

# Vince's

Restaurant & Bar

## TO START WITH...

### APPETISERS

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

### TO SHARE

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<b>ANTIPASTO ITALIANO</b>	
Cured Italian Meats, cheeses and grilled vegetables for sharing - minimum 2 people	15

### TAPAS PLATES

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TEMPURA PRAWNS - 2PCS	8.50
MINI CHICKEN SKEWERS - 2PCS	6
ARANCINI MIX - 3PCS	8.50
MINI PRAWN SKEWERS - 3PCS	6.80
SCALLOPS GRATIN - 2PCS	5.80
MUSSELLS GRATIN - 4PCS	4.80
BRUSCHETTA FRESH TOMATO & BASIL - 2 PCS	3
FRESH SQUID IN MARINARA SAUCE - 4PCS	6
BBQ CHICKEN WING - 2PCS	4
MINI PRAWNS COCKTAIL - 1 PCS	4.90
MIX PIZZETE	2.80

### STARTERS

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<b>BRUSCHETTA AL POMODORO</b>	4.50
Toasted bread with fresh chopped tomatoes, basil, virgin olive oil	
<b>TRICOLORE SALAD</b>	8.50
Avocado , tomatoes with buffalo mozzarella, olive oil	
<b>TRIO ARANCINI</b>	8.50
Mix of the best Arancini (bolognese, spinach and ricotta cheese and ham and mozzarella & peas)	
<b>GAMBERONI IN PASTELLA</b>	12.50
Argentinian wild red prawns in tempura	
<b>COZZE ALLA MARINARA</b>	11.50
Mussels served in tomato & white wine sauce and toasted bread	
<b>GAMBERONI ALLA MARINARA</b>	12.50
King 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>CAPELANTE GRATINATE</b>	12.00
Scallops gratin with bread crumb parsley, garlic and olive oil	
<b>BBQ ALI DI POLLO</b>	7.50
Chicken Wings in BBQ Sauce	

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## MAINS

### 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>9.50</b>
Spaghetti with beef Bolognese sauce	
<b>LASAGNE BOLOGNESE</b>	<b>10</b>
Traditional layered pasta with bolognese sauce, bechamel sauce, parmesan	
<b>RAVIOLI SPINACI E RICOTTA (VG)</b>	<b>11</b>
Homemade ravioli spinach and ricotta	
<b>RIGATONI CON RUCOLA FILETTO IRLANDESE E POMODORI SECCHI</b>	<b>14</b>
Rigatoni pasta with fillet steak, rocket and sun dried tomato and shaved Parmesan	
<b>LINGUINE/RISOTTO AI FRUTTI DI MARE</b>	<b>14.50</b>
Mixed sea-food linguine or risotto	
<b>FUSILLI AL POLLO</b>	<b>10</b>
Fusilli pasta with chicken, mushroom, cream and parsley	
<b>TAGLIATELLE ASPARAGI E GAMBERI</b>	<b>13.50</b>
Fresh homemade tagliatelle pasta with asparagus, prawns and cherry tomato	
<b>CARBONARA DI TONNO FRESCO</b>	<b>14</b>
Classic carbonara pasta with fresh Tuna Special Vince's recipe.....	

### FISH

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<b>BRANZINO ALLA GRIGLIA *</b>	<b>16</b>
Grilled sea bass fillet with seasonal vegetable and potatoes	
<b>GAMBERONI ALLA GRIGLIA *</b>	<b>18</b>
Grilled king prawns in butter, chilli and garlic sauce with vegetables and potatoes	
<b>CALAMARI ALLA GRIGLIA *</b>	<b>15.80</b>
Fresh squid grilled	
<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>NODINO DI VITELLO ALLA GRIGLIA O MILANESE</b>	<b>22</b>
Veal chop served grilled or Milanese style served with spaghetti tomato	

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

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## MAINS

### STEAKS

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<b>FILETTO DI ANGUS IRLANDESE</b>	<b>28</b>
10 oz angus fillet steak	
<b>BISTECCA DI ANGUS IRLANDESE</b>	<b>17.50</b>
10 oz Irish Angus Sirlon steak	

### STEAK SAUCES

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MUSHROOM	
PEPPERCORN	
LEMON AND MIXED HERBS	<b>2</b>
SMOKED BBQ SAUCE	

### BURGERS

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<b>BEEF BURGER 8.OZ</b>	<b>11.85</b>
Served with lettuce, tomato, bacon, monterey jack cheese	
<b>CHICKEN BURGER 9.OZ</b>	<b>11.85</b>
9 oz chicken breast, tomato, lettuce and double cheese	
<b>VEGETARIAN BURGER (VG)</b>	<b>8.95</b>
Homemade vegetarian burger, double cheese, tomato, lettuce	
<b>BUTTERMILK CHICKEN BURGER</b>	<b>12</b>
Buttermilk marinated and deep fried chicken served in a brioche bun with shredded lettuce, garlic mayo, served with chips	

## SIDES

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ROASTED NEW POTATOES		BROCCOLI	<b>3.50</b>
GREEN BEANS		SKIN ON FRIES	
PAN FRIED MUSHROOM WITH BUTTER & GARLIC		COURGETTES IN TEMPURA	
		MIXED SEASONAL VEG	
MIXED SALAD			

