



M I C H E L A N G E L O

Welcoming Venetian SPRITZER Cocktail (Prosecco DOGC, Aperol liqueur, splash soda)

STARTERS

Bruschetta Deluxe (V)

Freshly toasted Italian bread topped with fresh mozzarella and sliced pachino tomatoes, sprinkled with fresh basil.

Caprese di Burrata (Gf)

A twist on a classic – silky, creamier mozzarella, Prosciutto di Parma, rocket leaves.

Gamberi e Capesante (Gf)

Grilled giant scallops and king -prawns resting over a bed of mixed leaves dressed with pink-grapefruit and orange pulp drizzled with a reduction of balsamic vinegar and red chilli mustard.

Arancini di Riso alla Siciliana

Golden orbs of rice filled with mincemeat, tomatoes and mozzarella; when pulled apart, the cheese forms into deliciously molten strands.

Cozze Tarantina

Voluptuously juicy Scottish mussels, sautéed with pachino tomatoes, garlic, white wine, and seasoned with our segret blend of fresh herbs.

MAIN COURSES

Fagottini alla Polpa di Scampi

Crepe pockets overflowing scampi, prawns and crabmeat blended with a velvety cognac sauce, flecked with shallots and courgette.

Tagliolini all' Aglio e Olio Tagliata di Manzo (GF)

Thin pasta ribbons with garlic, chilli and extra virgin olive oil finished with sliced Scotch sirloin served with red chilli mustard.

Risotto Pera e Taleggio (GF) (V)

Stirred through with diced caramelized pears, taleggio cheese, butter, red grapes. Served in a parmesan nest.

Scaloppa di Maiale alle Mele

Pork escallops grilled dressed with a cognac apple sauce, chick peas puree', sliced apple, tower of vegetables and new potatoes.

Involtini di Sogliola (GF)

Filet of fresh sole rolled and filled with baby prawns and asparagus, steamed, and served over a delightful sweet peppers sauce, with a side of vegetables risotto.

Bistecca alla Siciliana (GF)

Topped with sliced fresh figs, smothered in a Pink peppercorn, marsala wine sauce.

Pizza Braccio di ferro (GF)

Splashes of sauce, mozzarella, Spinach, honey roasted ham, ricotta cheese, parmesan shavings.

Pizza Favorita (GF)

The house special - mozzarella, smoked salmon, prawns, capers, cherry tomatoes, caviar, crème fraîche and lemon rind.

Pizza Boscaiola (GF)

The woodsman - tomato sauce, mozzarella, mixed wild mushrooms, rocket, shaved parmesan cheese.

Your own pizza with choice of three toppings (Gf)

DESSERT

INDULGE YOURSELF WITH ONE OF OURS SPECIALLY SELECTED DESSERTS

(V) = Vegetarian

(Gf) = Gluten Free Available

Please note that some of our dishes contain traces of nuts



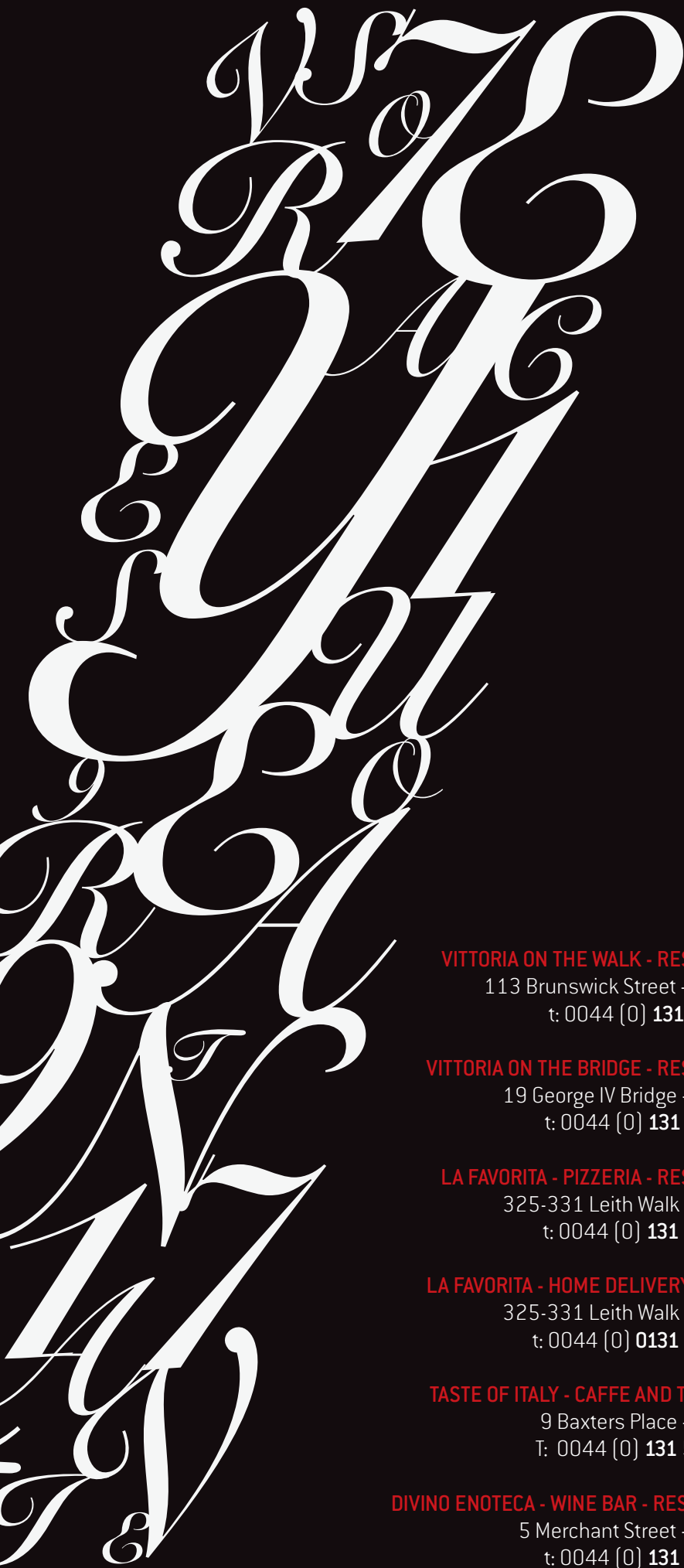
LA FAVORITA

LOG FIRED PIZZERIA + GOURMET PASTA



VITTORIA GROUP

WWW.VITTORIAGROUP.CO.UK



VITTORIA ON THE WALK - RESTAURANT

113 Brunswick Street - EH7 5HR
t: 0044 (0) **131 556 6171**

VITTORIA ON THE BRIDGE - RESTAURANT

19 George IV Bridge - EH1 1EN
t: 0044 (0) **131 225 1740**

LA FAVORITA - PIZZERIA - RESTAURANT

325-331 Leith Walk - EH6 8SA
t: 0044 (0) **131 554 2430**

LA FAVORITA - HOME DELIVERY SERVICE

325-331 Leith Walk - EH6 8SA
t: 0044 (0) **0131 555 5564**

TASTE OF ITALY - CAFFE AND TAKE AWAY

9 Baxters Place - EH1 3AH
T: 0044 (0) **131 557 9998**

DIVINO ENOTECA - WINE BAR - RESTAURANT

5 Merchant Street - EH1 2QD
t: 0044 (0) **131 225 1770**

**RESTAURATEURS
YOU CAN TRUST SINCE 1970**
QUALITY VENUES and AUTHENTIC ITALIAN FOOD