

# Vista

## PRIMI PIATTI • Starters

Designed to showcase the different Italian regions, this menu is full of flavour.

Take a trip to Italy via your taste buds.

Buon Appetito!

**BRUSCHETTA al POMODORO (VA)**  
Vine ripened tomatoes, basil, shaved pecorino; originating from central Italy as a way for olive oil producers to taste their oil

**PROSCIUTTO e MELONE (GF)**  
Cantaloupe melon, Parma ham; a typical Tuscan starter

**INSALATA CAPRESE (V, GF)**  
Bite-sized mozzarella, cherry tomatoes, basil oil; named after the island of Capri in the southern Italian region of Campania

**INSALATA PANZANELLA (V, VE)**  
Tuscan salad of focaccia croutons, tomato, red onion, basil, olive oil, balsamic vinegar

**SICILIAN ARANCINI ai FUNGHI (VA)**  
Crispy mushroom risotto balls, pesto

**CALAMARI FRITTI**  
Crispy squid, garlic aioli, fried parsley; just the way they serve it in Sardinia

**MINISTRONE (VA, GO)**  
Vegetable and pasta soup; first appeared in Rome, in the region of Lazio, in 30 AD

**POLPETTE di MANZO e MAIALE al SUGO**  
Beef and pork meatballs, chilli, tomato and fennel sauce; from the Abruzzo region

## SECONDI PIATTI • Main Courses

### MAIN COURSES

**SALTIMBOCCA POLLO**  
Originating from the region of Lazio; chicken, prosciutto, sage, Marsala sauce

**INVOLTINI di MANZO alla SICILIANA**  
Sicilian beef roll of pine nuts, spinach, raisins, with tomato and mixed herbs sauce

**AGNELLO con OLIVE de CAMPANIA**  
Slow cooked lamb, lemon, Campania olives, white wine

**PESCE alla PIZZAIOLA di PALERMO**  
Pan fried cod, with plum tomato, garlic and herb sauce

**MELANZANE alla PARMIGIANA (VA, GF)**  
Baked aubergine, tomato, mozzarella; from the region of Campania

**POLPETTE di LENTICCHIE (V, VE, GO)**  
Lentil croquettes in rich tomato sauce, barley mushroom risotto; from the region of Umbria

### PASTA

**PAPPARDELLE CARBONARA**  
Famous pasta dish from the region of Lazio; al dente pasta, egg, bacon, cream and Parmigiano-Reggiano tossed tableside in a Parmesan cheese wheel  
**A supplement applies for this dish, please ask your Waiter**

**SPAGHETTI alla BOLOGNESE**  
Spaghetti, tomato and meat ragu, basil, freshly grated Parmesan; from the beautiful northern region of Trentino-Alto Adige

**LASAGNA al FORNO**  
Pasta sheets, slow-cooked beef, tomato and red wine sauce, béchamel, shaved Parmesan, with garlic ciabatta; ascribed to the city of Naples in the region of Campania

**GNOCCHI alla SORRENTINA (V)**  
Potato dumplings in fragrant tomato and basil sauce, grated mozzarella; originating from Sorrento, the gateway to the Amalfi Coast

**RAVIOLI di FUNGHI**  
Forest mushroom ravioli, truffle essence; from the Piedmont region

**TAGLIATELLE con FRUTTI di MARE**  
Long, flat ribbons of pasta, seafood, garlic white wine sauce from Puglia, the region that forms the heel of Italy's "boot"

## CONTORNI • SIDES

**PATATE TOSCANE (V, GF)** Sautéed potatoes with herbs

**ZUCCHINE FRITTE (V)** Deep fried courgette

**INSALATA di CASA (VA)** Mixed leaves, shaved Parmesan

**FUNGHI SALTATI (V, VE, GF)** Sautéed mushroom

**FAGIOLINI con PANCETTA (GF)** Green beans with pancetta

## DOLCI e CAFFÉ • Desserts and Coffees

**TRIO di TIRAMISÙ**  
Original, Key lime, white chocolate; invented in the 1960s in the region of Veneto, at the restaurant "Le Beccherie" in Treviso

**TORTA di FORMAGGIO al GIANDUIA (V)**  
Giandua chocolate and hazelnut cheesecake from the region of Piedmont

**CROSTATA AMALFITANA al LIMONE (V)**  
Almond pastry tart, sweet lemon filling

**BUDINO di PANETTONE (V)**  
Our version of Milanese bread and butter pudding, with vanilla ice cream

**AFFOGATO (V, GF)**  
Vanilla ice cream and a shot of espresso; associated with the Emilia-Romagna region

**FORMAGGI MISTI**  
Italian cheese plate, mostarda di frutta

**GELATO e SORBETTO (V, GF)**  
Please ask your Waiter for tonight's flavours

ESPRESSO

CAPPUCCINO

FLAT WHITE

CAFFÈ LATTE

(V) Vegetarian (VA) Vegetarian option available (GF) Gluten-free (GO) Gluten-free option (VE) Vegan (VO) Vegan option available

\*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your Waiter who will advise you of the menu options available to you.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

To help you in selecting your preferred wine choice, we have marked the wines according to their body, please consult your Waiter.

