Fresh and always just the way you like them. Our salads with homemade dressings and a large choice of extras.

INSALATA MIST	A PICCOLA	4.75
mixed leaf salad,	cherry tomatoes, grated carrot	
INSALATA MIST our large mixed s		6.95
INSALATA CESA	\RE	regular 7.75 grande 9.95
grilled chicken, c	os lettuce, croutons, Grana Pad	lano D.O.P.
without chicken		regular 4.95 grande 7.25
STRAWBERRY S	SPINACH SALAD	7.25
fresh spinach, stra raspberry-maple	awberries, goats' cheese, red on dressing	nions, pine nuts,
INSALATA NIÇO	ISE	8.75
,	d leaf salad, onions, egg, cherry	y tomatoes, green beans,
INSALATA REEF	-'N BEEF	regular <b>8.75</b>
	ef and king prawns, grilled veg spring onions, mixed leaves, G	
	DRESSINGS DELLA	CASA
Balsamico	Nicoise	Rucola

	Balsamico	Nicoise	
I	Raspberry-maple	Cesare	

All our dressings are made in house daily.

## EXTRAS FOR YOUR SALADS

Feta	+2.75	Prawns	+3.00
Tuna	+2.00	Goat cheese	+2.50
Chicken breast	+2.75	Beef fillet	+3.00

# SOUP

Our homemade soups: perfect before pasta, with a salad or served with a crispy bruschetta.

SOUP	small <b>3.25</b>
homemade tomato soup with our homemade	regular <b>4.75</b>
ciabatta croutons or Grana Padano D.O.P.	
SOUP OF THE SEASON	

### please see display by salad for soup and price

# EVERYTHING. JUST THE WAY I LIKE IT.

Would you like to add special touches to your favourite dish? Add Chicken to your carbonara? Fillet beef to your pomodoro? Extra ricotta on your pizza? Simply ask your chef.

\*All extras are charged for

# DOLCI

Irresistible and homemade.

# SEE OUR SELECTION AT THE BAR

PANNA COTTA	mini <b>2.50</b>		
a blend of vanilla and cream topped CIOCCOLATA BIANCA	regular <b>4.95</b>	-	
a blend of white chocolate and crea topped with salted caramel sauce an			
BACIO	4.95	. 1	
chocolate and hazelnut blended on topped with chopped hazelnuts			
DEATH BY CHOCOLATE		4.95	
Italian style chocolate cake		(	t
BAKED CHEESECAKE our classic lemon and vanilla chees served with strawberry sauce	4.95	};	
TIRAMISÙ DELLA CASA	mini <b>2.50</b>		
Italian dessert of coffee and liqueur cream and cocoa	regular <b>4.95</b>		
CIOCCOLATA FORESTA NERA	4.95		
layers of white, milk and dark choc Italian sponge fingers topped with		1	
CREMA DI FRAGOLA	mini <b>2.50</b>	i	
mascarpone cream with fresh straw	vberries	regular <b>4.95</b>	
VAPIANO ICE CREAM		2.95	
Strawberries & Cream	Cookies & Cream		
Green Tea Coconut Fudge	Dark Chocolate		;
VAPIANO SORBET		2.95	Ì
Lemon	Raspberry		1



Our kids meals are for all children up to the age of ten.

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Kids Pasta Pomodoro, Bolognese or Classic, served with Grana Padano D.O.P. and a little bit of butter – even with our special airplane-shaped pasta. Or we have Kids Pizza Margherita, Salame or Prosciutto e Funghi. All Kids Meals 5.25 each.

# VAPIANO KOS

Please note that Grana Padano and therefore Pesto are not suitable for vegetarians. ALLERGIES: There is a small possibility that nut traces may be found in any menu item. We advise you to talk to our manager if you have any food allergies or intolerances.



Please order direct from our chefs, who will cook your meal exactly as you like it, right in front of you. You'll then tap your card on the till, and simply pay on the way out.

## BRUSCHETTA

two pieces of toasted ci garlic, basil, olive oil **INSALATA CAPRESE** 

cherry tomatoes, buffal PIATTO ANTIPASTI

prosciutto tipo Parma, pesto, Grana Padano D

CARPACCIO finely sliced beef fillet,

Grana Padano D.O.P.

Chi va piano, va sano e va Contano

## Welcome to Vapiano!

# **ANTIPASTI**

For sharing, enjoying, with wine or simply to accompany your favourite pasta. Our antipasti. Authentically Italian, and always prepared with passion!

