

Vita Mia

PIZZERIA

Starters

MIXED OLIVES   
Bowl of mixed olives.

£4.50

PANE E OLIO  

Our daily homemade baked bread served with extra virgin olive oil.

£3.50

BRUSCHETTA

Our daily homemade baked bread topped with:

CLASSIC  

Fresh chopped vine tomatoes, garlic, oregano, basil, extra virgin olive oil.

£5.95

BURRATA, TRUFFLE & N'DUJA

Two bruschetta slices, one with burrata and truffle cream and one with burrata and n'duja.

£7.95

AUBERGINE PARMIGIANA  

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

£8.95


POLPETTE (MEATBALLS) 

Portion of three meatballs, made with beef, parmesan, extra virgin olive oil and basil, slowly cooked in tomato sauce. Served with our homemade bread.

£7.95

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

Oregano and extra virgin olive oil.

£5.95

GARLIC AND MOZZARELLA 

£6.95

GARLIC AND VEGAN MOZZARELLA 

£6.95

Salads

RUCOLA & PARMIGIANO  

Wild rocket, cherry tomatoes, shavings of parmesan, balsamic vinegar, extra virgin olive oil.

£6.50

ITALIAN SALAD   

Mixed leaves, cherry tomatoes, artichokes, mixed olives, red onion, extra virgin olive oil with lemon dressing.

£9.95

TUNA SALAD 

Tuna, wild rocket, cherry tomatoes, black olives, red onion, capers, extra virgin olive oil.

£9.95

GOATY SALAD  

Mixed leaves, goat cheese, cherry tomatoes, walnuts, honey, extra virgin olive oil.

£9.95

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 

Garlic mayo, spicy, truffle, pesto.

£2.50

MARINARA  

Tomato sauce, garlic, oregano, fresh basil, extra virgin olive oil.

£9.50

MARGHERITA 

Tomato sauce, mozzarella, parmesan, fresh basil, extra virgin olive oil.

£10.95

NAPOLI

Tomato sauce, mozzarella, anchovies, black olives, capers, fresh basil, extra virgin olive oil.

£12.95

MIELE PICCANTE

Tomato sauce, mozzarella, pepperoni, spicy honey, stracciatella (burrata heart), parmesan, fresh basil, extra virgin olive oil.

£14.95

CARBONARA

Mozzarella, crispy guanciale bacon, egg yolk, pecorino romano, black pepper, fresh basil, extra virgin olive oil.

£14.95

COTTO E FUNGHI **add pork sausage £3.50**

Tomato sauce, mozzarella, cooked ham, mushrooms, parmesan, fresh basil, extra virgin olive oil.

£13.50

5 FORMAGGI  **add spicy honey £1.95**

Mozzarella, buffalo ricotta cheese, gorgonzola, fresh basil, smoked mozzarella, parmesan, extra virgin olive oil, no tomato sauce.

£13.95

CAPRICCIOSA

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

£14.50

SALSICCIA E FUNGHI

Tomato sauce, smoked mozzarella, pork sausage, mushrooms, parmesan, fresh basil, extra virgin olive oil

£13.95

DIAVOLA

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

£13.95

TAORMINA 

Tomato sauce, aubergine, cherry tomatoes, wild rocket, burrata, shavings of parmesan, fresh basil, extra virgin olive oil

£14.50

SALSICCIA E FRIARIELLI **add fresh chilli £1.00**

Smoked mozzarella, friarielli (wild neapolitan broccoli), pork sausage, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

£14.95

CONTADINA 

Tomato sauce, mozzarella, aubergine, courgettes, peppers, parmesan, fresh basil, extra virgin olive oil.

£13.50

CALABRIA

Tomato sauce, mozzarella, aubergine, pork sausage, n'duja (spicy pork sausage), parmesan, fresh basil, extra virgin olive oil.

£14.95

DOLCE VITA

Smoked mozzarella, truffle cream, pork sausage, mushrooms, parmesan, fresh basil, truffle oil, no tomato sauce.

£16.50

BUFALINA 

Tomato sauce, buffalo mozzarella, parmesan, fresh basil, extra virgin olive oil.

£13.95

AVEZZANO **add truffle oil £1.95**

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

£14.95

PARMA

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

£15.95

ROMAGNA BELLA

Mozzarella, pistachio pesto, mortadella, stracciatella (burrata heart), crushed pistachio, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

£15.95

CALZONE NAPOLETANO

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

£14.95

BRACCIO DI FERRO 

Mozzarella, caramelised onions, spinach, goat cheese, parmesan, fresh basil, extra virgin olive oil, no tomato sauce.

