Argentinian wild red prawns with butter, white wine and cherry tomatoes, served with toasted bread	
<b>CALAMARI FRESCHI FRITTI</b>	12.50
Fresh deep fried squid served with tartar sauce	
<b>COZZE ALL MARINARA</b>	11.50
Mussels served in tomato & white wine sauce with toasted bread	

## SALADS

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<b>SUPER FOOD SALAD</b>	9	
Quinoa, lentils, mixed leaves, asparagus, cucumber, mixed herbs, mixed peppers, cherry tomatoes, raddish, pomegranate		
<b>add chicken</b>	+4.50	
<b>add prawns</b>	+6.50	
<b>CEASER SALAD</b>		
Crispy hearts of romaine tossed in Caesar dressing topped with herbed croutons & anchovies, crispy guanciale & Parmesan shavings		8
<b>add chicken</b>	+4.50	

## SIDES

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ROASTED NEW POTATOES	SKIN ON FRIES	BROCCOLI	3.50
GREEN BEANS	MIXED SALAD	MIXED SEASONAL VEG	

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## PASTA & RISOTTO

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<b>PENNE ARRABBIATA (VG)</b>	<b>8</b>
Spicy tomato penne with chilli, parsley & garlic	
<b>SPAGHETTI AL RAGU DI MANZO</b>	<b>10</b>
Spaghetti with beef Bolognese sauce	
<b>RAVIOLI SPINACI E RICOTTA (VG)</b>	<b>11</b>
Homemade spinach and ricotta ravioli with sage and butter sauce	
<b>LINGUINE/RISOTTO AI FRUTTI DI MARE</b>	<b>16.50</b>
Mixed sea-food linguine or risotto	
<b>FUSILLI AL POLLO</b>	<b>11</b>
Fusilli pasta with chicken, mushroom, cream and parsley	
<b>CARBONARA</b>	<b>12</b>
Classic carbonara pasta with guanciale	
<b>LASAGNE BOLOGNESE</b>	<b>10</b>
Traditional layered pasta with bolognese sauce, bechamel sauce, parmesan	

## BURGERS

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<b>BEEF BURGER 8.OZ</b>	<b>12.95</b>
Served with lettuce, tomato, bacon, monterey jack cheese	
<b>VEGETARIAN BURGER (VG)</b>	<b>9</b>
Homemade vegetarian burger, double cheese, tomato, lettuce	
<b>BUTTERMILK CHICKEN</b>	<b>12.95</b>
Buttermilk marinated and deep fried chicken served in a brioche bun with shredded lettuce, garlic mayo, served with chips	

## FISH

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<b>BRANZINO</b>	<b>17.50</b>
Baked seabass encrusted in herb and breadcrumbs served with potatoes and vegetables	
<b>GAMBERONI ALLA GRIGLIA *</b>	<b>18</b>
Grilled king prawns in butter, chilli and garlic sauce with vegetables and potatoes	
<b>SALMONE IN PADELLA *</b>	<b>16.50</b>
Pan fried salmon fillet with roasted broccoli	

## MEAT

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<b>POLLO AI FUNGHI *</b>	<b>15.50</b>
Chicken supreme in mushroom and creamy sauce	
<b>POLLO MILANESE</b>	<b>16.50</b>
Breaded chicken supreme served with vegetables and potatoes or spaghetti pomodoro	
<b>RIBEYE</b>	<b>21.95</b>
12oz ribeye steak	
<b>SAUCES</b>	<b>2</b>
MUSHROOM/PEPPERCORN /DOLCELATTE	

\*All our mains will be served with seasonal vegetable and roast potatoes unless otherwise stated



