

WHILE YOU WAIT...

MARINATED OLIVES	3.5
ITALIAN CRISPS	2.5
SALTED PEANUTS	3
TARALLI	3
SUNDRIED TOMATOES	3.5
GARLIC BREAD	4

BRUSCHETTE

 POMODORO	3.5
<i>Freshly chopped and seasoned tomatoes</i>	
SICILIAN TUNA	4.5
<i>Tasty and authentic. Dark tuna straight from Sicily</i>	
 GOAT CHEESE AND FIG JAM	4.5
<i>Creamy and sweet, will melt in your mouth</i>	
 NDUJA	4.5
<i>A spicy spreadable sausage from Calabria, not for the faint-hearted</i>	
CROSTINI CON GORGONZOLA E PERE	5
<i>Topped with creamy gorgonzola and pear slices</i>	
SMOKED SALMON AND SMASHED AVOCADO	7
<i>Healthy and tasty option, recommended with a glass of Prosecco</i>	

MAKE YOUR OWN SALAD

ITALIAN SALAD
Gem lettuce, cherry tomatoes, roasted almonds, smashed avocado
6

EXTRA TOPPINGS:

 - Parmesan leaves	1.5
 - goat cheese & pear	2
- Sicilian tuna fish	2
- grilled chicken	3
- smoked salmon	3

PANINI

 PARMA (Ciabatta bread with Parma ham and mozzarella)	7
 ROMA (Ciabatta bread with Nduja, sundried tomatoes and mozzarella)	6
MILANO (Ciabatta bread with bresaola, parmigiano and salad)	6
BOLZANO (Altamura bread with speck and scamorza affumicata)	6
 GARDA (Ciabatta bread with tomato, mozzarella and oregano)	5
 BARI (Altamura bread with roasted vegetables and pesto)	5

BOTTOMLESS PROSECCO BRUNCH

A selection of Panini, Salads, Bruschette and Piattini with bottomless Prosecco (90 minutes).

AVAILABLE 12pm TO 4pm EVERY DAY - 30 per person (min 2)

veeno

THE ITALIAN WINE CAFÉ

ITALIAN ARTISAN PIZZA

 MARGHERITA: Tomato and mozzarella	9
 VEGAN: Tomato and grilled vegetables	9
SALAME: Tomato, mozzarella and salame Milano	10
 NDUJA: Tomato, mozzarella and spicy sausage	10
EXTRA TOPPINGS:	
- Parma ham and goat cheese	3
- spianata calabra (spicy salame)	2.5
- speck or bresaola	3
 - mozzarella di bufala	3
- gorgonzola or scamorza affumicata 	2.5

LUNCH DEALS

- MONDAY TO FRIDAY FROM 12pm TO 4pm -

PIZZA MARGHERITA OR PIATTINO	10
<i>with a pint of beer, a soft drink or a glass of house wine (175 ml)</i>	
ITALIAN SALAD OR PANINO	8
<i>with a pint of beer, a soft drink or a glass of house wine (175 ml)</i>	
<i>Upgrade to a 250ml glass of wine for</i>	1

PIATTINI

LASAGNE	8
<i>Stacked layers of pasta alternated with bolognese sauce, parmesan cheese and bechamel sauce</i>	
 VEGETARIAN LASAGNE	8
<i>100% Meat-free lasagna</i>	
 PARMIGIANA DI MELANZANE	7
<i>Baked aubergine slices, layered with cheese and tomato sauce</i>	
CARPACCIO DI BRESAOLA	8
<i>Thin cured beef slices with parmesan leaves and rocket salad, dressed with olive oil and balsamic glaze</i>	
 INSALATA CAPRESE	8
<i>Classic Italian dish, made of sliced fresh mozzarella di bufala, tomatoes and sweet basil, seasoned with salt and olive oil</i>	

Many of our products are gluten free but all our food is prepared with the same equipment and in the same environment.
Allergy Advice: If you suffer from an allergy or intolerance, please let our staff know when placing your order.

 Vegetarian	 Vegetarian upon request	 Vegan	 Spicy	 May contain nuts
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OUR FAMOUS ITALIAN BOARDS

 GRANDE	29
<i>The king of boards. A selection of bruschette, cured meats and cheeses, served with a complimentary bread basket</i>	
PICCOLO	18
<i>Ideal as a small sharing platter. A mix of bruschette, cured meats and cheeses with a bread selection</i>	
 FORMAGGI	12
<i>Mix of italian cheese, perfect match with our Wine Flights</i>	
 BRUSCHETTE	22
<i>Can't decide on one bruschetta? Why not have them all!</i>	
 ADD A BREAD BASKET	4

CURED MEATS & CHEESES

One item 6 - Two items 10 - Three items 14

PROSCIUTTO DI PARMA

The very best prosciutto from Italy, aged for 18 months

SPECK

From Trentino, smoked and cured ham with juniper and pepper

BRESAOLA

Air-dried for three months, this salted beef is lean and tender

MEAT OF THE MONTH

Ask a member of our team for this month's special, or let us surprise you!

PARMIGIANO REGGIANO DOP

The king of cheeses, aged for 24 months

GORGONZOLA

Cow's milk, creamy blue cheese from Lombardy

MOZZARELLA DI BUFALA (+1)

From water buffalo milk, this cheese is soft, creamy and mild in flavour

SCAMORZA AFFUMICATA

Semi-soft, smoked, cow's milk cheese. Almond coloured with a light caramel note

CHEESE OF THE MONTH

Ask a member of our team for this month's special, or let us surprise you!

DESSERTS

HOMEMADE TIRAMISU	5
 PIZZA CON NUTELLA	5
 TORTA CAPRICCIO (chocolate cake)	5.5
TORTA AL LIMONE (lemon cake)	5.5

ITALIAN AFTERNOON TEA

A selection of focaccia, meats and cheese, cakes, scones with jam and... a glass of prosecco, of course.

*** Upgrade to a bottle for only 10 ***

AVAILABLE 12pm TO 5pm EVERY DAY - 21.90 per person (min 2)