



Small

plates

Nocellara olives	3.5
Bread basket	4.5
Buffalo mozzarella - with heritage tomatoes, basil & balsamic dressing (v)	8.0
Spicy aubergine bruschetta - with tomato & pecorino sprinkle (v)	7.5
Burrata - with deep fried fazzoletti, artichoke, semi dried tomato & pistacchio basil vinaigrette (v)	8.5
Calabrian spicy prawns - in tomato served with sourdough	9.0

Bites from the Pizza oven

Pizza garlic bread / with cheese	5.5 / 6.5
Pistacchio basil pesto bread - with buffalo mozzarella	8.0

Fried & Baked

Arancini - tomato and mozzarella on blue cheese sauce (v)	7.0
Arancini - ragu served with salsa rosa	7.5
Croquettes - wild mushroom served with salsa rossa (v)	7.0
Croquettes - cured ham served with gorgonzola cream	7.5
Deep fried Calamart - served with aioli sauce	8.0
Deep fried lasagne - served with bechamel dressing	8.0
Mussels - with fresh chilli & tomato, served with sourdough bread	9.0
Parmigiana - with buffalo mozzarella & sourdough	9.0

Pasta

Vermicelli - 3 ways tomato & fresh herbs (vg)	8.0
- add chicken milanese with buffalo mozzarella & parmesan	5.0
Tagliatelle - n'duja, mascarpone & pecorino romano	12.0
Casarecce - truffle pesto 'cacio e pepe' (v)	13.0
Rigatoni - fennel sausage & wild broccoli	13.5
Pumpkin gnocchi - with sage & butter or gorgonzola sauce (£1) (v)	13.5
Vermicelli - carbonara with guanciale	14.0
Pappardelle - seared porcini with pecorino & truffle sauce (v)	14.5
Vermicelli - smoked salmon, prawns & spicy capers	15.0
Casarecce - pistachio basil pesto, burrata & sun blushed tomato (v)	15.5
Pappardelle - slow cooked beef shin ragu with bone marrow	15.5
Lasagne - with slow cooked beef shin	15.5
Rigatoni - roasted pork shoulder & n'duja genovese	16.0
Tagliatelle - mussels, tiger prawns, chillies & tomato	17.0
Girasole bergese - ravioli served with egg yolk & almond butter (v)	18.0
Girasole ragu - ravioli served with slow cooked beef shin & marrow	18.0
Extras	from 1.0 to 5.0
Gluten Free pasta available	2.5

Pizzas (Vegan cheese available)

Marinara - Arial ouble tomato, garlic, oregano & olive oil	7.5
Margherita - buffalo mozzarella, fior di latte, tomato, parmesan and basil	9.5
Napoli - marinated anchovies, pitted greek olives, capers, tomato, fior di latte	12.5
Famous pepperoni - spicy peperoni, n'duja, fior di latte, tomato & red chilli	13.5
Sausage and broccoli - fennel sausage, wild broccoli, smoked provola tomato, fior di latte	13.5
Pistacchio pesto and artichoke - grilled artichoke, semi dry tomato, pistacchio basil pesto, burrata, fior di late, tomato	14.0
Parma - 24 months cured ham, tomato, fior di latte, rocket & parmesan shaves - add burrata for 5.0	14.5
Capricciosa - homemade ham, artichoke, forest mushroom, pitted greek olives, tomato, pecorino - fior di latte	14.5
Amatriciana - spicy amatriciana sauce, guanciale, pecorino romano, fior di latte	14.5
Burrata and smoked aubergine - smoked aubergine, salsa rosa, burrata, pecorino romano & fior di latte	15.0
Black garlic and n'duja - black garlic, hot honey, n'duja, buffalo mozzarella & pecorino romano, fior di latte	15.5
The ragu - slow cooked beef shin ragu, smoked provola, fior di latte, tomato	15.5
Forest selection - porcini, truffle pesto, ricotta cream, fior di latte & parmesan shaves	15.5
Extras	from 1.0 to 5.0
Dips - Chilli, Truffle cream, Garlic Mayo, cheese	2.0
Gluten Free pizza base	2.5

Main salads

Schnizel caesar - schnizel chicken breast, croutons, pancetta, anchovies, gem lettuce, parmesan - caesar dressing	16.5
Beetroot and bocconcini mozzarella - baby beet, bocconcini, butternut squash, semi dry tomato, goat cheese, sunflower seeds on a bed of italian mixed salad with honey dressing	15.5
Smoked Salmon and avocado - smoked Salmon, lumpfish caviar, avocado, capers, olives, baby onion, rainbow chard served with lemon & herb dressing	17.5

(v) = Vegetarian / (vg) = Vegan - Please note: our olives may have stones and we use nuts in several dishes so cannot guarantee any product is nut free.

