

EARLY BIRD - 3 COURSES FOR £15

TUES - FRI 12:00 - 14:00, TUES - THURS 17:00 - 18:30 , SATURDAY 12:00 - 17:00
ANY STARTER MARKED ** / ANY PIZZA/PASTA MARKED ** FINISH WITH A SCOOP
OF ICE CREAM OR AN AMERICANO COFFEE.

ORDER MUST BE PLACED BETWEEN THESE TIMES!

WHILE YOU WAIT

Olive (V, GF)

A bowl of marinated Italian olives £4.00

Pane e Olive (V)

Soft sourdough, hot crispy breadsticks and marinated Italian olives with EVOO and balsamic vinegar for dipping £7

Grissini (V)

Hot crispy bread sticks served with EVOO & balsamic vinegar for dipping £5

Pizza All'aglio (V, GFA)

12" hand stretched, stone baked pizza dough topped with your choice of..
Roast garlic butter £8 / Roast garlic butter & mozzarella £10 / Roast garlic butter & tomato £9

STARTERS

Pelli (V,GF)**

Vercelli's famous crispy potato skins served with garlic mayonnaise £7

Zuppa (V, GFA)**

Soup of the day served with warm, soft sourdough £7

Polpette (GF)**

Our spicy pork & beef meatballs baked in a Napoli sauce and topped with melted mozzarella cheese £9

Bruschetta Al Pomodoro (V, GFA)**

An Italian classic - fresh cherry tomatoes tossed in basil pesto and served on toasted sourdough on a bed of dressed leaves, topped with Grana Padano shavings £9

New! Impasto (V)**

Dough balls baked and tossed in garlic butter, sprinkled in parmesan and served with a garlic mayonnaise £7

Calamari

Deep fried crispy squid strips, spring onion and chilli salsa and garlic mayonnaise £10

Crema di Funghi (V, GFA)

Chestnut mushrooms cooked in a creamy garlic, white wine sauce and served on toasted sourdough £9

Cozza (GFA)

Fresh mussels steamed with white wine and served in a creamy garlic sauce or Napoli & chilli with warm soft sourdough to mop up the sauce £11

Halloumi (V)

Crispy halloumi sticks with sweet chili mayonnaise £8

Arancini (V)

Mushroom and mascarpone risotto balls breadcrumbed and deep fried to give a crispy coating. Served with truffle mayonnaise and sprinkled in parmesan £9

Bruschetta Di Gamberoni (GFA)

Pan fried king prawns in garlic, chilli & white wine served on toasted sourdough, dressed leaves & topped with spring onion & chili salsa £10

Camembert Al Forno (V, GFA)

Rosemary baked camembert cheese, hot crispy breadsticks, warm soft sourdough and a sweet balsamic marmalade £15

STARTERS

Pollo Pomodoro

Cajun spiced buttermilk chicken breast topped with mozzarella cheese and baked before topping with Parma Ham, Napoli sauce and served with a side of homemade chips £19

Cozza (GFA)

Fresh mussels steamed with white wine and served in a creamy garlic sauce or Napoli & chilli with warm soft sourdough to mop up the sauce and a side of homemade chips £22

Gamberi Al Burro (GFA)

King prawns cooked in a garlic, chilli and white wine butter served with a side salad, sweet potato fries and a chunk of sourdough for mopping up the sauce £25

Pollo Pepe (GFA)

Oven roasted chicken breast, black pudding, crisp pancetta and served with creamy pink peppercorn sauce, homemade chips and dressed leaves £21

Chicken Burger

Cajun spiced buttermilk chicken breast on soft roll with lemon & black pepper mayonnaise, gem lettuce, sliced tomato, homemade chips & onion rings £16

Beef Burger

Two smashed beef patties topped with burger cheese, crispy onions & pancetta on a soft roll with Vercelli burger sauce, gem lettuce, sliced tomato, homemade chips & onion rings £16

Halloumi Burger (V)

Crispy halloumi on a soft roll with sweet chilli mayonnaise, gem lettuce, sliced tomato, homemade chips & onion rings £15

Bistecca (GF)

All our steaks are locally sourced and are matured for a minimum of 28 days.

