

# SET MENU A

2 COURSES FOR £20 / 3 COURSES £22 OR £13/£15 DURING EARLY BIRD TIMES

EARLY BIRD NOT AVAILABLE BETWEEN 10TH DECEMBER - 1ST JANUARY

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## STARTERS

### Pelli (V,GF)

Vercelli's famous crispy potato skins served with garlic mayonnaise

### Zuppa (V)

Soup of the day served with warm, soft sourdough

### Polpette (GF)

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

### 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

### Impasto (V)

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

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## MAINS

### Pizza Margerita (V)

Tomato base with Mozzarella cheese

### Pizza Pepperoni

Tomato base with mozzarella cheese and spicy pepperoni

### Pizza Proscuitto Funghi

Tomato base with mozzarella cheese, mushrooms and cooked prosciutto

### Pizza Vegetariana (V)

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

### Rigatoni Salmone

Shredded smoked salmon in a Napoli, cream & garlic sauce

### Rigatoni Toscana

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

### Linguine Cipolle (V)

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

### Lasagna Al Forno

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

### Lasagna Vegetarian (V)

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

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## DESSERTS

One scoop of Ice-cream or sorbet (V)

Sourced from English Lakes:

Vanilla | Death by Chocolate | Raspberry Ripple | Mint Chocolate | Pistachio | Cappuccino | Cookies & Cream (contains gluten) | Blackcurrant Sorbet | Lemon Sorbet | Raspberry Sorbet

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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.  
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.

SET MENU A

# SET MENU B

2 COURSES FOR £23 / 3 COURSES £28

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## STARTERS

### Pelli (V,GF)

Vercelli's famous crispy potato skins served with garlic mayonnaise

### Polpette (GF)

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

### 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

### Crema di Funghi (V)

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

### Maiale

Sticky pigs in blankets with a honey mustard dip

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## MAINS

### Pizza Americana

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

### Pizza Parma

Tomato base with mozzarella cheese baked and then finished with sliced parma ham, sun dried tomatoes, Grana Padano shavings & rocket

### Pizza Kiev

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

### New! Pizza Roma (V)

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

### Pizza Carne

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

### Lasagna Al Forno

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

### Lasagna Vegetarian (V)

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

### Pappardelle Bolognese

Traditional Beef mince ragu topped with Grana Padano shavings

### Pappardelle Funghi (V)

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

### 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

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## DESSERTS

### Cheesecake

Biscoff cheesecake, digestive base, vanilla ice cream

### Ryan's Brownie (V)

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

### Sticky Toffee Pudding (V)

A classic sponge pudding, butterscotch sauce, vanilla ice cream

### Coffee Tiramisu (V)

Amaretto soaked sponge fingers, coffee mousse, cocoa powder

### Lemon Posset

Lemon posset, shortbread

One scoop of Ice-cream or sorbet (V)

Sourced from English Lakes:

Vanilla | Death by Chocolate | Raspberry Ripple | Mint Chocolate | Pistachio | Cappuccino | Cookies & Cream (contains gluten) | Blackcurrant Sorbet | Lemon Sorbet | Raspberry Sorbet

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SET MENU B

# SET MENU C

## 2 COURSES FOR £28 / 3 COURSES £35

### STARTERS

#### Zuppa (V)

Sweet potato, coconut & cardamon soup served with warm, soft sourdough

#### Maiale

Sticky pigs in blankets with a honey mustard dip

#### Cocktail di Gamberi

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

#### Crema di Funghi (V)

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

#### 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

### MAINS

#### Pizza Genovese (V)

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

#### Pizza Natale

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

#### Pizza Diavola

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

#### 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

#### Parpardelle Funghi (V)

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

#### Chicken 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

#### Tacchino

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

#### 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

#### 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

#### Filetto di Salmone

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

### DESSERTS

#### Cheesecake

Biscoff cheesecake, digestive base, vanilla ice cream

#### Ryan's Brownie (V)

Warm dark chocolate brownie, hazelnut and chocolate crumb, Cookies & Cream ice cream

#### Sticky Toffee Pudding (V)

A classic sponge pudding, butterscotch sauce, vanilla ice cream

#### Lemon Posset

Lemon posset, shortbread

#### Coffee Tiramisu (V)

Amaretto soaked sponge fingers, coffee mousse, cocoa powder

#### One scoop of Ice-cream or sorbet (V)

Sourced from English Lakes:

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# SET MENU C