

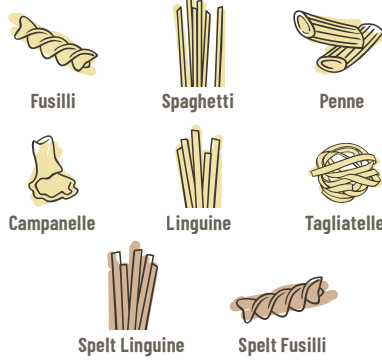
HANDMADE FRESH PASTA

AGLIO E OLIO  WHEN ORDERED WITHOUT CHEESE	7.99
garlic, chilli, parsley, Italian hard cheese	
ARRABBIATA  WHEN ORDERED WITHOUT CHEESE	9.35
tomato sauce, garlic, onions, chilli, Italian hard cheese	
GAMBERETTI E SPINACI	12.75
king prawns, onions, cream, Italian hard cheese, nutmeg, fresh spinach, cherry tomatoes, basil pesto	
BOLOGNESE	11.45
our classic beef sauce, onions, carrots, cherry tomatoes, tomato sauce, Italian hard cheese	
COGNAC	13.15
bacon, chicken, onions, spring onions, garlic, cognac, tomato sauce, cream, peas, Italian hard cheese	
CHICKEN ALFREDO	11.75
chicken, mushrooms, balsamic onions, garlic, cream, Italian hard cheese, egg yolk, nutmeg	
CREMA DI FUNGHI 	10.25
 WHEN ORDERED WITH SOY CREAM mushrooms, balsamic onions, garlic oil, white wine, cream, butter, nutmeg, parsley, Italian hard cheese	
CARBONARA	11.45
bacon, onions, cream, Italian hard cheese, egg yolk, parsley	
FILETTO DI MANZO E RUCOLA	12.95
beef fillet, rosemary, chilli, mushrooms, zucchini, carrots, balsamic onions, white wine, rocket, Italian hard cheese	
PESTO BASILICO 	10.45
roasted pine nuts, our homemade basil pesto, Italian hard cheese	
POMODORO E MOZZARELLA 	10.75
tomato sauce, balsamic onions, cherry tomatoes, mozzarella, Italian hard cheese	
GAMBERETTI	12.75
king prawns, cherry tomatoes, spring onions, tomato sauce, chilli, rosemary, lemon	
POLLO PICCANTE	11.75
chicken, pak choi, bell pepper, chili-orange sauce	

Add Extra
Chicken +2.75
King Prawns +3.00
Fillet Beef +3.25

RISOTTO FUNGHI  **11.35**
 WHEN ORDERED WITH SOY CREAM
mushrooms, rosemary, balsamic onions, garlic oil, white wine, vegetable broth, cream, butter, Italian hard cheese, nutmeg, parsley
with Chicken 13.95 | with Fillet Beef 14.50
with King Prawns 14.25

CHOOSE YOUR FAVOURITE PASTA
We make our own fresh pasta here every single day using premium durum wheat semolina and fresh water for a high protein pasta



VAPIANO®

LIFE AL DENTE

WELCOME!

We make our own handmade pasta here every single day, as well as our own sauces, dressings and dolci.

Simply Scan the QR code at your table and our talented chefs will cook your pasta in our open kitchen exactly as you like it.

Extra chilli? Sure.
No garlic? No problem.

We also have click & collect, takeaway and you can find us on Deliveroo.


SIMPLY SCAN TO ORDER YOUR FAVE NOW



PIZZA all our pizzas are available with vegan cheese +1.00

GARLIC BREAD 	5.50
drizzled with fresh garlic oil	
GARLIC BREAD WITH CHEESE 	6.45
mozzarella and drizzled with fresh garlic oil	
MARINARA 	8.95
tomato sauce, fresh garlic, oregano (no cheese)	
MARGHERITA 	9.75
tomato sauce, mozzarella	
PROSCIUTTO E FUNGHI	11.75
ham, mushrooms, tomato sauce, mozzarella	
SALAME	11.35
salami, tomato sauce, mozzarella	
FUNGHI 	10.75
mushrooms, tomato sauce, mozzarella	
BARBECUE CHICKEN	12.65
chicken, barbecue sauce, red onions, smoked cheese, tomato sauce, mozzarella	
DIABOLO	12.65
spicy Italian sausage, peppers, jalapeno, red onions, tomato sauce, mozzarella	
CHICKEN SPEZIATO	12.65
chicken, peppers, red onion, chilli flakes, jalapeno, tomato sauce, mozzarella	
CALZONE	13.85
ham, spicy Italian sausage, mushrooms, tomato sauce, mozzarella	
VERDURE 	10.75
roasted vegetables, red onion, tomato sauce, mozzarella	

SOUP

TOMATO SOUP  SMALL 4.35 REGULAR 5.95
with our homemade ciabatta croutons or Italian hard cheese

LASAGNE

CLASSIC LASAGNE **12.85**
beef Bolognese, bechamel sauce

INSALATA

INSALATA MISTA PICCOLA 	5.99
mixed leaf salad, cherry tomatoes, grated carrot	
INSALATA CAPRESE	9.50
cherry tomatoes, buffalo mozzarella, basil, rocket	
INSALATA CESARE <small>SMALL 10.25 REGULAR 12.95</small>	12.95
grilled chicken, cos lettuce, homemade croutons, Italian hard cheese	
INSALATA REEF'N BEEF	12.95
grilled fillet of beef and king prawns, grilled vegetables, cherry tomatoes, spring onions, mixed leaves, Italian hard cheese	
INSALATA MISTA DELLA CASA	8.95
 WHEN ORDERED WITHOUT CHEESE our large mixed salad	