Served with cafe de paris butter, peppercorn sauce, dressed leaves homemade chips & onion rings

8oz Rump - £21

10oz Rib eye - £28

SIDE DISHES

House Salad (GF,V) £4

Onion Rings (V) £4

Homemade chips (GF,V) £4

Hot honey chips (GF,V) £4.5

Skinny fries (GF,V) £4

Truffle & parmesan chips or fries (GF,V) £5

Sweet potato fries (GF,V) £5

Rocket, parmesan, sun dried tomatoes, balsamic Salad (GF,V) £5

Bacon fries - Mozzarella cheese, maple bacon, Vercelli burger sauce (GF) £6

Cheesy Bolognese fries (GF) £6

ALL OUR PIZZAS ARE 12', HAND STRETCHED, STONE BAKED AND MADE
TO ORDER USING FRESH ITALIAN INGREDIENTS AND 100%
MOZZARELLA CHEESE.
GLUTEN FREE PIZZA BASES AVAILABLE -£3 SUPPLEMENT.

****Pizza Margerita (V, GFA)**
Tomato base with Mozzarella cheese £12

****Pizza Pepperoni (GFA)**
Tomato base with mozzarella cheese and spicy pepperoni £13

****Pizza Prosciutto Funghi (GFA)**
Tomato base with mozzarella cheese, mushrooms and cooked prosciutto £14

****Pizza Vegetariana (V, GFA)**
Tomato base with mozzarella cheese, mushrooms, mixed peppers and red onion £13

****Pizza Hawaiian (GFA)**
Tomato base with mozzarella cheese, pineapple chunks and cooked prosciutto £14

Pizza Kiev (GFA)
Tomato & garlic butter base with mozzarella cheese, mushrooms and chicken breast
chunks £14

Pizza Bolognese (GFA)
Tomato base with mozzarella cheese, our beef ragu and finished with Grana Padano
shavings £14

Pizza Parma (GFA)
Tomato base with mozzarella cheese baked and then finished with sliced parma ham,
sun dried tomatoes, Grana Padano shavings & rocket £15

...(V) Enjoy veggie without Parma Ham

Pizza Nduja (GFA)
Tomato & garlic butter base, mozzarella cheese, spicy nduja, chicken breast chunks,
creamy mascarpone, finished with fresh chilli & parsley £16

Pizza Americana (GFA)
Tomato base with mozzarella cheese, spicy pepperoni, spicy Tuscan sausage, mixed
peppers, red onion, sliced jalapenos £16

Pizza Carne (GFA)
Tomato base with mozzarella cheese, salami Napoli, parma ham, chicken breast
chunks and spicy pepperoni £17

Pizza Gamberoni (GFA)
Tomato & garlic butter base with mozzarella cheese, king prawns, spicy tuscan
sausage, finished with fresh chilli and parsley £18

New! Pizza Diavola (GFA)
Tomato base with mozzarella cheese, spicy pepperoni, spicy Tuscan sausage, spicy
salami, Parma ham, jalapenos and drizzled in hot honey £17

New! Pizza Milano (GFA)
BBQ sauce base with mozzarella cheese, chicken breast chunks & red onion £17

Classico Vercelli Calzone
Folded pizza filled with mozzarella cheese, cooked prosciutto, mushrooms, red onion
and topped with our Napoli sauce £17

Calzone Di Polpette
Folded pizza filled with mozzarella cheese, our spicy pork & beef meatballs, red onion
and topped with our Napoli sauce and fresh chilli £17

PIZZA

Gluten Free Penne Pasta Available

RIGATONI

Rigatoni: Slightly curved, tubed-shaped pastas, larger than penne. The name is derived from the Italian word rigato, which means "ridged" or "lined."

****Rigatoni Arrabbiata (V, GFA)**

A garlic, chilli and Napoli sauce £11

****Rigatoni Salmone (GFA)**

Shredded smoked salmon in a Napoli, cream & garlic sauce £13

****Rigatoni Toscana (GFA)**

Spicy Tuscan sausage in a Napoli & garlic sauce, topped with fresh chilli £14

New! Rigatoni Pollo Funghi (GFA)

Chicken breast chunks, chestnut mushrooms in a garlic and Napoli sauce with mascarpone cheese £15

LINGUINE

Linguine: Wider than spaghetti, but not as wide as fettuccine. The name linguine means 'little tongues' in Italian, where it is a plural of the feminine lingua

****Linguine Cipolle (V, GFA)**

Olives, red onion and mixed peppers in a Napoli & garlic sauce £12

Linguine Polpetta (GFA)

Our spicy pork & beef meatballs baked in Napoli sauce and Mozzarella cheese on a bed of linguine £15

Linguine Carbonara (GFA)

Crisp pancetta and black pepper in a creamy Parmesan sauce £16

LASAGNE

****Lasagna Al Forno**

Layered pasta sheets with our Beef mince ragu, béchamel sauce and a mix of mozzarella and Parmesan cheese £14

