

Gluten free Options



Vicios Italianos®

antipasti*

- CARPACCIO** Wafer-thin slices of veal in an olive oil and lemon juice dressing, mushrooms, rocket lettuce, parmesan and a pickle emulsion. A classic! 10,5
- MISTA** A classic salad of lettuce, tomato, onion, sweet corn, tuna and carrot8,5
- PROVOLA** Delicious Provolone cheese melted on a bed of pan-fried mushrooms. Seasoned with virgin olive oil, tomato, basil, capers and gluten free mini toasts10,5
- VERMICELLI DI VERDURE** Courgette and carrot spaghetti with dried tomato marinated in lemon, a mild Genovese pesto, shreds of parmesan and crunchy almond shavings8,5
- AFFUMICATA** Rocket lettuce, smoke tuna, lime pesto, tomato semi asado y stracciatella, sobre una crujiente tosta de pan sin gluten13
- BURRATA*** Deliciously fresh burrata cheese from the Campania region, perfectly complemented by tomato and Cantabrian anchovies, black olives, red onions and gluten – free bread13,5

secondi*

Sauces are served with spaghetti or macarrones subject to availability.

- AL RAGÚ** A timeless classic, with minced meat in a rich tomato sauce9
- GORGONZOLA E TARTUFO** Gorgonzola cheese sauce, cream of truffles, parmesan cheese, pancetta and just a touch of cream 9,5
- ALLA BÚFALA** With ricotta and spinach filling, with a tomato sauce, buffalo mozzarella, cherry tomatoes and rocket lettuce9,5
- TRAPANESE** Sicilian toasted almond, basil, garlic, fresh tomato and pecorino cheese pesto 10
- LEVRIERO** Winning combination: Mushrooms, guanciale pork, cream, parmesan with a subtle hint of chilli pepper.....9
- CARBONARA** With egg, guanciale pork, parmesan and a generous sprinkling of black pepper.....9
- LASAGNA** Bolognese sauce with béchamel, mozzarella and parmesan10
- AL CARTOCCIO** Mussels, clams and prawns with a touch of tomato sauce, served in our original packaging.....10,5
- CACIO E PEPE** Pecorino cheese, pepper and pistachios.....11
- SALCICIA E FUNGHI** Longaniza italiana con hinojo, setas, cebolla y mucho vino blanco.....11

dolci*

- TORTA DI CIOCCOLATO** Homemade chocolate cake, a chocolate madness5

Weekdays menú

13,90

- * Includes starter, main course, dessert and drink.
- * Lunchtime Monday to Friday (excluding bank holidays)
- * Burrata (Supplement 2,5€)

Il Nostro Menu

18,50

- * Includes starter, main course and dessert.
- * Monday to Friday night-time.
- * All day Saturday, Sunday and bank holidays.
- * Burrata (Supplement 2,5€)

Prices in Euros. VAT included.