DOLCI

BACIO	MINI 3.25
chocolate and hazelnut blended on a biscuit base, topped with chopped hazelnuts	
CIOCCOLATA BIANCA	MINI 3.25
a blend of white chocolate and cream on a biscuit base, topped with salted caramel sauce	
TIRAMISÙ DELLA CASA	MINI 3.25
Italian dessert of coffee and liqueur with a blend of mascarpone, cream and cacao	
CREMA DI FRAGOLA	MINI 3.25
mascarpone cream with fresh strawberries	

COFFEE & TEA All available with oat milk

TEA	2.65
ESPRESSO	2.35
ESPRESSO DOUBLE	2.70
CAPPUCCINO	2.95
LATTE	2.95
FLAT WHITE	3.30
AMERICANO	2.45
HOT CHOCOLATE	2.95
EXTRA SHOT OF COFFEE	0.35
OAT MILK	0.20

WATER, SOFT DRINKS & JUICES

COKE, SPRITE	2.95
DIET COKE, COKE ZERO	2.85
APPLETISER	2.85
FROBISHIERS JUICES <small>Orange, Apple</small>	2.90
VAPIANO ICE TEA <small>Peach Vanilla, Pomegranate, Elderflower & Mint</small>	4.55
SAN PELLEGRINO WATER <small>Sparkling</small>	small 2.70 large 4.70
ACQUA PANNA <small>Still</small>	small 2.70 large 4.70

DRAUGHT BEER & CIDER

	HALF PINT	PINT
LISA, PREMIUM ITALIAN LAGER 4.6%	2.95	5.85
AMSTEL 4.1%	2.75	5.50
REKORDERLIG DRY APPLE 5.0%	2.75	5.45

BOTTLED BEER & CIDER

MORETTI 4.6% 330ml	4.30
PERONI LIBERA 0.0% 330ml	3.45
SAVANNA DRY 5.0% 330ml <small>Refreshing, sparkling cider</small>	3.95

COCKTAILS

 APEROL SPRITZ <small>Prosecco, Aperol, soda water, fresh orange slice</small>	6.35
 CLASSIC MOJITO <small>Havana Club 3, soda water, brown sugar, fresh lime, fresh mint over crushed ice</small>	7.95
 GIN BRAMBLE <small>Gordon's Gin, Chambord, lime, grapefruit juice, sugar syrup, fresh orange slice</small>	6.95
 STRAWBERRY BELLINI <small>Prosecco with fresh strawberry puree</small>	6.35
 MARTINI ROYALE <small>Martini Bianco, Prosecco, fresh lime, mint</small>	6.35
 VIRGIN MOJITO <small>NO ALCOHOL Soda water, squeezed limes, brown sugar, fresh mint over crushed ice</small>	4.95
 VIRGIN COLADA <small>NO ALCOHOL Coconut cream, pineapple juice, fresh lime over crushed ice</small>	5.25

WHITE

PINOT GRIGIO	175ml	250ml	Bottle
GPG GARGANEGA , 12.5%, Italy ✓	5.25	6.35	17.65
<small>A blend of Pinot Grigio - delicious, light and fruity. A perfect aperitif while you decide what to drink next.</small>			
SAUVIGNON BLANC			
SUN AND AIR , 12%, South Africa	6.25	7.50	22.75
<small>Sunshine in a bottle. Lots of tropical fruits and freshly cut grass, transporting you to the high altitude mountains of South Africa. As the South Africans would say it's heerlike (delicious).</small>			
THE CLOUD FACTORY , 12.5%, New Zealand	7.35	9.25	27.45
<small>New Zealand make some of the best Sauvignon Blanc wines and this is the perfect example why. Savour that first taste.</small>			

PECORINO

AMODO PECORINO , 12%, Italy	6.15	7.45	22.50
<small>Crisp, fruity and floral. Great for sharing with friends, so good you may even forget to order your food!</small>			

ROSÉ

PINOT GRIGIO ROSÉ	175ml	250ml	Bottle
PIATTINI , 12.5%, Italy ✓	5.35	6.75	19.95
<small>The fleeting freshness of morning sunshine on terracotta tiles captured in a bottle.</small>			

FIZZ

PROSECCO	125ml	Bottle	
IMPERATIVO PROSECCO, EXTRA DRY	5.75	24.95	
<small>11%, Italy ✓ A classic prosecco, clink glasses and enjoy - Salut!</small>			

RED

SANGIOVESE	175ml	250ml	Bottle
PONTEBELLO SANGIOVESE , 12.5%, Italy	5.25	6.35	17.65
<small>Fresh cherry flavours make this an exceptional value wine to drink while chatting nineteen to the dozen.</small>			
ANCORA			
MONTEPULCIANO D'ABRUZZO , 13%, Italy ✓	5.45	6.75	19.45
<small>"Montepulciano d'Abruzzo", you cannot help but say it in a gorgeous Italian accent. The wine is medium bodied, spicy with aromas of juicy plums - simply delicious.</small>			

MERLOT

MUCHO MÁS , 13%, Chile ✓	5.85	7.15	20.25
<small>Mucho appealing. Plum, blackcurrant and maybe cranberry aromas burst from the glass. Easy drinking Merlot offering great value for money.</small>			

MALBEC

LE COQ PERDU MALBEC , 13%, France ✓	6.65	7.85	22.65
<small>French by design, Argentinian in flavour. An absolutely gorgeous wine.</small>			

125ml wine glasses available on request

VAPIANO | kids

Meal and drink for £6.95 please ask for a kids menu

 Vegetarian  Vegan

Please note our handmade pasta is egg free. We advise that if you have any food allergies or intolerances, please speak to our manager or ask our host for the dietary guide.