

WE LOVE THE "APERITIVO"
IT IS A TRADITION DEEPLY ROOTED IN THE ITALIAN CULTURE

FAMILY PRODUCED WINES
ALL OF OUR WINES COME FROM IN THE FAMILY VINEYARD IN SICILY

ITALIAN SPUNTINI
IT MEANS LITTLE SNACKS AND APPETISERS



QUALITY
WE FRESHLY PREPARE YOUR PLATTERS DAILY

NO COMPROMISE
WE SOURCE 100% OF OUR PRODUCTS FROM ITALY

SHARING
TASTE OUR PLATTERS WITH YOUR FRIENDS & FAMILY



I NOSTRI VINI

- OUR WHITES -

	175ml	250ml	bottle
HOUSE WHITE <i>Apricots and honey - 12%</i> Label: Tasari, Grape: Catarratto	3.9	4.9	13
OUR FRUITIEST <i>Fruity and crisp - 12.5%</i> Label: Giumara, Grape: Inzolia	4.7	5.8	17.5
THE MID-DRY <i>Richness of fragrances with orange blossoms - 12.5%</i> Label: Giumara, Grape: Grecanico	4.7	5.8	17.5
THE APERITIF WINE <i>Aromatic with vegetable notes - 13%</i> Label: Cusora, Grape: Chardonnay	5	7.2	21
OUR DRIEST <i>Wide bouquet of natural delicacy - 13%</i> Label: Sicani, Grape: Grillo	6	8	23.5
THE WINE OF LOVE <i>Elderflower, floral notes and fruits - 12.5%</i> Label: Sicani, Grape: Zibibbo	6	8	23.5
OAKY WHITE <i>Wonderful blend, delicate note of oak and acacia - 13%</i> Label: Le Selezioni, Grape: Catarratto/Grecanico/Inzolia			29 BOTTLE ONLY

- OUR ROSÉ -

HOUSE ROSÉ <i>Strawberry, cherry, raspberry and pomegranate - 12.5%</i> Label: Tasari, Grape: Syrah	3.9	4.9	13
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- OUR REDS -

HOUSE RED <i>Plum and black cherry - 13%</i> Label: Tasari, Grape: Nero d'Avola & Merlot	3.9	4.9	13
OUR SMOOTHEST <i>Herbs and prunes - 13.5%</i> Label: Giumara, Grape: Frappato & Nerello	4.7	5.8	17.5
OUR CLASSIC <i>Red fruits and herbs - 13.5%</i> Label: Giumara, Grape: Nero d'Avola	4.7	5.8	17.5
THE ELEGANT <i>Spicy fragrances - 13.5%</i> Label: Cusora, Grape: Cabernet Sauvignon	5	7.2	21
OUR BEST SELLER <i>Red fruits with mellow oak notes - 13.5%</i> Label: Sicani, Grape: Nero d'Avola	6	8	23.5
EXPERTS ONLY <i>Liquorice and red fruits - 13.5%</i> Label: Sicani, Grape: Perricone	6	8	23.5
THE RICHEST <i>Currants, prunes, herbs and cocoa - 14%</i> Label: Le Selezioni, Grape: Nero d'Avola Riserva	7	10	30
THE FINEST <i>Power and smoothness, with a floral touch - 14.5%</i> Label: Le Selezioni, Grape: Syrah Riserva			46 BOTTLE ONLY

VINI BIOLOGICI

100% sustainable agriculture

THE ORGANIC WHITE <i>Fresh and clean - 12.5%</i> Label: Bio, Grape: Catarratto	7	9	25.5
THE ORGANIC RED <i>Fruity and vibrant - 13.5%</i> Label: Bio, Grape: Nero d'Avola	7	9	25.5

WINE COCKTAILS

AMABILE - OUR SUMMERY MULLED WINE Nero d'Avola, Amaretto Di Saronno, San Pellegrino Orange	7
ROMANTICA - ORANGE HAPPINESS Syrah rosé, orange juice, Fever-tree lemonade, Cognac	7
VEENOPOLITAN - LADIES' FAVOURITE Syrah rosé, peach juice, strawberry juice, Vodka. Shaken	8
ELDERFLOWER SGROPPINO - FOAMY Lemon sorbet, Prosecco, Sambuca, Vodka	8

PROSECCO

CLASSIC PROSECCO DOC Flavours of apple and pear with a hint of peach - 10.5%	5	21.5
PROSECCO SUPERIORE GANCIA DOCG Pleasant, elegant, delicate: a sense of freshness - 11%		26.5 BOTTLE ONLY
PROSECCO FRANCIACORTA Delicately bitter on the palate - 12.5%		32 BOTTLE ONLY
SPARKLING ROSÉ Light and fresh with summer red fruits flavours - 11%	5.5	23



WINE TASTING MENUS

Our signature experiences

WINE & FOOD PAIRING

A unique experience, a journey made up of six wines paired with our 'spuntini' appetisers. Vegetarian options available on request.

CLASSIC WINE TASTING 19.9
Two whites and three reds to explore the variety of our lands. Final treat with dessert & sweet wine!

SELEZIONE WINE TASTING 26.9
Two whites, one rosé, two reds: our best bottles for a special experience. A fantastic chance to try the most authentic and exclusive spuntini

BLIND WINE TASTING 28.9
Challenge your partner or friends in this unique experience: guess which wines you are drinking and... win a little prize at the end!