	0.85	
iabatta bread, marinated tomatoes,	3.75	
lo mozzarella, basil, rocket	6.95	1
salami, chorizo, roasted vegetables, D.O.P., buffalo mozzarella, bruschetta	regular <b>8.50</b> grande <b>11.25</b>	
cipriani sauce, mushrooms, rocket,	10.25	

Our pasta is freshly made here daily. Our ingredients: water and durum wheat semolina. We also use wholemeal spelt flour.

VEGETARIANO	
AGLIO E OLIO	6.95
garlic, chilli, parsley, olive oil ARRABBIATA	7.45
tomato sauce, garlic, onions, chilli	7.45
POMODORO	8.50
tomato sauce, onions, mozzarella	
CREMA DI FUNGHI	7.95
button and oyster mushrooms, onions, cream, white wine	
SALVIA	7.95
feta cheese, sage, sun-dried tomatoes, garlic, olive oil	
VERDURE	
PESTO ROSSO	8.25
cherry tomatoes, tomato pesto, ricotta cheese, pine nuts PESTO BASILICO	7.95
basil pesto, olive oil, pine nuts	7.75
RUCOLA RAVIOLI	9.50
ravioli with rocket, ricotta cheese filling, butter, onions, pine nuts	
DAL MARE	
GRANCHI DI FIUME	10.50
crayfish, fresh vegetables, lobster sauce	
GAMBERETTI	10.50
king prawns, tomatoes, spring onion, tomato sauce, fresh lemon	
SALMON CARBONARA	10.95
smoked salmon, onions, egg, cream	40 50
GAMBERETTI E SPINACI king prawns, basil pesto, cherry tomatoes, onions, spinach, cream	10.50
SALMONE	10.45
salmon fillet, crème fraiche, cream, cherry tomatoes, white wine, rocket	10140
CON CARNE	
BOLOGNESE	8.95
our classic beef sauce with carrots, onions	
POLLO PICCANTE	9.50
chicken breast, orange-chilli sauce, pak choi, peppers	
CARBONARA bacon, onions, egg, cream	8.95
CHICKEN ALFREDO	9.50
chicken breast, mushrooms, onions, cream, egg, Grana Padano D.O.P.	7.00
FILETTO DI MANZO E RUCOLA	10.50
beef fillet, mushrooms, fresh vegetables, white wine, onions, rocket	
COGNAC	10.95
chicken breast, bacon, peas, garlic, cream, tomato sauce, cognac, white and spring onions	
SALSICCIA CON FICHI	10.50
spicy Italian sausage, onions, fresh figs, tomato sauce	
RAVIOLI CON CARNE	9.50
ravioli with bolognese filling, white and spring onions, tomato sauce	
ESTIVA	9.50
chicken breast, ginger, chilli, mint, rocket, sun-dried tomatoes, cherry tomatoes	
SALAMI E RICOTTA CON RUCOLA	9.25
salami, ricotta cheese, pine nuts, onions, butter, white wine, rocket	/120
ONLY IN COMBINATION WITH A MAIN DISH	
INSALATA MINI Ministration and the desentence	0.00

# RISOTTO

We help a small grain to make it big. An Italian cuisine classic – in two irresistible varieties.

			9.25	
<b>RISOTTO FUNGHI</b> oyster and button mushrooms, onions, cream, Grana Padano D.O.P.				
and a splash of white wine <b>RISOTTO GAMBERETTI E F</b> king prawns, onions, tomato sa a splash of white wine and Gra	auce, fre	sh basil pesto,	10.95	
	:X1	RAS		
Create your very own	n favo	urite dish with our extr	as.	
EXTRAS FOR YOUR	R PAST	TA DISHES AND RISOTTO		
		Beef fillet	+ 3.00	
Chicken breast + 2	.75	Prawns	+ 3.00	
EXTRA	s for	YOUR PIZZA		
Prawns + 3	.00 l	BBQ Chicken	+ 2.75	
ADDITIONAL EX	(TRAS	FOR PASTA & PIZZA		in the second
Mushrooms, Sun-dried tomatoes	, Fresh I	Fig, Basil Pesto	+ 1.00	
		N K S		
Flease	orae	r at the bar.		-
(0	FFEE /	AND TEA		
	m <b>2.25</b>		2.75	
ESPRESSO ESPRESSO DOUBLE	1.95	EXTRA SHOT OF COFFEE AMERICANO	0.30 2.25	
CAPPUCCINO	2.25	HOT CHOCOLATE	2.25	ļ.
		nu available at the bar		
WATER, S	OFT D	RINKS & JUICES		
COKE, DIET COKE,		VAPIANO ICED TEA	3.95	
COKE ZERO, SPRITE		SAN PELLEGRINO	2.55	l.
FENTIMANS GINGER BEEF		Aranciata, Limonata		
FROBISHIERS JUICES		11 O OF 1	je <b>4.00</b>	to a second
BEER DRAUGHT				
PERONI HALF PINT		BECKS PINT	4.95	
PERONI PINT	5.60		2.95	
BECKS HALF PINT		ERDINGER PINT	5.60	
BOTTLED BEER & CYDER				
MEANTIME LONDON ASPALL CYDER		PERONI ESTRELLA	3.95	
			3.85	
APEROL SPRITZ	UNG I 5.25	DRINKS CAMPARI ORANGE	4.50	1
Prosecco, Aperol, soda water	5.20	Campari, orange juice	÷.JU	
MILANO-TORINO	4.50		5.25	
Campari, Martini, soda water MARTINI ROYALE	4.95	Prosecco, strawberry puree		
Martini bianco, prosecco, lime				1

