APERITIFS

Limoncello Spritz

Limoncello over ice, topped with prosecco & soda £10 included in our 2 for £15 cocktail deal

Apple and Cinnamon Margarita

Tequila, Cointreau and apple juice shaken over ice served in a cinnamon rim glass £10 included in or 2 for £15 cocktail deal

Champagne

A glass of De Saint Gal Champagne £10

French 75

De Saint Gal Champagne, Tanqueray Gin, lemon & brown sugar is used to create a sophisticated cocktail that exudes style and refinement £13

WHILE YOU WAIT

Olive (V, GF)

A bowl of marinated Italian olives £4

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)

12" hand stretched, stone baked pizza dough topped with your choice of...

-Roast garlic butter £8

-Roast garlic butter & mozzarella £10

-Roast garlic butter, mozzarella & balsamic onion jam £11

-Roast garlic butter & tomato £9

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.

EARLY BIRD - 3 COURSES FOR £15

TUES - FRI 12 - 2, TUES - THURS 5:00 - 6:30, SATURDAY 12 - 5
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!

EARLY BIRD NOT AVAILABLE BETWEEN 10TH DEC 24 - 1ST JAN 25

Pelli (V,GF)**

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

Zuppa (V)**

Sweet potato, coconut & cardamon soup 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 Pomodorro (V)**

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

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

Creme di Funghi (V)

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

Cozza

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 a sweet chilli mayonnaise dip £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 and fresh truffle £9

Insalata Caprese (V)

Fresh tomato tossed in basil pesto and topped with a whole creamy burrata $\pounds 9 (Add \ Parma \ Ham + \pounds 2)$

Camembert Al Forno (V)

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

New! Maiale

Sticky pigs in blankets with a honey mustard dip £8

New! Cocktail di Gamberi

Norwegian prawns coated in Marie rose sauce served on toasted sourdough with strips of smoked salmon and lemon wedge £10

New! Perfetto

Chicken liver parfait on toasted sourdough with a red onion marmalade £8



Tacchino

Turkey, sausage meat stuffing and pigs in blankets served with creamy mash, beef dripping roasties, honey roasted roots, brussel sprouts and gravy £19 (gluten free without the stuffing)

Carne Bovina (GF)

Slow cooked Feather blade of beef served with creamy mash, beef dripping roasties, honey roasted roots, brussel sprouts and a red wine & rosemary jus £21

Petto di Polli (GF)

Chicken breast, sausage meat stuffing and pigs in blankets served with creamy mash, beef dripping roasties, honey roasted roots, brussel sprouts and gravy £19

Filetto di Salmone (GF)

Salmon fillet, creamy mash, beef dripping roasties, honey roasted roots, brussel sprouts served with a creamy shallot, mint & pea sauce £19

Pollo Pomodorro

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

Gamberi Al Burro

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

Cozza

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

Chicken Burger

Cajun spiced buttermilk chicken breast on a lovingly artisan brioche bun with lemon & black pepper mayonnaise, gem lettuce, sliced tomato, red onion and homemade chips £16

Beef Burger

Two beef patties topped with monteray jack cheese on a lovingly artisan brioche bun with Vercelli burger sauce, gherkins, gem lettuce, sliced tomato, red onion and homemade chips £16

Halloumi Burger (V)

Crispy halloumi on a lovingly artisan brioche bun with chilli jam, gem lettuce, sliced tomato, red onion and homemade chips £15

Bistecca (GF)

All our steaks are locally sourced and are matured for a minimum of 28 days. Served with garlic & herb butter, pink peppercorn sauce, homemade chips & rocket and Grana Padano garnish 8oz Rump - £21 | 10oz Ribeye - £28 | 8oz Fillet - £34

SIDE DISHES

Mixed leaf salad (GF,V) £4

Homemade chips (GF,V) £4

Hot honey chips (GF,V) £4.5

Pesto roasted Mediterranean veg (GF,V) £4

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 sauce (GF) £6

Cheesy Bolognese fries (GF) £6

Nduja fried sprouts £5

Pigs in blankets £5



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)

Tomato base with Mozzarella cheese £12

**Pizza Pepperoni

Tomato base with mozzarella cheese and spicy pepperoni £13

**Pizza Prosciutto Funghi

Tomato base with mozzarella cheese, mushrooms and cooked prosciutto £14

**Pizza Vegetariana (V)

Tomato base with mozzarella cheese, mushrooms, mixed peppers and red onion £13

**Pizza Hawaiian

Tomato base with mozzarella cheese, pineapple chunks and cooked prosciutto £14

Pizza Kiev

Tomato & garlic butter base with mozzarella cheese, mushrooms and chicken breast chunks £14

Pizza Bolognese

Tomato base with mozzarella cheese, our beef ragu and finished with Grana Padano shavings £14

Pizza Parma

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

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

Pizza Americana

Tomato base with mozzarella cheese, spicy pepperoni, spicy Tuscan sausage, mixed peppers, red onion, sliced jalapenos £16

Pizza Genovese (V)

Basil pesto base with mozzarella cheese, spinach, marinated artichoke, crumbled goats cheese and finished with a sweet balsamic reduction £16

Pizza Carne

Tomato base with mozzarella cheese, salami Napoli, parma ham, chicken breast chunks and spicy pepperoni £17

Pizza Dolcelatte

White base of mozzarella and dolcelatte (blue) cheese, diced pancetta, sweet balsamic onion jam and finished with Grana Padano shavings and rocket £16(V) Enjoy veggie without pancetta



Pizza Gamberoni

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

Pizza Pesce

Tomato base with mozzarella cheese, king prawns, Norwegian prawns, steamed mussels, anchovies, squid rings, chilli, parsley £20

Pizza Roma (V)

