

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****

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

MAINS

Pizza Margerita (V)

Tomato base with Mozzarella cheese

Pizza Pepperoni

Tomato base with mozzarella cheese and spicy pepperoni

Pizza Prosciutto 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 Tusan 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

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

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

STARTERS

Pelli (V,GF)

Vercelli's famous crispy potato skins served with garlic mayonnaise

Polpetta (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

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

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) | Salted Caramel | 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 roasted roots, brussel sprouts and gravy (gluten free without 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

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

Filetto di Salmone (GF)

Salmon fillet, creamy mash, beef dripping roasties, honey roasted 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)

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SET MENU C