



APPETIZER

1. Olive Verdi Di Nocellara Sicilian green olives	5.95	4. Arancini Siciliane Typical Sicilian starter: two deep fried carnaroli rice balls, four cheeses	7.50
2. Pane Casareccio & Olives Home-made bread served with garlic & balsamic	7.95	5. Negroni Smoked Salmon Our negroni marinated and smoked salmon, served with bread	10.95
3. Garlic Bread Add mozzarella, goat cheese, or caramelised onions for 1.50	6.95	6. Frittatina di Pasta Two deep fried pasta bites of the day	6.95

SHARING BOARD

7. Fritto Misto Di Mare Mixed fried platter with calamari, prawns, sea bass served with hand-cut chips & home-made garlic mayo	24.95	9. Focaccia al Rosmarino Rosemary pizza base strips, served with home-made garlic dip	8.50
8. Tagliere Italiano Selection of Italian cured meat & cheese, sourdough bread & olives	24.95	10. Fritto Misto Napoletano Two montanarine, two arancine, two frittatina di pasta and hand cut fries	21.95

STARTERS

11. Bruschetta Home-made oven baked bread, cherry tomatoes, home-made pesto & basil	8.95	15. Impepata di Cozze South coast mussels soup with garlic, basil, parsley & black pepper cooked in a white wine (subject to availability)	12.95
12. Polpettine al Sugo Mini meatballs served with rich tomato sauce, parmigiano & bread	10.95	16. Gamberi Deep fried prawns served with spicy tomato sauce	10.95
13. Vicolo Caprese Mozzarella di bufala, pistacchio pesto, cherry tomato jam & toasted pine-nuts	10.95	17. Calamari Deep fried squid served with homemade garlic mayo	10.95
14. Spicy Burrata Fresh burrata cheese, oven baked with nduja, spicy honey glaze & toasted bread	10.95	18. Gamberi al Forno Oven baked prawns with garlic oil, fresh chilli, parsley & bread	11.95
		19. Tomatoes Carpaccio Thin sliced beef tomato, basil green parmigiano, shallots, crispy onions & EVO	9.95

PRIMI DI PASTA

20. Carbonara Spaghetti, egg yolk, Italian guanciale, grated pecorino, parmigiano & black pepper	16.95	27. Norma Rigatoni with aubergine, tomato sauce, parmigiano, ricotta salata & basil	15.50
21. Tagliatelle Bolognese Tagliatelle, tomato sauce made with minced pork & beef slow cooked for over 8 hours & parmigiano	16.95	28. Pappardelle ai Funghi Pappardelle with porcini & portobello mushrooms, parsley, parmigiano & truffle oil. Add Crispy Guanciale +1.95	17.95
22. Lasagna Fresh pasta sheet with bolognese sauce, besciamella, mozzarella, parmigiano & basil	17.95	29. Rigatoni al Forno Oven baked Rigatoni pasta with pork & beef Neapolitan ragù sauce, mozzarella, provolone cheese & basil	16.95
23. Beef Pappardelle Slow cooked Beef top side served with pappardelle, thyme & parmigiano	18.95	30. Linguine ai Frutti d i Mare Linguine with prawns, squid, mussels, cherry tomatoes, sea bass, garlic & parsley	22.95
24. Gnoccho "sbagliato" Oven baked gnocchi with slow cooked boneless chicken thighs, creamy ricotta cheese and smoked mozzarella, basil & olive oil	16.95	31. Linguine ai Gamberi Aromatic prawns bisque, pan fried king prawns, cherry tomatoes, basil & lemon zest	19.95
25. Etna Tagliatelle with homemade pesto & cherry tomatoes, parmigiano & toasted pine-nuts	15.95	32. Spicy Sea Bass Linguine Slow cooked sea bass fillets in rich tomato sauce with capers, black olives, fresh chilli, crispy shallots	18.95
26. Vesuvio Pappardelle with pork & beef Neapolitan ragù, meatballs, burrata, parmigiano & basil	18.95	33. Tagliatelle al Salmone Yellow cherry tomato sauce, our smoked salmon, rocket & basil pesto, toasted pine nuts, lemon zest, basil & olive oil	18.95

MAINS

34. Sea Bass Pistacchio Oven baked pistacchio crusted sea bass, served with salad & chips	23.95	35. Vicolo Smoked Salmon Salad Mixed leaf salad, rocket, cherry tomato, artichokes, caramelised goat cheese & our smoked salmon served with bread	18.95
---	--------------	---	--------------