Please notify our staff of any allergies or special requirements - A discretionary service charge of 12.5% will be added to your bill -

Tel: 0208 672 2888 www.vermicelli-restaurants.co.uk [@vermicellirestaurants](https://www.instagram.com/vermicellirestaurants)



Vermicelli



Dessert Menu

Chocolate Fondant with Vanilla Ice Cream		8.5
Crostata al Limone with Pistachio & Raspberry		7.5
Tiramisu Corretto		7.5
	1 scoop	2 scoopes
Vanilla Ice Cream	3.5	6.0
Chocolate Ice Cream	3.5	6.0
Lemon Sorbet	3.5	6.0

Afogato

Classic		6.0
- A scoop of vanilla ice cream with a shot of espresso		
Italian		7.5
- A scoop of vanilla ice cream with a shot each of espresso & grappa		
Wild Berry		7.5
- A scoop of vanilla ice cream with a shot each of espresso & Mirto		
Limoncello		7.5
- A scoop of lemon sorbet with a shot of Limoncello		

Hot Drinks

	Double	Single
Espresso	4.0	2.5
Macchiato	4.0	2.5
Cappucino		3.5
Latte		3.5
Americano		3.0
Tea - Breakfast, Earl Grey, Green, Fruit		2.5

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. Thank you



Vermicelli



Cocktail Menu

Strawberry Bellini	8.5
- Fresh strawberry puree topped with prosecco	
Aperol Spritz	8.5
- An Italian classic. Aperol topped off with prosecco and a splash of soda water	
Mojito	8.5
- Rum, sugar syrup, fresh mint, lime juice topped with soda water	
Limoncello Spritz	8.5
- Limoncello, prosecco and Spanish soda water	
Negroni	9.5
- A great Italian drink. Gin, vermouth and campari finished with angostura	
Espresso Martini	9.5
- Espresso shaken with Kahlua, vodka	
Margarita	9.5
- Tequila, Cointreau, fresh lime juice and a dash of gomme syrup shaken	
Amaretto Sour	10.5
- Amaretto, egg white, lemon juice and dash of angostura bitters	
Whiskey Sour	10.5
- Scotch whiskey, lemon juice, gomme syrup, egg white and dash of angostura bitters	
Jungle Bird	10.5
- Rum, campari, pineapple juice, lime juice and a dash of gomme syrup shaken	
Passion Fruit Martini	10.5
- Vodka, passoa, passion fruit, lime juice with shot of prosecco	
Gin Basil Smash	11.5
- Gin, fresh basil, lemon juice and a dash of gomme syrup shaken	



Vermicelli



White Wine

	175ml	Bottle
Garganega/Trebbiano 2024, Saveroni, Veneto, Italy Aromas of green apple and almond blossom. Zippy acidity, dry and light-bodied.	7.50	27.00
Sauvignon Blanc IGP Côtes de Thau 2024, Baron de Badassière, Languedoc, France Bright citrus flavours of fresh lemon zest with a hint of grassiness.	8.00	29.00
`P` Pinot Grigio 2024, Alpha Zeta, Veneto, Italy Aromas of lemon, ripe peach, pear. It is refreshing and crisp on the finish.		32.00
Grillo 2024, Mandrarossa, Sicily, Italy A fresh and intense Sicilian white with bright citrus and stone fruit.		36.00
Gavi di Gavi 2024, Terre Antiche, Piemonte, Italy Crisp and fresh with bright citrus, apples and pears followed by a touch of blossom.		42.00

Rose Wine

`Terre di Monteforte` Pinot Grigio Rosato 2024, Cantina di Monteforte, Veneto, Italy Rosato with delicate perfumes of red cherries, strawberries and lime zest.	8.50	32.00
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Red Wine

Merlot/Corvina 2024, Saveroni, Veneto, Italy Aromas of dark plums, cherry and cherry blossom. The palate is dry and light-bodied.	7.50	27.00
Syrah IGP Côtes de Thau 2024, Baron de Badassière, Languedoc, France With aromas of black pepper and liquorice, and of red fruits and a hint of cocoa.	8.00	29.00
Montepulciano d'Abruzzo 2024, Gran Sasso, Abruzzo, Italy Juicy red berries and plum together with hints of vanilla. Elegant finish.		32.00
`I Muri` Primitivo 2024, Vigneti del Salento, Puglia, Italy Packed with ripe forest fruit, spice and toasty vanilla notes from time in oak.		38.00
Organic Chianti 2024, Poggiotondo, Tuscany, Italy Bursting with aromas of red cherries and plums with hints of dried oregano.		42.00
Valpolicella Ripasso 2023, Corte Giara, Veneto, Italy Smooth with plump red fruit, delicately spiced herbs, medium body, soft tannins.		48.00

Prosecco

Prosecco Spumante Extra Dry NV, Cantina Colli Euganei, Veneto, Italy Crisp, dry and light with flavours of green apples, pears, lemons and apple blossom.	8.50	35.00
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Beer

	Half Pint	Pint
Hurlimann draft	4.00	7.00
Peroni - 33cl		7.00
Cider - 33cl		7.00
Beer - 0% Alc.		5.00

Soft Drinks

Coca Cola	3.50	Orange Juice	3.90
Diet Cola	3.50	Appla Juice	3.90
Coke Zero	3.50	Sparkling Water - 500ml	3.90
St Pellegrino Aranciata	3.90	Still Water - 500ml	3.90
St Pellegrino Limonata	3.90	Tonic Water	3.50

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125ml glasses available upon request



Vermicelli

homemade pasta