

Vince's

Restaurant & Bar

APPETISERS

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

TO SHARE

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

STARTERS

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

SALADS

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

SIDES

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

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PASTA & RISOTTO

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

BURGERS

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

FISH

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

MEAT

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

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



PIZZA MENU

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

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.