****Lasagna Vegetarian (V)**

Layered pasta sheets, peppers, red onion, courgette with a mix of creamy mascarpone, mozzarella and Parmesan cheese £14

RISOTTO

Risotto Pollo E Asparagi (GF)

Chicken breast chunks and fresh asparagus cooked in a creamy white wine sauce with arborio risotto rice and finished with Parmesan £15

Risotto Toscana (GF)

Spicy Tuscan sausage, chicken breast chunks, pancetta and chestnut mushrooms in white wine, Napoli & garlic sauce with arborio risotto rice and topped with fresh chilli £16

New! **Risotto Formaggio Tartufato** (V,GF)

Chestnut mushrooms cooked with white wine and arborio risotto rice and finished with creamy mascarpone cheese and topped with truffle oil & Grana Padano £18

Risotto Marinara (GF)

Mussels, king prawns & Norwegian prawns cooked in white wine, Napoli, garlic & chili sauce with arborio risotto rice. Finished with Parmesan and topped with crispy fried squid rings £19

New! **Risotto Frutti De Mere** (GF)

Smoked salmon, King Prawns & Norwegian prawns cooked in a white wine, garlic and cream sauce with garden peas and finished with Grana Padano £18

PAPPADELLE

Pappardelle: Large, very broad, flat pasta, similar to wide fettuccine, originating from the Tuscany region of Italy.

****Pappardelle Bolognese** (GFA)

Traditional Beef mince ragu topped with Grana Padano shavings £14

Pappardelle Gamberi (GFA)

King prawns, Norwegian prawns, red onion & capers cooked in a Napoli sauce with a touch of cream and topped with fresh chilli £18

Pappardelle Basilico (V,GFA)

A creamy, garlic basil pesto sauce using mascarpone with chicken breast chunks and topped with toasted pine nuts £16

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 10 PEOPLE OR MORE.
100% OF ALL GRATUITIES ARE EQUALLY SPLIT BETWEEN ALL VERCELLI EMPLOYEES.

PLEASE BE AWARE THAT ALL "GLUTEN FREE" GF DISHES ARE PREPARED IN THE SAME KITCHEN AS ALL OTHER DISHES. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, YOU MUST SPEAK TO A MEMBER OF STAFF PRIOR TO ORDERING.

PASTA

ABOUT RYAN'S BROWNIES

Ryan from Gateway into the Community, works for Vercelli every Thursday making our amazing dark chocolate brownies. To say thank you to Ryan we donated £1 from every brownie sold to Gateway.

Cheesecake
Vanilla cheesecake topped with a passionfruit jelly and served with mango sorbet £7

Ryan's Brownie (V)
Warm dark chocolate brownie, hazelnut and chocolate crumb, cookies & cream ice cream £7

Sticky Toffee Pudding (V)
A classic sponge pudding, butterscotch sauce, vanilla ice cream £7

Coffee Tiramisu (V)
Amaretto soaked sponge fingers, coffee mousse, cocoa powder £6

Affagato (V,GF)
Scoop of vanilla ice cream served with a shot of hot espresso £3.75
Add a Liquor shot £1.50

Ice-cream / sorbet (V)
Sourced from English Lakes £2.25 Per Scoop

- ICE CREAM:**
Vanilla (GF V)
Death by Chocolate (GF V)
Raspberry Ripple (GF V)
Mint Chocolate (GF V)
Pistachio (GF V)
Cappuccino (GF V)
Cookies and Cream (V)

- SORBET:**
Blackcurrant (GF VEGAN)
Lemon (GF VEGAN)
Raspberry (GF VEGAN)

**OR WHY NOT TRY..
A COCKTAIL TO FINISH**

Espresso Martini
Absolut vanilla vodka, Mozart white chocolate, chilled espresso, sugar
£10 (or 2 for £15)

Biscoffee Be Kidding Me
Absolut vanilla vodka, Mozart chocolate, baileys, espresso, salted caramel, Biscoff, whipped cream
£10 (or 2 for £15)

DRINKS

- Single Espresso £2.50
- Double Espresso £2.95
- Macchiato £2.75
- Cappuccino £2.95
- Americano £2.75
- Latte £3.20
- Mocha £3.20
- Hot Chocolate £2.75
- Luxury Hot Chocolate £3.75
- Liqueur Coffee £4.95
- English Breakfast Tea £2.50
- Fruity/Herbal Tea £2.95

Add a syrup to your coffee for £1
Salted Caramel or Vanilla

NON-DAIRY MILK ALSO AVAILABLE

- Digestif (25ml)**
- Grappa £3
- Limoncello £3
- Amaretto £3

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