GARLIC BREAD GARLIC BREAD WITH CHEESE

MARGHERITA

VERDURE FUNGHI

RUCOLA

PESTO CON SPINACI

CAPRESE

FIORENTINA

tomato sauce, mozzarella add in anchovies

DELL'ALPE sun-dried tomatoes, figs, rocket, mozzarella

### TONNO

tuna, red onions, tomato sauce, mozzarella

**GAMBERETTI E RUCOLA** 

### SALAME

salami, tomato sauce, mozzarella **CRUDO E FICHI** 

**BARBECUE CHICKEN** 

tomato sauce, mozzarella

CALZONE

**PROSCIUTTO E FUNGHI** 

CAPRICCIOSA

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CARNE
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lemon, tomato sauce, mozzarella

## TOSCANA

tomato sauce, mozzarella

## TROPICALE

DIAVOLO

PERLA buffalo mozzarella ball, rocket, cherry tomatoes

**INSALATA MINI** Mixed leaf salad, radish, cherry tomatoes

2.00

## Of course we make our pizza dough every day, using yeast, flour, water and a little bit of vegetable oil and salt. 3.25 our home-made pizza dough drizzled with fresh garlic oil 3.95 **VEGETARIANO** 7.45 tomato sauce, mozzarella 8.50 roasted vegetables, mushrooms, tomato sauce, mozzarella 7.95 mushrooms, tomato sauce, mozzarella VERDURE 8.50 rocket, Grana Padano D.O.P., tomato sauce, mozzarella 7.75 fresh spinach, pesto cream sauce, marinated tomatoes, mozzarella 8.95 fresh tomatoes, tomato sauce, basil, buffalo mozzarella 8.95 spinach, egg, black olives, garlic oil, Grana Padano D.O.P., +2.00 10.50 white pizza base with gorgonzola, Grana Padano D.O.P., smoked cheese, DAL MARE 8.95 10.75 king prawns, rocket, olives, fresh lemon, tomato sauce, mozzarella CON CARNE 7.95 10.25 prosciutto tipo Parma, fresh figs, honey, tomato sauce, mozzarella 10.25 chicken breast, barbeque sauce, red onions, smoked cheese, 10.50 ham, spicy Italian sausage, mushrooms, tomato sauce, mozzarella 8.95 ham, mushrooms, tomato sauce, mozzarella 9.95 ham, mushrooms, artichokes, olives, tomato sauce, mozzarella 10.95 chicken breast, chorizo, peppers, red onion, ricotta, smoked paprika, 9.95 spicy Italian sausage, pesto marinated olives, tomatoes, fresh herbs, 8.95 ham, pineapple, tomato sauce, mozzarella 9.95 spicy Italian sausage, peppers, red onions, tomato sauce, mozzarella 10.25 shell-shaped open pizza, baked, then filled with prosciutto tipo parma,



### WHITE WINE

175MI

GLASS

5.35

6.25

6.35

6.95

6.85

SPARKLING WINE

250ML

GLASS

RAPEL. CHILE

a very appealing drop

6.85

7.65

8.25

and heady tropical fruit

8.95

ADOBE GEWÜRZTRAMINER,

floral aroma and refreshing finish

**TUFFOLO GAVI DOCG, ITALY** 

with intense citrus fruit flavours

BOTTLE

A beautifully floral and exotic wine, enticing

19.50

CASTEL FIRMIAN, PINOT GRIGIO, ITALY

Very clean and nicely balanced with a gentle

21.85

A fantastic example of Gavi, light floral aromas

22.85

CLOUD FACTORY SAUVIGNON BLANC.