PIZZA

We suggest a Spago Rosso with our Pizza 🍷 26.95 🍷 6.95

36. Margherita Tomato sauce, mozzarella, basil & olive oil	12.95	49. Salsiccia & Friarielli Smoked cheese, Neapolitan sausage, friarielli's cream, 'nduja, mozzarella, basil & olive oil	15.95
37. Verace Napoletana Tomato sauce, Mozzarella di Bufala, basil & olive oil	15.95	50. Vicolo Rectangular crust filled half with ham & smoked cheese, half with Neapolitan sausage, aubergine, mozzarella di bufala, cherry tomatoes, parmigiano & basil	16.50
38. Scarpariello Datterini cherry tomatoes, provola, pecorino, basil & olive oil	13.95	51. Cinque Formaggi Five cheeses: gorgonzola, smoked cheese, goat cheese, ricotta, mozzarella, basil & olive oil. Add Nduja or Pancetta +2.95	16.50
39. Mimosa Yellow cherry tomato sauce, Italian silverskin anchovy fillets, stracciata di bufala, lemon zest, basil & olive oil	17.95	52. Mortadella Pistacchio pesto base with mozzarella, mortadella, stracciata di bufala & basil	17.95
40. Porchetta Mash potato, Italian porchetta, smoked cheese, mozzarella, pamigiano, black pepper, basil& olive oil	16.50	53. Golfo Neapolitan sausage, mushrooms, burrata, mozzarella, basil & truffle oil	17.95
41. Pepperoni Tomato sauce, Italian pepperoni, mozzarella, basil & olive oil	14.95	54. Boscaiola Provolone cheese, smoked cheese, porcini/portobello mushrooms, crispy guanciale, burrata cheese, mozzarella, basil & olive oil	18.95
42. Napoli Tomato sauce, anchovy, capers, black olives, fresh garlic, oregano, mozzarella, basil & olive oil	14.95	55. Calabrese Tomato sauce, mozzarella, pancetta, 'nduja, caramelised onion, stracciata di bufala & basil	16.95
43. Capricciosa Tomato sauce, ham, mushrooms, artichokes, black olives, mozzarella, basil & olive oil	16.95	56. Al Fresco Basil pesto base, cherry tomatoes, mozzarella di bufala, basil & olive oil	16.50
44. Diavola Tomato sauce, spicy spianata, 'nduja, mozzarella, basil & olive oil Add Burrata +3.95	14.95	57. La Contadina Tomato sauce, fresh onion, mushrooms, peppers, aubergines, mozzarella, basil & olive oil	14.95
45. Calzone Classico Folded pizza, tomato sauce, ham, Napoli salame, mushroom, ricotta cheese, black pepper, mozzarella, basil & olive oil	16.95	58. Ravello Tomato sauce, chicken, mixed peppers, fresh chilli, home-made pesto, mozzarella, basil & olive oil	15.95
46. Calzone Fritto Fried folded pizza with smoked cheese, tomato sauce, ham, ricotta cheese, black pepper, mozzarella & basil	16.95	59. Up To You Hawiiian: tomato sauce, ham, pineapple, mozzarella, basil & olive oil	14.95
47. Partenope Slow cooked pork & beef Neapolitan ragù, meatballs, mozzarella, parmigiano, basil & olive oil	16.95		
48. Tonno e Cipolla Tuna, black olives, fresh chilli, crispy onions, mozzarella, basil & olive oil	15.95		

SIDES

60. Vicolo Salad Mixed leaf salad, shallots, artichokes, black olives, cherry tomatoes, crispy onion & our dressing	8.95
61. Verdure alla Scapece Grilled aubergines, zucchini & peppers marinated in EVO, vinegar, garlic & fresh herbs	6.95
62. Chips Hand-cut fries	6.95
63. Beef & Chips Hand-cut fries, slow cooked beef top side on chips baked with parmigiano	8.95

EXTRA TOPPINGS

Aubergine, Peppers, Onions, Mushrooms, Olives, Pineapple, Rocket, Chilli, Crispy Onion, Caramelised Onion	1.75
Cherry Tomatoes, Artichokes, Mixed grilled Vegetables, Mozzarella, Smoked Cheese, Provolone, Gorgonzola, Goats Cheese, Ricotta Cheese	2.95
Meatballs, Parma Ham, Spianata, Mortadella, Pepperoni Neapolitan Sausage, Salame Napoli, Ham,Tuna, Anchovies, Chicken, Nduja, Pancetta, Guanciale, Porchetta	3.25
Mozzarella Di Bufala, Burrata, Stracciata Di Bufala	3.95

Gluten Free Pizza Base +2.95 | Gluten Free Pasta +1.50 | Extra Slice of Bread +1 | Garlic Dip +1.95 | Extra Grated Parmigiano +1.50

Please ask for allergen and intolerance information. A discretionary service charge of 10% will be added to your bill

In 2022 we launched Vicolo to share the delights of Neapolitan Italian cuisine. Our love of Italian culture and food drives us to follow traditional master Neapolitan recipes using only the finest ingredients.

Unique to Vicolo is our authentic contemporary Neapolitan pizza originating from Napoli which is widely known for improved digestion and enhanced flavours through careful selection of ingredients and perfected cooking conditions. We have invested in a new generation Neapolitan electric pizza oven, the first of its kind in the UK, to deliver stable cooking and maximum flavour. Tradition mixed with modern cooking methods allow us to deliver an authentic taste of Italy here in Bournemouth.