

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 saint de 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 £4.00

Pane e Olive (V)

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

Grissini (V)

Hot crispy bread sticks served with our zesty Italian red pepper hummus,
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.

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.

WHILE YOU WAIT

STARTERS

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 Pomodoro (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 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

Tempura Di Gamberoni

Crispy king prawns topped with a spring onion & chilli salsa and served with sweet chilli sauce £12

Insalata Caprese (V)

fresh tomato tossed in basil pesto and topped with a whole creamy burrata £9 (Add Parma Ham + £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

New! Pollo Fritto

Cajun spiced buttermilk chicken strips with a sweet mustard BBQ sauce £10

Tacchino

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

Carne Bovina

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

Petto di Polli

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

Filetto di Salmone

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

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

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 Rib eye - £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

Cauliflower Cheese £5

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

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

Calzone Christmas

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

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PIZZA

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 Toscana**

Spicy Tuscan 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 lingua

****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 Toscana (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 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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PASTA

Lemon Posset
Lemon posset, shortbread £7

Cheesecake
Biscoff cheesecake, digestive base, vanilla ice cream £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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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!

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 Pomodoro

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

Crema 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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VEGAN MENU