£13.50

Pizza Extras

GARLIC, BLACK OLIVES, CAPERS, FRESH CHILLI, TOMATO SAUCE, RED ONION.

£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, SPANISH SALAMI, HONEY, NUTELLA, WALNUTS, PESTO, PISTACHIO PESTO, SPINACH, GOAT CHEESE, CARAMELISED ONION, ROASTED POTATOES, SPICY HONEY, PEPPERONI.

£1.95

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

£3.50



Desserts

TIRAMISÙ £6.50

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.

BABÀ £6.50

Traditional neapolitan dessert made with soft, fluffy cake-like pastry, soaked with rum liqueur.

DELIZIA AL LIMONE £6.95

Sponge cake filled and coated with lemon custard.

NUTELLA PIZZA £10.00

Focaccia pizza topped with nutella and crushed pistachios.

CANNOLO £6.50

Typical sicilian dessert consisting of a crisp pastry tube filled with sweetened ricotta and covered with chocolate chips.

AFFOGATO £5.50

A scoop of vanilla gelato with an espresso shot.

GELATO £2.95 £4.50 £5.50

Vanilla, chocolate, strawberry.

1 scoop 2 scoop

3 scoop

COFFEES

ENGLISH BREAKFAST TEA	£2.00
ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.50
MACCHIATO	£2.50
DOUBLE MACCHIATO	£3.00
LATTE	£3.00
CAPPUCCINO	£3.00
FLAT WHITE	£3.00
AMERICANO	£3.00



Soft Drinks

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

Draught beer N'artigiana	Pint £6.95	½ Pint £3.95
Ichnusa 330ml	£4.95	BEERS
Peroni 330ml	£4.50	
Moretti 330ml	£4.75	
Peroni Nastro Azzurro 0% alcohol 330ml	£3.50	
Peroni Nastro Azzurro Gluten Free 330ml	£5.50	

Digestives (40ml)

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

Cocktails

APEROL SPRITZ £8.50

Aperol, Prosecco, Soda.

CAMPARI SPRITZ £8.50

Campari, Prosecco, Soda.

GIN & TONIC £8.50

Gin, Tonic water.

NEGRONI £8.50

Gin, Martini Rosso, Campari.

NEGRONI SBAGLIATO £8.50

Prosecco, Campari, Martini Rosso.

Sparkling Wines

GLASS
175 ML.



BOTTLE
750 ML.

Prosecco "il Fresco"

Brut DOC Treviso Villa Sandi

Fruity aromas with hints of ripe golden apple, pear and flowery notes of acacia.

£7.95 £30

Prosecco Rosè "il Fresco"

Brut Millesimato DOC Villa Sandi

The aromatic freshness offers a bouquet of red fruits and floral scents in particular notes of pomegranate and rose.

£34

White Wines

Pinot Grigio San Marco Friuli DOC

Aromas of green apple and white flowers refreshing with flavours of citrus fruits and a touch of minerality.

£6.95 £27

Grecanico DOC Sicilia Roccamora

Golden apples with subtle undertones of citrus fruits with a floral finish.

£7.50 £30

Verdicchio dei Castelli di Jesi

DOC "Il Borgo" Piersanti

Rich straw yellow with an ample and complex nose, immediate impact of ripe fruit. Warm, elegant, intense and persistent, ripe fruit notes.

£34

Gavi di Gavi DOCG "Conte Alari"

Bright yellow colour, delicate bouquet of dried pineapple and peach. Full and rich in flavour, mineral and refreshing.

£36

Red Wines

Sangiovese Rosso Puglia Roccamora

IGT - Delicate flavour with cherry fruit, soft spice and tomato leaf character.

£6.95 £27

Nero d'Avola Sicilia DOC Grottarossa

Deep red with violet reflexes. Complex bouquet of savoury fruit, spice and smokiness on the nose.

£7.50 £29

Montepulciano d'Abruzzo DOC Farina

Ruby red wine, full bodied with armonic and velvety taste.

£31

Primitivo IGT Salento Villa Mottura

Aromas of cherry, blackberry and raspberry. Smooth with a long, persistent, aromatic finish.

£34

Chianti Antiche Vie

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.

£36

Rose Wine

Il Rosato "Gemini" Sicilia Roccamena

Bursting with red fruit aromas-tunes of wild strawberries, watermelon and citrus peel. DOC.

£6.95 £27