



# Vita Mia



PIZZERIA

## Starters

**MIXED OLIVES**    £4.50  
Bowl of mixed olives.

**PANE E OLIO**   £3.50  
Our daily homemade baked bread served with extra virgin olive oil.

**BRUSCHETTA**  
Our daily homemade baked bread topped with:

**CLASSIC**   £5.95  
Fresh chopped vine tomatoes, garlic, oregano, basil, extra virgin olive oil.

**BURRATA, TRUFFLE & N'DUJA** £7.95  
Two bruschetta slices, one with burrata and truffle cream and one with burrata and n'duja.

**AUBERGINE PARMIGIANA**   £7.95  
Layers of sliced aubergines cooked with tomato sauce, mozzarella, parmesan, fresh basil and extra virgin olive oil. Served with our homemade bread.

**BURRATA**  
Italian creamy cheese

Served on a bed of wild rocket, cherry tomatoes, extra virgin olive oil and our homemade bread.  £6.95

Served with Parma ham, wild rocket leaves, cherry tomatoes and our homemade bread. £8.95

**FOCACCIA**  
Wood fired oven baked pizza dough bread.

**CLASSIC** £5.95  
Oregano and extra virgin olive oil.

**GARLIC AND MOZZARELLA**  £6.95

**GARLIC AND VEGAN MOZZARELLA**  £6.95


**ARANCINO** £6.50  
Deep fried rice ball mixed with mozzarella, beef ragu and green peas.



**POLPETTE (MEATBALLS)**  £7.95  
Portion of three meatballs, made with beef, parmesan, extra virgin olive oil and basil, slowly cooked in tomato sauce. Served with our homemade bread.

## Salads

**RUCOLA & PARMIGIANO**   £6.50  
Wild rocket, cherry tomatoes, shavings of parmesan, balsamic vinegar, extra virgin olive oil.

**ITALIAN SALAD**    £9.50  
Mixed leaves, cherry tomatoes, artichokes, mixed olives, red onion, extra virgin olive oil with lemon dressing.

**TUNA SALAD**  £9.50  
Tuna, wild rocket, cherry tomatoes, black olives, red onion, capers, extra virgin olive oil.

**GOATY SALAD**   £9.50  
Mixed leaves, goat cheese, cherry tomatoes, walnuts, honey, extra virgin olive oil.

For any food allergies or dietary restrictions, please speak with us.



VEGETARIAN



VEGAN



GLUTEN FREE

# Pizza



TRADITIONAL NEAPOLITAN



GLUTEN-FREE DOUGH + £2.50



VEGETABLE CHARCOAL DOUGH + £1.00

 **CRUST DIPPERS**  £2.50  
Garlic mayo, spicy, truffle , pesto .

**MARINARA**   £9.50  
Tomato sauce, garlic, oregano, fresh basil, extra virgin olive oil.

**MARGHERITA**  £10.95  
Tomato sauce, mozzarella, parmesan, fresh basil, extra virgin olive oil.


**NAPOLI** £11.95  
Tomato sauce, mozzarella, anchovies, black olives, capers, fresh basil, extra virgin olive oil.

**VESUVIO** £12.50  
Tomato sauce, mozzarella, spicy calabrian salami, parmesan, fresh basil, extra virgin olive oil.

**BRACCIO DI FERRO**  £12.95  
Mozzarella, caramelised onions, spinach, goat cheese, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

**COTTO E FUNGHI** £12.95  
Tomato sauce, mozzarella, cooked ham, mushrooms, parmesan, fresh basil, extra virgin olive oil.

**BUFALINA**  £12.95  
Tomato sauce, buffalo mozzarella, parmesan, fresh basil, extra virgin olive oil.

**CONTADINA**  £12.95  
Tomato sauce, mozzarella, aubergine, courgettes, peppers, parmesan, fresh basil, extra virgin olive oil.

**DIAVOLA** £13.50  
Tomato sauce, mozzarella, spicy calabrian salami, parmesan, n'duja (spicy pork sausage), fresh basil, extra virgin olive oil.

**5 FORMAGGI**  £13.50  
Mozzarella, buffalo ricotta cheese, gorgonzola, fresh basil, smoked mozzarella, parmesan, extra virgin olive oil, no tomato sauce.

**LIGURIA**  £13.50  
Mozzarella, red & yellow cherry tomatoes, pesto, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

**CAPRICCIOSA** £13.95  
Tomato sauce, mozzarella, mushrooms, artichokes, cooked ham, black olives, parmesan, fresh basil, extra virgin olive oil.