Tomato base with mozzarella cheese, spicy veggie nduja and creamy burrata £15

Pizza Como

Tomato, garlic butter base, chilli oil, spicy salami, creamy burrata and fresh basil £16

Pizza Diavola

Tomato base with mozzarella cheese, spicy pepperoni, spicy Tuscan sausage, spicy salami, Parma ham, jalapenos and drizzled in hot honey £17

New! Pizza Natale

Gravy base with mozzarella, turkey breast, pigs in blankets, cranberry sauce, stuffing £17

CALZONE

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

New! Calzone Christmas

Mozzeralla, turkey breast, sausage stuffing, pigs in blankets and cranberry sauce, served with gravy £18

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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)

A garlic, chilli and Napoli sauce £11

**Rigatoni Salmone

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

**Rigatoni Tuscana

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

New! Rigatoni Pollo Funghi

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 linguina

**Linguine Cipolle (V)

Olives, red onion and mixed peppers in a Napoli & garlic sauce £12 ...(V) Spice it up and add veggie nduja paste +£1

Linguine Polpetta

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

Linguine Carbonara

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 Carnaroli risotto rice and finished with Parmesan £15

Risotto Tuscana (GF)

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

New! Risotto Formaggio Tartufato (V,GF)

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

Risotto Sorentina (V,GF)

Mediterranean vegetables cooked in a white wine, Napoli and garlic sauce with Carnaroli risotto rice, a touch of basil pesto and finished with Parmesan £15

Risotto Marinara (GF)

Mussels, king prawns & Norwegian prawns cooked in white wine, Napoli, garlic & chili sauce with Carnaroli 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 Carnaroli risotto rice, garden peas and finished with Grana Padano £18

PAPPRADELLE

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

**Pappardelle Bolognese

Traditional Beef mince ragu topped with Grana Padano shavings £14

Pappardelle Gamberi

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

Pappardelle Manzo

Beef strips & chestnut mushrooms cooked in a rich, creamy French mustard and red wine sauce with a touch of garlic £17

Pappardelle Basilico (V)

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

...(V) Switch the chicken to goats cheese to enjoy veggie

Pappardelle Funghi (V)

Chestnut mushrooms in a cream, white wine & garlic sauce, topped with fresh truffle and Grana Padano £18

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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.

Ryan's Brownie (V)

Warm dark chocolate brownie, hazelnut and chocolate crumb, cookies & cream ice cream £7

Lemon Posset

Lemon posset, shortbread £7 (gluten free without the shortbread)

Cheesecake

Biscoff cheesecake, digestive base, vanilla 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)

Salted Caramel (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 | Vanilla | Gingerbread

NON-DAIRY MILK ALSO AVAILABLE

Digestif (25ml)

Grappa £3 | Limoncello £3 | Amaretto £3

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EARLY BIRD NOT AVAILABLE BETWEEN 10TH DEC- 1ST JAN 25

WHILE WE WAIT

Olive (GF)

A bowl of marinated Italian olives £4

Pane e Olive

Soft sourdough, hot crispy breadsticks and marinated Italian olives with our zesty Italian red pepper hummus, EVOO and balsamic vinegar for dipping £7

Grissini

Hot crispy bread sticks served with our zesty Italian red pepper hummus, EVOO & balsamic vinegar for dipping £5

Pizza All'aglio

12" hand stretched, stone baked pizza dough topped with your choice of..
-Garlic oil £8

-Garlic oil & cheese £10

-Garlic oil, cheese & balsamic onion jam £11

-Garlic oil & tomato £9

STARTERS

**Bruschetta Al Pomodorro

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

**Zuppa

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

**Pelli (GF)

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

**New! Impasto

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

Creme di funghi

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

SIDE DISHES

-Homemade chips (GF) £4

- Skinny fries (GF) £4

-Sweet potato fries (GF) £5

-Mixed salad (GF) £4

-Rocket, parmesan & sundried tomato, balsamic salad (GF) £5

-Truffle & parmesan chips (GF) £5

PLEASE TURN OVER FOR VEGAN MAINS & DESSERTS

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MAIN COURSE

Gluten free pasta available Gluten free pizza bases available + £3

Pizza Vegaherita**

Tomato base with cheese £12

Pizza Verdura**

Tomato base with cheese, red onion, mixed peppers and mushrooms £13

Pizza Oliva**

Tomato base with cheese, olives, red onion and finished with rocket £13.5

Pizza Pomodoro

Tomato base with cheese, sundried tomatoes, rocket, parmesan, fresh basil £13

Pizza Funghi

White base with cheese, mushrooms, fresh rosemary, balsamic shallots £13

Calzone

Folded pizza filled with cheese, red onion, mushrooms, peppers and topped with napoli sauce £14

Rigatoni Arrabbiata**

A garlic, chilli and Napoli sauce £11

Lingunie Cipolle**

Red onion, red peppers, olives, garlic & Napoli sauce £12

Risotto Tartufo (GF)

Chestnut mushrooms and garlic cooked with white wine, carnaroli risotto rice and cream, finished with fresh truffle and parmesan £18

Risotto Pisello (GF)

Garden peas, asparagus and garlic cooked in white wine and cream sauce with carnaroli risotto rice and topped with rocket and parmesan £13

Risotto Pomodoro (GF)

Napoli sauce, garlic, red onion, peppers, spinach, chilli, parmesan £13

Linguine Capperi

Red onion, capers, sun dried tomato and garlic in a napoli sauce £13

Linguine Funghi

A vegan 'carbonara' - chestnut mushrooms, cream, black pepper, parmesan £15

DESSERTS

Ice cream/sorbet - £2.25 per scoop

Vanilla

Chocolate

Coconut

raspberry sorbet

lemon sorbet

Blackcurrant sorbet

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