

LIGHT BITES AND COLD APPETISERS

TUSCAN OLIVES (V)	5
Pitted & Marinated With Our Special Seasoning, House Bread Served With Olive Oil And Balsamic Vinegar	
PRAWN & DILL COCKTAIL	6
Baby Prawns, Iceberg Lettuce, Fresh Dill & Drizzled with our Special Dressing	
CLASSIC BRUSCHETTA	5
Vine Tomatoes, Red Onion, Basil, Rocket And Olive Oil On Ciabatta Toast	
VESPA DELI SHARER (Min 2 People)	16
Selection of House Cured Meats, Cheese Olives Herbs & House Bread	

BAKERY

BREAD BASKET (V)	5
Served with Garlic Butter and Extra Virgin Olive Oil	
GARLIC BREADS	
Oval Shaped Garlic Flatbreads Baked With Choice Of	
- Garlic & Parsley Butter	6
- Mozzarella With Garlic & Parsley Butter	7
- Garlic Butter & Rich Tomato	7

STARTERS

CALAMARI	7
Deep Fried Squid Rings Flavoured With Paprika, Tartar Dip	
GAMBERI	10
King Prawns Sautéed in Tomato, Garlic & Chilli	
MEATBALLS	8
Beef Meatballs with Fragrant Napoli Sauce Topped with Fresh Basil	
MOULES DIAVLA	9
Sautéed Mussels With Fresh Chilli, Tomato & Garlic	
VESPA SOUP OF THE MOMENT	6
Please Ask Your Server For Details	
THE SKINS (V)	6
Classically Deep Fried Potato Skins With Garlic Mayo	
CROQUETTES (V)	7
Bechamel, Porcini Mushroom, Parmesan Shavings, Garlic Mayo,	
STEAK & CHEESE SPRING ROLLS (V)	8
Green Pepper, Onion, Ketchup and Mustard	
KOREAN FRIED CHICKEN	7
Sweet Chilli, Sesame Seeds, Green Onion And Chilli	
HALLOUMI FRIES	8
Yoghurt and Mint Dressing, Sriracha, Micro Coriander	
GOATS CHEESE	8
Panko breadcrumbed, Red Onion Relish, Rocket Salad	

THE STEAK ROOM	
High Grade Beef aged for a minimum of 28 days All Steaks served with Crisp Watercress & Chunky Chips All Weights are approximate	
VESPA AL GRANDE TOMAHAWK 1KG	55
<i>The Ultimate Vespa Experience</i>	
CHATEAUBRIAND 500g	39
<i>Perfect Sharing Beef Tenderloin</i>	
COTE DE BEOUF 500g	31
<i>Bone In Rib Steak</i>	
T BONE 450g	30
<i>Fillet & Sirloin Combined On The Bone</i>	
FILLET 227g	28
<i>The Most Tender Cut</i>	
RIBEYE 285g	25
<i>The Flavoursome Part Of The Rib Cut</i>	
SIRLOIN 285g	22
<i>Delicate Flavour With A Firmer Textured Cut</i>	
VESPA SURF & TURF	38
<i>227g Fillet, King Prawns & Mussels</i>	
ADD 2 KING PRAWN 7	
LOBSTER TAIL 19	
NDUJA FRIED EGG 3	
STEAK SAUCES 3	
<i>Diane/Red Wine & Rosemary Jus/Peppercorn Garlic Butter/Dolcelatte/Truffle Cream & Mushroom</i>	

STEAKHOUSE SPECIALS

WAGYU BURGER	14
Red Onion Relish, American Steakhouse Cheese, Truffle Mayonnaise Oregano Salted Fries	
POLLO FRITTO BURGER	12
Fried Chicken, Sliced American Steakhouse Cheese, Dill Pickles, Shredded Lettuce, Chipotle, Oregano Salted Fries	
SEABASS	18
Wilted Spinach, Double Cream, Herbs De Provence, Parsley & Garlic Baby Potatoes	
CAESAR SALAD	12
Romaine Lettuce, Herb Croutons Dressed with Lemon Juice, Olive Oil, Parmesan Cheese, and Black Pepper with Caesar dressing	
LOADED STEAK FRIES	
ARABBIATTA	12
Spiced Cheese Sauce, Chargrilled Fillet, Aromatic Napoli Green Onion, Green Chilli	
CARBONARA	12
Skin on Fries, Chargrilled Fillet, Carbonara Sauce, Black Pepper, Diced Smoked Bacon, Baconaise	
FRITTE AL PEPERONCINO	11
Spiced Cheese Sauce, Chargrilled Fillet, Jalapenos, Green Onion, Green Chilli, Sriracha and Mayonnaise	