**SALSICCIA E FUNGHI** £13.95  
Tomato sauce, smoked mozzarella, pork sausage, mushrooms, parmesan, fresh basil, extra virgin olive oil.

**CAMPANA** £13.95  
Yellow tomato sauce, smoked mozzarella, pork sausage, mixed peppers, parmesan, fresh basil, extra virgin olive oil.

**CALZONE NAPOLETANO** £13.95  
Folded pizza with tomato sauce, mozzarella, buffalo ricotta cheese, neapolitan salami, cooked ham, black pepper, parmesan, fresh basil, extra virgin olive oil.

**PUGLIA** £14.50  
Tomato sauce, burrata cheese, red cherry tomatoes, anchovies, oregano, fresh basil, extra virgin olive oil.

**SALSICCIA E FRIARIELLI** £14.95  
Smoked mozzarella, friarielli (wild neapolitan broccoli), pork sausage, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

**AVEZZANO** £14.95  
Mozzarella, roasted potatoes, pork sausage, rosemary, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

**PARMA** £15.95  
Tomato sauce, mozzarella, Parma ham, wild rocket, shavings of parmesan, fresh basil, extra virgin olive oil.

**ROMAGNA BELLA** £15.95  
Mozzarella, pistachio pesto, mortadella, burrata, crushed pistachio, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

**DOLCE VITA** £16.50  
Smoked mozzarella, truffle cream, pork sausage, mushrooms, parmesan, fresh basil, truffle oil, no tomato sauce.

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## Pizza Extras

GARLIC, BLACK OLIVES, CAPERS, FRESH CHILLI, TOMATO SAUCE, RED ONION, YELLOW TOMATO SAUCE £1.00


N'DUJA, TRUFFLE OIL, NEAPOLITAN SALAMI, VEGAN MOZZARELLA, MOZZARELLA, PARMESAN SHAVINGS, WILD ROCKET, MUSHROOMS, ARTICHOKE, COURGETTES, TRUFFLE CREAM, ANCHOVIES, CHERRY TOMATOES, COOKED HAM, AUBERGINES, RICOTTA CHEESE, PEPPERS, TUNA, GORGONZOLA, SPINACH SALAMI, HONEY, NUTELLA, WALNUTS, PESTO, PISTACHIO PESTO, SPINACH, GOAT CHEESE, CARAMELISED ONION, ROASTED POTATOES £1.95

PARMA HAM, BUFFALO MOZZARELLA, SMOKED MOZZARELLA, BURRATA, FRIARIELLI, PORK SAUSAGE, MORTADELLA £3.50

# Desserts

<b>TIRAMISÙ</b>	<b>£6.50</b>
Traditional Italian homemade dessert made with savoiardi biscuits dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa.	
<b>BABÀ</b>	<b>£6.50</b>
Traditional neapolitan dessert made with soft, fluffy cake-like pastry, soaked with rum liqueur.	
<b>DELIZIA AL LIMONE</b>	<b>£6.95</b>
Sponge cake filled and coated with lemon custard.	
<b>NUTELLA PIZZA</b>	<b>£10.00</b>
Focaccia pizza topped with nutella and crushed pistachios.	
<b>CANNOLO</b>	<b>£6.50</b>
Typical sicilian dessert consisting of a crisp pastry tube filled with sweetened ricotta and covered with chocolate chips.	
<b>AFFOGATO</b>	<b>£5.50</b>
A scoop of vanilla gelato with an espresso shot.	
<b>GELATO</b>	<b>£2.95 £4.50 £5.50</b>
Vanilla, chocolate, strawberry. 1 scoop 2 scoop 3 scoop	

<b>COFFEES</b>	<b>ENGLISH BREAKFAST TEA</b>	<b>£2.00</b>
	<b>ESPRESSO</b>	<b>£2.00</b>
	<b>DOUBLE ESPRESSO</b>	<b>£2.50</b>
	<b>MACCHIATO</b>	<b>£2.50</b>
	<b>DOUBLE MACCHIATO</b>	<b>£3.00</b>
	<b>LATTE</b>	<b>£3.00</b>
	<b>CAPPUCCINO</b>	<b>£3.00</b>
	<b>FLAT WHITE</b>	<b>£3.00</b>
	<b>AMERICANO</b>	<b>£3.00</b>