## SALADS

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<b>SUPER FOOD SALAD</b>	<b>9</b>	<b>CEASER SALAD</b>	<b>9</b>
Quinoa, lentils, mixed leaves, asparagus, cucumber, mixed herbs, mixed peppers, cherry tomatoes, raddish, pomegranate		Crispy hearts of romaine tossed in Caesar dressing topped with herbed croutons & Parmesan cheese	
<b>add chicken</b>	<b>+5.50</b>	<b>add chicken</b>	<b>+5.5</b>
<b>add prawns</b>	<b>+6.50</b>		



## PIZZA MENU

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<b>MARGHERITA</b>	<b>7.50</b>	<b>PIZZA HAWAIIAN</b>	<b>11</b>
Tomato sauce, fior di latte mozzarella		Tomato sauce, fior di latte , cooked ham, fresh pineapple	
<b>NAPOLI</b>	<b>9.50</b>	<b>12" FRUTTI DI MARE</b>	<b>13</b>
Margherita with anchovies, capers, oregano		Seafood, tomato sauce	
<b>PIZZA HAWAIIAN</b>	<b>11</b>	<b>12" NETTUNA</b>	<b>11</b>
Tomato sauce, fior di latte , cooked ham, fresh pineapple		Tomato sauce, tuna, red onions, rocket, mozzarella cheese	
<b>VEGETARIANA</b>	<b>10</b>	<b>12" NEW YORK</b>	<b>11</b>
Tomato sauce, fior di latte, mushroom, onion, aubergine, courgettes, olives, pepper		Tomato sauce, chips, frankfurter sausage, mozzarella cheese	
<b>CAPRICCIOSA</b>	<b>11</b>	<b>12" PEPPERONI</b>	<b>11</b>
Tomato sauce, fior di latte, mushroom, ham, artichoke, pepperoni, black olives		Sliced pepperoni pieces, tomato, mozzarella cheese	
<b>PEPPERONI</b>	<b>11</b>	<b>12" PROSCIUTTO E FUNGHI</b>	<b>11</b>
Tomato sauce, fior di latte, pepperoni		Tomato sauce, mozzarella, mushroom, Italian ham	
<b>BBQ CHICKEN</b>	<b>11</b>	<b>12" QUATTRO FORMAGGIO (VG)</b>	<b>11</b>
Tomato sauce, fior di latte, chicken breast, smoked bacon, red onion and BBQ sauce		Tomato sauce, mozzarella, goat's cheese, parmesan, dolcelatte cheese	
<b>CARNE</b>	<b>11</b>	<b>12" QUATTRO STAGIONE</b>	<b>11</b>
Tomato sauce, fior di latte, pepperoni, smoked bacon, cooked ham, Italian sausage		Tomato sauce, ham, mushrooms, black olives, artichokes	
<b>12" BRIGADIERA</b>	<b>12</b>	<b>12" SALSICCIA</b>	<b>11</b>
Tomato sauce, mozzarella, parma ham, parmesan shavings and wild rocket		Tomato sauce, traditionally made pork sausage, fresh hot chillies and mozzarella	
<b>12" FIORENTINA (VG)</b>	<b>11</b>	<b>12" THE ITALIAN</b>	<b>11</b>
Tomato sauce, spinach, egg, garlic, parmesan and mozzarella cheese		Tomato sauce, salami, ham, portobello mushrooms, red onions and black olives	

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## COCKTAIL MENU

ALL £8

### CLASSIC COCKTAILS

#### DAIQUIRI

Classic - Strawberry - Passion Fruit  
Rum, crushed fruit or fruit juice, and sugar

#### MARTINI

Classic - Apple - Strawberry - Espresso...  
Gin, or the dry one with drop of dry martini  
and olive or lemon twist.

#### 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

### 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



## TAG US TO GET A FREE SHOT

Show your story to one of our  
waiters/waitresses to claim your shot



## DESSERT MENU

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### HOMEMADE DESSERTS

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<b>CHOCOLATE SOUFLEE</b>	<b>5</b>
Chocolate sponge with chocolate sauce centre	
<b>TIRAMISU</b>	<b>4.50</b>
A coffee and chocolate flavoured Italian dessert with biscuit.	
<b>PANNA COTTA PLAIN/BERRY</b>	<b>4.50</b>
Panna cotta is an Italian dessert of sweetened cream thickened with gelatin and moulded.	
<b>PISTACHIO CHEESECAKE</b>	<b>4.50</b>
<b>COOKIES AND CREAM CHEESECAKE</b>	<b>4.50</b>
<b>NUTELLA CHEESECAKE</b>	<b>4.50</b>
<b>NUTELLA PAN PIZZA TO SHARE</b>	<b>7.50</b>
Our signature pizza dough filled with nutella and mascarpone topped with pistachio, nutella and icing sugar	
<b>CLASSIC CANNOLI</b>	<b>4.50</b>
A wonderful Italian recipe, originating from Sicily. Fried pastry tubes are filled with a mixture of ricotta cheese, sugar, mixed peel and chocolate.	
<b>VINCE'S ARTISAN ICE CREAM</b>	
Vanilla, strawberry, chocolate, salted caramel, rum and raisin, pistachio and lemon sorbet	
<b>1 SCOOP</b>	<b>3</b>
<b>2 SCOOP</b>	<b>4.50</b>



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