25.95

WHITE RABBIT RIESLING, GERMANY

With grassy and herbs notes, this is a beautifully

MARLBOROUGH. NEW ZEALAND

Classic kiwi Sauvignon, a magnificent

combination of lip smacking citrus

perfume and a slight sweetness make this

175MI 250MI GLASS GLASS BOTTLE

#### GPG GARGANEGA PINOT GRIGIO, VENETO, ITALY

A traditional Italian thirst quencher! Crisp, fresh and light, the perfect after work sipper 4.35 5.65 15.25

#### ARALDICA PIEMONTE CHARDONNAY, ITALY

Modern, crisp and fresh style of unoaked Chardonnay from a progressive producer 4.65 5.85 16 75

#### MONTE SCHIAVO VERDICCHIO CLASSICO, MARCHE, ITALY

A true Italian classic, can be savoured with a wide range of dishes

5.25 6.65 18.95

#### TERRE DEL NOCE, PINOT GRIGIO DELLE DOLOMITI, ITALY

Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish

5.25 6.65 18.95

#### SAN ABELLO, SAUVIGNON BLANC, CHILE

Cool and crisp with hints of green apples and gooseberries, super ripe and refreshing 5.25 6.65 19.25

#### 125MI GLASS BOTTLE

#### MIRABELLO PINOT GRIGIO ROSÉ SPUMANTE, VENETO, ITALY

This fun and fresh pink sparkler is made to please, summertime in a glass! 4.50 22.50

#### LUNETTA PROSECCO SPUMANTE, VENETO, ITALY

Deliciously lemony, not too dry, exceedingly drinkable 4.75 24.50

125ML WINES AVAILABLE ON REQUEST

# /APIANO

125MI GLASS BOTTI F

### DOMENICO DE BERTIOL PROSECCO DI VALDOBBIADENE, ITALY

Quite simply the most delicious prosecco you'll ever taste. You have to taste it to believe it!



# VINO

RED WINE

175MI 250MI GLASS GLASS BOTTLE

### IL BANCHETTO ROSSO, ITALY

A floral and fruity bouquet with hints of cherry, bursting with wild berry flavours 4.35 5.60 15.25

#### ANCORA MONTEPULCIANO D'ABRUZZO, ITALY

A soft and well balanced wine, recommended with spicy Italian sausage 4.65 5.85 16.75

#### MONTEVISTA MERLOT, MAULE VALLEY, CHILE

Very classy Chilean merlot, very more-ish, ripe and plumy. Perfect with meaty pizza 4.95 6.25 17.75

### THE PADDOCK SHIRAZ, AUSTRALIA

This is a great example of an easy drinking, full bodied red made from the Shiraz grape. It's got lots of rich plummy and red berry aromas and flavours along with a bit of spice and pepper 5.25 6.65 1975

#### GABLE VIEW, CABERNET SAUVIGNON, SOUTH AFRICA

A consistently good wine from the 'King of grape variety' This is full bodied with soft black fruit flavours 5.25 19.75

6.65



#### MIRABELLO PINOT GRIGIO ROSÉ. VENETO, ITALY

Fruity and refreshing, best served ice-cold with olives and antipasti nibbles 4.65 5.85 16.75

**BOWL OF MARINATED OLIVES** 

2.00

/APIANO

125ML WINES AVAILABLE ON REQUEST



#### **TESORO DE LOS ANDES MALBEC** BONARDA, MENDOZA, ARGENTINA

A real treat, generous fruit is followed by a silky smooth finish, great with food or to enjoy on its own!

5.25 6.65 19.50

### **DIAVOLETTO SANGIOVESE** DI TOSCANA, ITALY

You can really taste the Tuscan sun in this wine, juicy and sweet fruit flavours are complimented by a rich, spicy finish 5.65 7.95 21.25

#### THE BIG TOP 'OLD VINE' ZINFANDEL, CALIFORNIA

Big and bold yet silky smooth, try this wine with spicy, flavourful dishes 6.85 8.95 25 75

## **VILLA BELVEDERE AMARONE**

DELLA VALPOLICELLA, ITALY Well balanced and elegant with a lingering aftertaste of toasted almonds 8 25 9 85 28 95

# ROSÉ WINE

175MI 250ML GLASS GLASS BOTTLE

#### **BURLESQUE WHITE** ZINFANDEL ROSÉ, USA

A major crowd pleaser from the USA. This delicious, semi-sweet style is packed to the brim with ripe strawberry notes 5.65 7.75 21.25

VAPIANO.CO.UK

5.25

29.75

balanced and perfectly refreshing wine 8.95 25.75