○ Light Bodied   ● Medium Bodied   ● Full Bodied

## VINI ITALIANI • Italian Wines

### Prosecco

Prosecco, DOC Terredirai ○	22.00
Millesimato Prosecco, DOC Bottega ○	37.00
Pink Pinot Nero Spumante, DOC Bottega ○	37.00

Prosecco was already produced as far back as Roman times using the Glera grape which initially grew near the village of Prosecco on the Karst hills above Trieste and was then known as Puccino.

### BIANCHI ITALIANI • Italian Whites

Pinot Grigio, Terredirai, Veneto, IGT ○	20.00
Pinot Grigio, Il Poggio, Veneto, IGT ○	20.00
Chardonnay, Il Poggio Dei Vigneti, Veneto, IGT ●	20.00
Soave Delle Venezie, Veneto, IGT ●	22.00
Pinot Bianco, Le Rovole, Veneto, IGT ●	20.00

### ROSSI ITALIANI • Italian Reds

Sangiovese, Il Poggio Dei Vigneti, IGT ●	20.00
Sangiovese, Le Rovole Rubicone, IGT ●	22.00
Sangiovese, Chianti D'Aquino, Tuscany, DOCG ●	23.00
Cabernet Sauvignon, Il Poggio Dei Vigneti, IGT ●	20.00
Amarone, Le Colline Dei Filari, Veneto, DOCG ●	43.00
Barolo, Il Pozzo, DOCG ●	40.00

## VINI SUPER TUSCANS

Many of the important and famous wines in Tuscany are actually the IGTs. (Indicazione Geografica Tipical = typical regional wine). Since the 70's the more expensive wines have been called Super Tuscans. This name was invented by Robert Parker who found notable interest in these wines and helped them become famous worldwide.

Mazzei Poggio Badiola, IGT ●	40.00
Petra Hebo, IGT ●	40.00
Banfi Centine, IGT ●	40.00
Santa Cristina Rosso, IGT ●	40.00

## VINI AL BICCHIERE • Wine by the Glass

	175ml	250ml
Vino Bianco	Inclusive	
Vino Rosato	Inclusive	
Vino Rosso	Inclusive	
Soave Delle Venezie, Veneto, IGT ●	5.60*	7.90*
Pinot Bianco, Le Rovole, Veneto, IGT	5.60*	7.90*
Chianti D'Aquino, DOCG	5.60*	7.90*
Syrah, Bodegas Celaya Bayanegra, Spain	5.60*	7.90*

## VINI INTERNAZIONALI • International Wines

### SPUMANTI • Sparkling

Philippe Dublanc, Brut, France ○	20.00
Veuve du Vernay, Blanc de Blancs, France ○	20.00

### ROSATI • Rosé/Blush

Bleu de Mer, IGP Pays d'Oc, France ○	20.00
Mateus Rosé, Douro, Portugal ●	23.00

### BIANCHI • Whites

Familia Barriobero 1964 Blanco, Spain ○	20.00
Sauvignon Blanc, Louis Eschenauer, IGP Pays d'Oc, France ○	20.00
Riesling, Leonard Kreuzsch, Rheinhessen, Germany ○	20.00
Chardonnay, Macabeo Rio Añejo, Andalucía, Spain ●	20.00
Château Pilet, Bordeaux Blanc, France ●	19.00

### ROSSI • Reds

Pinot Noir, Réserve St. Martin, Vin de Pays, France ○	22.00
Tempranillo, Viña Pomal, Rioja, Spain ●	22.00
Cabernet Sauvignon, Gérard Bertrand Réserve Spéciale, IGP Pays d'Oc, France ●	24.00
Merlot, Bleu de Mer, IGP Pays d'Oc, France ●	20.00
Shiraz, Soldier's Block, McLaren Vale, Australia ●	20.00

## SPECIALITÀ di BEVANDE ITALIANE • Italian Beverages

APEROL SPRITZ 3.50\*  
The official Italian aperitif,  
Prosecco, Aperol and a dash of soda water

### AFTER DINNER COCKTAILS

3.50\*

SORRENTO SUNSET  
Limoncello, Cointreau, cranberry juice

AMARETTO DREAM  
Amaretto, Kahlúa, Frangelico, cream

TIRAMISU MARTINI  
Vodka, Amaretto, Kahlúa,  
mascarpone cheese, chocolate

RASPBERETTO  
Amaretto, raspberry purée, blended cream

### ITALIAN LIQUEURS

FRANGELICO	2.95*
GALLIANO	2.95*

Price marked with an \* indicate a supplement payable for guests with the Drinks Package  
All prices quoted in Sterling/GBP