## PIZZA MENU

<b>MARGHERITA</b> Tomato sauce, fior di latte mozzarella	<b>7.95</b>	<b>CAPRINO</b> Tomato sauce, fior di latte, goat's cheese, sundried tomatoes & rocket	<b>12</b>
<b>NAPOLI</b> Margherita with anchovies, capers, oregano	<b>9.95</b>	<b>12" FRUTTI DI MARE</b> Mixed seafood on tomato base, no cheese...	<b>16</b>
<b>PIZZA HAWAIIAN</b> Tomato sauce, fior di latte, cooked ham, fresh pineapple	<b>11.75</b>	<b>12" NETTUNA</b> Tomato sauce, fior di latte, tuna, red onions & rocket	<b>11</b>
<b>VEGETARIANA</b> Tomato sauce, fior di latte, mushroom, onion, aubergine, courgettes, olives, pepper	<b>11</b>	<b>12" NEW YORK</b> Tomato sauce, fior di latte, chips & frankfurter sausage	<b>11.75</b>
<b>CAPRICCIOSA</b> Tomato sauce, fior di latte, mushroom, ham, artichoke, pepperoni, black olives	<b>12.75</b>	<b>12" DIAVOLA</b> Tomato sauce, sliced pepperoni, chillies & mozzarella cheese	<b>11.75</b>
<b>PEPPERONI</b> Tomato sauce, fior di latte, pepperoni	<b>11.75</b>	<b>12" PROSCIUTTO E FUNGHI</b> Tomato sauce, fior di latte, mushroom, Italian ham	<b>12</b>
<b>BBQ CHICKEN</b> Tomato sauce, fior di latte, chicken breast, smoked bacon, red onion and BBQ sauce	<b>12</b>	<b>12" QUATTRO FORMAGGIO (VG)</b> Tomato sauce, fior di latte, goat's cheese, parmesan, dolcelatte cheese	<b>12</b>
<b>CARNE</b> Tomato sauce, fior di latte, pepperoni, smoked bacon, cooked ham, Italian sausage	<b>12.75</b>	<b>12" QUATTRO STAGIONE</b> Tomato sauce, fior di latte, ham, mushrooms, black olives, artichokes	<b>11.75</b>
<b>12" BRIGADIERA</b> Tomato sauce, fior di latte, parma ham, parmesan shavings and wild rocket	<b>12.75</b>	<b>12" SALSICCIA</b> Tomato sauce, fior di latte, traditionally made pork sausage, fresh hot chillies	<b>12</b>
<b>12" FIORENTINA (VG)</b> Tomato sauce, fior di latte, spinach, egg, garlic & parmesan	<b>11.75</b>	<b>12" THE ITALIAN</b> Tomato sauce, fior di latte, salami, ham, portobello mushrooms, red onions and black olives	<b>12</b>

Additional toppings are chargeable - Please note kitchen and pizza may arrive at slightly different times



## COCKTAIL MENU

ALL £8

### CLASSIC COCKTAILS

#### STRAWBERRY DAIQUIRI

Strawberries, rum, crushed ice and lime

#### ESSPRESSO MARTINI

Espresso, vodka, kahlua, syrup the gum

#### FRENCH MARTINI

Vodka, Chambord Liqueur and pineapple juice

#### LONG ISLAND ICE TEA

Vodka, tequila, white rum, triple sec, gin, syrup the gum a splash of cola

#### PORNSTAR MARTINI

Vanilla vodka, fresh passion fruit , passoa and syrup

#### SEX ON THE BEACH

Vodka with peach schnapps and cranberry and orange juice

#### TEQUILA SUNRISE

Tequila, orange juice, and grenadine syrup

#### MOJITO

White rum, sugar, lime juice, soda water, and fresh mint leaves

#### APEROL SPRITZ

Italian wine-based cocktail, commonly served as an aperitif in Northeast Italy. It consists of prosecco, Aperol and soda water

#### COSMOPOLITAN

Vodka, triple sec, cranberry juice, fresh lime

### PANDEMIC COCKTAILS

#### MODERNA

Watermelon vodka, cointreau, fresh lime juice, syrup the gum

#### ASTRAZENECA

Tanqueray sevilla, fresh lime juice orange juice, angostura bitter

#### PFIZER

Raspberry Bacardi, pineapple juice, lemon juice and strawberry syrup

### GIN

#### ONE EYED HARRY

£5.50/7.50

Waltham Abbey distilled gin with 11 botanicals and is abundant with citrus for an added freshness. Served with you chioce of mixer.

#### WHITLEY NEIL ORANGE

£5.50/7.50

Bright, zesty aromas head up a clean, citrus Gin. A sweet fruit burst of Sicilian Blood Oranges offers a smooth crisp taste of the Mediterranean sun.

#### EDWARD'S RHUBARB

£5.50/7.50

Every bottle is one-third rhubarb juice. So it's naturally pink. It tastes like rhubarb and looks like rhubarb because that's what it ruddy well is: rhubarb

#### GORDON'S PINK

£5.50/7.50

Gordon's Pink is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone.