

RESTAURANT WEEK MENU

2 COURSES £25 | 3 COURSES £30

AVAILABLE TUESDAY 3RD MARCH UNTIL SATURDAY 8TH MARCH 2026

OUR MUCH LOVED EARLY BIRD IS ALSO STILL AVAILABLE AT THE USUAL TIMES

STARTERS

Mussels

Fresh Scottish mussels steamed in white wine and tossed in sauce of choice – cream, garlic & pancetta or tomato & chilli and served with a chunk of sourdough to mop up 

Tuscan Bruschetta

Cannelloni bean & Tuscan sausage in a napoli & garlic sauce served on a chunk of toasted sourdough, finished with creamy mascarpone 

Arancini

Deep fried crispy mushroom rice ball served with a creamy blue cheese sauce 

Parfait

Chicken liver parfait, onion jam, almond & apricot granola, toasted sourdough

MAINS

Gnocchi

Gnocchi, slow cooked shredded beef ragu, black garlic, sage crisps, parmesan 

Anchovy

Linguine tossed in a sage, anchovy, & lemon caper butter and finished with crispy pangratatto

Caprese

Linguine tossed in basil pesto, semi dried cherry tomatoes, pine nuts and torn bufala mozzarella  

Risotto

Courgette, basil & lemon risotto with mascarpone & Parmesan  

Pizza Bufala

Tomato base, bufala mozzarella, fresh basil, EVOO  

Pizza Calabria

Tomato, mozzarella, Nduja, pepperoni, red onion, hot honey, parmesan 

DESSERTS

Pistachio Tiramisu

Sponge fingers soaked in espresso and amaretto, layered with a mascarpone cream, pistachio spread and topped with crunchy pistachios 

Tart

Coffee, chocolate & caramel tart, walnuts, mascarpone cream 

Please make us aware on ordering if you have any allergies or dietary requirements.

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 - GLUTEN FREE ALTERNATIVE |  - VEGETARIAN |  - GLUTEN FREE