## Soft Drinks

<b>Still Water (Acqua Panna) 500ml</b>	<b>£2.95</b>
<b>Sparkling Water (San Pellegrino) 500ml</b>	<b>£2.95</b>
<b>Soda/Tonic Water 200ml</b>	<b>£2.95</b>
<b>Coca Cola/Coca Cola Zero 330ml</b>	<b>£2.95</b>
<b>Limonata/Aranciata/Aranciata Rossa 330ml</b>	<b>£2.95</b>
<b>Chinotto 330ml</b>	<b>£2.95</b>
<b>Apple/Orange Juice 200ml</b>	<b>£2.95</b>

<b>Peroni 330ml</b>	<b>£4.50</b>
<b>Moretti 330ml</b>	<b>£4.75</b>
<b>Ichnusa 330ml</b>	<b>£4.95</b>
<b>Peroni Nastro Azzurro 0% alcohol 330ml</b>	<b>£3.50</b>
<b>Peroni Nastro Azzurro Gluten Free 330ml</b>	<b>£5.50</b>

## BEERS

## Digestives (40ml)

<b>Limoncello</b>	<b>£3.95</b>
<b>Amaro Montenegro</b>	<b>£3.95</b>
<b>Vecchio Amaro del Capo</b>	<b>£3.95</b>
<b>Amaretto di Saronno</b>	<b>£3.95</b>
<b>Vecchia Romagna</b>	<b>£3.95</b>
<b>Grappa Veneta</b>	<b>£3.95</b>
<b>Sambuca</b>	<b>£3.95</b>
<b>Gin</b>	<b>£3.95</b>

# Cocktails

<b>APEROL SPRITZ</b>	<b>£7.95</b>
Aperol, Prosecco, Soda.	
<b>CAMPARI SPRITZ</b>	<b>£7.95</b>
Campari, Prosecco, Soda.	
<b>GIN &amp; TONIC</b>	<b>£7.95</b>
Gin, Tonic water.	
<b>NEGRONI</b>	<b>£7.95</b>
Gin, Martini Rosso, Campari.	
<b>NEGRONI SBAGLIATO</b>	<b>£7.95</b>
Prosecco, Campari, Martini Rosso.	

## Sparkling Wines

GLASS 175 ML.  BOTTLE 750 ML. 

<b>Prosecco "il Fresco" Brut DOC Treviso Villa Sandi</b>	<b>£7.95</b>	<b>£30</b>
Fruity aromas with hints of ripe golden apple, pear and flowery notes of acacia.		

<b>Prosecco Rosè "il Fresco" Brut Millesimato DOC Villa Sandi</b>	<b>£34</b>
The aromatic freshness offers a bouquet of red fruits and floral scents in particular notes of pomegranate and rose.	

## White Wines

<b>Pinot Grigio San Marco Friuli DOC</b>	<b>£6.95</b>	<b>£27</b>
Aromas of green apple and white flowers refreshing with flavours of citrus fruits and a touch of minerality.		

<b>Grecanico DOC Sicilia Roccamora</b>	<b>£7.50</b>	<b>£30</b>
Golden apples with subtle undertones of citrus fruits with a floral finish.		

<b>Verdicchio dei Castelli di Jesi DOC "Il Borgo" Piersanti</b>	<b>£34</b>
Rich straw yellow with an ample and complex nose, immediate impact of ripe fruit. Warm, elegant, intense and persistent, ripe fruit notes.	

<b>Gavi di Gavi DOCG "Conte Alari"</b>	<b>£36</b>
Bright yellow colour, delicate bouquet of dried pineapple and peach. Full and rich in flavour, mineral and refreshing.	

## Red Wines

<b>Sangiovese Rosso Puglia Roccamora</b>	<b>£6.95</b>	<b>£27</b>
IGT - Delicate flavour with cherry fruit, soft spice and tomato leaf character.		

<b>Nero d'Avola Sicilia DOC Grottarossa</b>	<b>£7.50</b>	<b>£29</b>
Deep red with violet reflexes. Complex bouquet of savoury fruit, spice and smokiness on the nose.		

<b>Montepulciano d'Abruzzo DOC Farina</b>	<b>£31</b>
Ruby red wine, full bodied with armonic and velvety taste.	

<b>Primitivo IGT Salento Villa Mottura</b>	<b>£34</b>
Aromas of cherry, blackberry and raspberry. Smooth with a long, persistent, aromatic finish.	

<b>Chianti Antiche Vie</b>	<b>£36</b>
Aromas of ripe cherries and Tuscan herbs with flavours of red plum, dried herbs, and a hint of leather that lingers on the palate. DOCG.	

## Rose Wine

<b>Il Rosato "Gemini" Sicilia Roccamena</b>	<b>£6.95</b>	<b>£27</b>
Bursting with red fruit aromas-tunes of wild strawberries, watermelon and citrus peel. DOC.		