FROM ITALY WITH LOVE

RETRO ROASTED CHICKEN	18
Served with Oregano Salt Fries, choose your style - Arrabiatta/Peppercorn/Diane/Al Crema	
CHARGILLED SALMON	18
Tenderstem Broccoli, Saffron & Cream Dill Sauce, Mashed Potato	
RACK OF LAMB	21
Sitting on a bed of Mash & finished with Rich Italian Meat Gravy *Served Slightly Pink*	
GAMBAS PICANTTE	21
King Prawns with Aromatic Napoli Chilli & Garlic, Saffron Rice	
THE VESPA SKILLET	
The Ultimate Table Theatre, Sliced Onions, Mixed Peppers, Chilli & Tomato	
Fillet Steak 22	
Chicken 18	
King Prawn 19	
Mixed Combo 25	

PASTA & RISOTTO

SPAGHETTI BOLOGNESE	11
Traditional Beef Ragù	
PENNE SALSICCIA NDUJA DIAVOLA	11
Tomato, Chilli, Garlic & Italian Pepperoni, Red Pepper Pearls	
SPAGHETTI FUNGHI CREMA (V)	11
Creamy Mushroom Spinach Sauce, Tenderstem Broccoli	
PENNE POLLO FUNGHI CREMOSI	12
Chicken & Mushroom in a Creamy Tomato Sauce	
TAGLATELLE POLPETTE	12
Prime Beef Meatballs Tossed with Chilli & Aromatic Tomato	
SPAGHETTI CARBONARA	13
Carbonara Sauce with Pancetta, Cracked Black Pepper & Parmesan	
TRADITIONAL LASAGNE	12
Freshly made in-house daily. Layers of Fresh Pasta, Fine Minced Beef Ragù, Béchamel Sauce and Mozzarella Cheese	
PENNE ARRABBIATA (V)	11
A Spicy Aromatic Napoli Sauce finished with Basil Oil, Cherry Tomato & Onions	
SPAGHETTI DI MARE	20
King Prawn and Mussels, Tomato & Cream	
TAGLATELLE FORMAGIO BLU	18
Prime Sliced Steak, sautéed with Mushrooms & Onion, tossed with our Creamy Blue Cheese Sauce	
RISOTTO ZAFFARANO	17
Chicken & Peppers Sautéed with Saffron & Cream	
RISOTTO PORCINI & TRUFFLE (V)	14
Sliced Mushrooms, Sautéed with Porcini Mushrooms & Cream, Finished with Parmesan Shavings	
RISOTTO DI MARE	20
King Prawn, Mussels in a Creamy Saffron & Dill Sauce	

PIZZA

All Pizzas include Special Blend of Mozzarella Cheese, Aromatic Tomato Base & Handcrafted Italian Dough	
STEAK & SLICES	14
Caramelised Red Onion And Green Pepper	
MARGHERITA (V)	10
Fresh Basil	
BOLOGNESE	12
Slow Cooked beef ragu	
PEPPERONI PICCANTE	12
Imported Italian Pepperoni	
CLASSIC KIEV	12
Chargrilled Chicken Strips, Garlic & Parsley	
SALSICCIA DIAVOLA VESPA SPECIALE	16
Italian Pepperoni, & Mixed Bell Peppers, Chilli & Baby Mozzarella	
VERSURA GRIGLIATO (V)	12
Chargrilled Mixed Vegetables with Olives, Rocket & Pesto	
CALZONE POLPETTE	12
Beef Meatballs served with Napoli Dipping Sauce	
NDUJA & HONEY	12
Nduja Sausage Paste With Pepperoni, Green Chilli, Red Pepper Drops With Honey And Chilli Dressing	

DON'T BE AFRAID TO ADD ANY TOPPINGS OR EXTRAS YOU CAN THINK OF! (£2 PER TOPPING)

SIDES

Truffle & Parmesan Chips	5
Skin On Fries	3
Roasted Spring Veg	4
Hand Cut Chips	4
Baked Mac N Cheese	4
Sweet Potato Fries	4
Saffron Rice	3
Beer Battered Onion Rings	3
Tenderstem Broccoli, Asparagus & Garlic	4
Parsley & Garlic Baby Potatoes	4
House Salad	4

DIPS

All 1.5	
Garlic Mayonnaise	
Basil Pesto (N)	
Honey & Chilli	
Truffle Mayonnaise	
Chilli Pepper	
Heinz Ketchup	
Barbecue	
Sweet Chilli	

VIESPA

ITALIAN BAR & STEAKHOUSE

MAIN MENU