WINE ONLY - VINO FLIGHTS

A unique way to try three different wines from our best labels

WHITE TASTING [THE APERITIF WINE, OUR DRIEST, THE WINE OF LOVE] 10
A journey through the flavours of Sicilian white grapes

RED TASTING [THE ELEGANT, OUR BEST SELLER, EXPERTS ONLY] 10
Experience the intensity of our refined reds

VINEYARD TASTING [OUR DRIEST, HOUSE ROSE, OUR BEST SELLER] 10
Explore and taste in different colours

APERIVEENO

COMPLIMENTARY NIBBLES
WITH ANY DRINK
BETWEEN 5-8PM DAILY

TAKE AWAY

ALL OF OUR PRODUCTS ARE
AVAILABLE TO TAKE HOME.
ASK OUR STAFF

COCKTAILS

LIMONCELLO SPRITZ - SUMMERY DRINK Limoncello, Prosecco, Lemonade	7
ROSSINI/BELLINI - RED/YELLOW BUBBLES Prosecco and strawberry/peach juice	7
ESPRESSO MARTINI - STYLISH COFFEE Vodka, Espresso, Baileys	8
SICILY - INTRIGUING Amaretto Di Saronno, Limoncello, San Pellegrino Lemon	7.5

APEROL SPRITZ - ITALIAN CLASSIC 6.5
Aperol, Prosecco, Sparkling Water

CAMPARI SPRITZ - BITTER APERITIF 6.5
Campari, Prosecco, Sparkling Water

NEGRONI - STRONG APERITIF 6.5
Martini Rosso, Campari, Tanqueray Gin

NEGRONI SBAGLIATO - FIZZY 6.5
Martini Rosso, Campari, Prosecco

G&T 6.5
Tanqueray Gin & Fever-tree (Indian tonic or light tonic)

BEERS - BIRRE

Special beers from Italy

MENABREA - draught H 3.5 | P 5
Special lager with a flowery and fruity taste

AMARCORD AMA - 35cl bottle 6
Flavours of toffee, chocolate, pear and cinnamon

ISAAC - 33cl bottle 5.5
Wheat with balanced coriander and orange flavours

NAZIONALE - 33cl bottle 5.5
Easy drinking and elegant, brewed using only ingredients from Italy

PERONI - draught H 3.1 | P 4.7

MORETTI - bottle 4

CORONA - bottle 3.8

BECK'S BLUE - bottle 3.8

REKORDERLIG CIDER - bottle 5



TAGLIERI DELLA CASA

House platters

BRUSCHETTE PLATTER *Taste all of our bruschette - ideal to share* 18.5

TRADIZIONE *The true taste of Italy, our nations favourites* 10.5

ITALIA (N) *Best platter to share, with the most popular meats and cheeses* 24.5

DELIZIA *Looking for different meats and cheeses? Taste our specialties!* 17

BRUSCHETTA DIY *Italian version of "mezze" - great bread, fantastic dips* 7

SALUMI *Four of the most popular Italian cured meats selected for you* 9.5

FORMAGGI (N) *A mix of four cheeses: light and tastful* 9

PANE DI ALTAMURA (V) *Bread from Altamura* 1.9

PANE E OLIO (V) *Breads with family produced olive oil* 3.5

OLIVE TAGGIASCHE (V) *Juicy olives from Liguria* 2.6

BRUSCHETTE

Grilled bread with traditional italian toppings

POMODORO (V) *Chopped tomato - the most popular bruschetta!* 3.3

TONNO *Yellowfin tuna straight from Sicily* 4

SUNDRIED TOMATO PATÉ (V) *The best sundried tomatoes from Italy* 3.5

NDUJA (N) *Nduja, spicy spreadable pork sausage from Calabria* 3.8

OLIVES PATÉ (V) *Black olive paté* 3.3

VEGETARIANA (V) *Our best red peppers and aubergines in oil* 4

PANCETTA *The "Italian bacon" - cured strips of pork with spices* 4

PARMIGIANO TASTING 6.5
Parmigiano Reggiano DOP with chilli jam, fig jam and truffle honey

OUR SIGNATURE PANINI

The finest flavours of Italy for your lunch treat!

SIENA *Pan Rustico. Finocchiona, pecorino in grotta and rocket salad.* 6

CAPRI (N) *Pan Rustico. Spianata calabra, caciocavallo, olives paté.* 6

RIMINI *Focaccia. Coppa di Parma, fontina, fig jam and rocket salad.* 6

LUNCH DEAL

With any panino or salad from the selection below, a complimentary glass of wine or soft drink is included 12-4 pm Mon to Fri

PANINI

PARMA *Focaccia. Parma ham and mozzarella* 5.5

MILANO *Focaccia. Bresaola, rocket and parmigiano reggiano* 5

GARDA (V) *Pan Rustico. Tomato, mozzarella and olives taggiasche* 5

TORINO *Focaccia. Salame milano and caciotta alle olive* 4.5

PALERMO *Piadina. Tuna, olive paté and lettuce* 4.5

ROMA (N) *Piadina. Nduja, mozzarella, sundried tomato paté* 5

FIRENZE *Piadina. Scamorza affumicata, roasted peppers and roasted aubergines* 5

SALADS

Enjoy an authentic Italian salad - served with bread!

CAPRESE (V) *Tomato and mozzarella - Italian classic* 6.5

BRESAOLA, PARMIGIANO & ROCKET *A must try from Northern Italy* 7

MARE *Tuna, onions, olives and tomatoes on a bed of lettuce* 6.5

ARANCIA (N) *Rocket salad, oranges, walnuts, pecorino in grotta cheese* 6.5

ENQUIRE ABOUT CORPORATE EVENTS, PARTIES
AND BESPOKE PACKAGES TO
RESERVATIONS@THEVEENOCOMPANY.COM

OUR SELECTION OF MEATS, CHEESES, DESSERTS,
LIQUEURS AND OTHER TYPICAL ITALIAN PRODUCTS IN
OUR CAFÉ OR ONLINE AT THEVEENOSTORE.COM



WWW.THEVEENOCOMPANY.COM