

VINERIA

MILANO APERITIVO IN THE HEART OF WIMBLEDON VILLAGE

APERITIVO MILAN STYLE

In Milan, when the clock ticks over to 6pm and the sun starts to sink slowly, something rather magical happens. the chink of ice in a cocktail shaker heralds the aperitivo hour - a time when locals gather to chat, clink glasses and savour a few delicious nibbles.

Prosecco Asolo Superiore,	£9.50
Campari Soda	£12
Bellini,	£12
Aperitivo Spritz Berto	£13.50
Negroni	£13.50
Berto Old Tom Gin & Tonic	£13.50

WINE OF THE DAY - BY THE GLASS 125ml

Rose`	£9.50
White	£9.50
Red	£9.50
Sake	£9.50
Wine Flight (3 glasses per person)	£28
Wine Flight (4 glasses per person)	£38

NON-ALCOHOLIC

Crodino,	£12
Jukes 6	£12
Wild Idol, Sparkling English Champagne, 375ml	£39

NIBBLES

Smoked Almonds	£7
Wild Olives and Music Paper Bread	£8.50

A discretionary service charge of 12.5% will be added to your bill.

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WHITE 125ML GLASS

Riesling Renano Trevenezie Igt Praecipuus, Roeno, Trentino Alto Adige, £13.90

Straw-yellow with typical notes of peach. In the mouth it is perfectly balanced between acidity and minerality combined with softness. Unique, harmonious and elegant.

Kreuth, Chardonnay, Cantina Terlano, Alto Adige, £19.50

Kreuth Chardonnay offers a fine acidity, creamy structure and an elegant play of aromas. Thanks to its complexity and mineral note, this powerful Chardonnay from the Terlano DOC area is a very long-lived wine.

RED 125ML GLASS

Cannonau Gabbas, Sardinia £16

Known for producing exemplary traditional Sardinian wines, Gabbas' Cannonau is elegant and expressive, with a fragrant bouquet of fresh raspberries and violets, soft tannins and a hint of white pepper on the finish.

Barolo Giovanni Rosso, Piedmont, £24

A concentrated nose with violet and roses and tightly packed cherry. This is a Barolo with lovely ripe but firm tannins that give it a fine structure. Its also incredibly fresh and bright with the cherry notes continuing to the palate. A great wine to savour or enjoy with richer foods.

DIGGESTIVI- AFTER DINNER 50ML GLASS

Limoncello Cassano 1875, Amalfi£7

Quaglia Liquore di Nocciola (Hazelnut),£7

CRAFT BEER

Menabrea, Italian lager,£6.80

Maestri Birrai, Umbri, Italian Wheat Ale, Artian Beer, Naturally Unfiltered£7.80

Menabrea Zero, alcohol free£6.80

SOFT DRINKS

San Benedetto Sparkling water 500ml,£4.90

San Pellegrino Lemonade 330ml,£4.90

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BOTTLES

SPARKLING WINE

Prosecco Dirupo Sup. Valdobbiadene DOCG, Andreola, 75cl, £45

Straw yellow colour with a lingering creamy froth, ushers in fragrances of hawthorn, acacia blossoms, and citrus fruit. Rounded and generous in the mouth with delicate finished fine perlage.

Prosecco Rose` Torresella, Veneto, 75cl, £43

A pale pink hue is the sophisticated introduction to a fragrant floral bouquet, with hints of citrus and a distinct aroma of red berry fruits on the nose.

Ferrari Maximum, Blanc de Blancs, Trentino, 37.5cl £36, 75cl £64

Light straw yellow in colour with a fine perlage. It shows pleasant fruit aromas with hints of bread crust and hazelnut. The palate is elegant with a very persistent velvety texture with a light fruity note of ripe apples, pleasant hints of yeast and sweet almonds and a faintly aromatic quality that is typical of Chardonnay.

ROSE` WINE

Mezzogiorno, Rosato, Puglia £39

This lightly coloured rosé is a classic example from the south of Italy. Made from a combination of local red grape varieties, the wine shows an array of red fruit and berries, apples and melon with an intriguing underlying green herbal note. Fresh, vibrant fruit flavors provide texture and weight supported by bright, balancing acidity.

WHITE & WINE

Franz Hass, Pinot Grigio, Alto Adige, £45

The Pinot Grigio has an intense straw yellow color, a floral aromatic bouquet reminiscent of acacia, sage and hay, almonds and sandalwood, and is enriched with aromas of lime blossom and honey after an adequate period in the bottle. On the palate, the wine conquers with its finesse and elegance and the fresh richness / profusion. The Pinot Grigio gives its best after about three to four months of aging in the bottle.

Vermentino di Sardegna, Antonella Corda, £49.50

The nose is fragrant and intense with aromas of orange blossom, grapefruit, lemon, sage and capers. On the palate, a vibrant acidity marries notes of sea salt, complete with a long, complex finish.

Pievetro Lugana Costaripa, Lake Garda, £49.50

Straw-yellow with greenish highlights, developing slight golden tones over time. Fragrant with delicate ripe white fruit notes of peach and citrus. Palate crisp and refreshing, with juicy pulp, good minerality, and a hint of tropical fruits.

Etna Bianco, Tornatore, Sicily, £55

Light straw yellow with intense green reflections. Pleasant hints of grapefruit, white peach and herbs mark the nose of this wine, which shows freshness and minerality on the palate.

Kreuth Chardonnay, C. Terlano, Alto Adige, £59

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BOTTLES

RED WINE

Nero D'avola, Il Pioppo Doc Bio, £39

Brilliant ruby red colour with violet hues, and a bouquet with intense cherry and blackberry notes, a light spicy undertone and hints of tobacco. Full-bodied with soft tannins and a balanced acidity.

A Mano, Imprint Primitivo, Puglia, £44

A deeply coloured wine with exuberant perfumes of ripe red and black berry fruits, with notes of spice from the oak ageing.

Cannonau, Antonella Corda, Sardinia, £48

This Cannonau is an elegant wine with aromas of orchard fruit, raspberry, rose and delicate white pepper. Fresh fruit harmonises with the delicate warm notes from the barrel and exceptional soft tannins. Balanced and fresh, with fine tannins and a saline finish.

Antillo Bolgheri DOC Rosso, Podere Guado Al Melo, Tuscany, £52

Deep purple in colour, with a robust aroma of forest fruits, particularly blackberry and raspberry, complemented by light, pleasant spicy notes. It boasts good structure and persistence, offering a fresh and lively profile with rich, balanced tannins.

Vino Nobile di Montepulciano Valdipiatta, Tuscany, £55

An intense ruby-red in colour, it offers fruity notes of blackberry together with the more floral notes of violet, spice and tobacco.

Fantini Farnese Edizione Cinque Autoctoni, Abruzzo, £59

Deep ruby red in colour, with intense and persistent aromas of cherry and blackcurrant, with notes of herbs, cinnamon, cloves, cocoa and liquorice and a touch of minerality. The palate reveals a balanced structure with a lifted, elegant freshness. Soft, supple tannins lead to a long finish.

Amarone, Alpha Zeta, Veneto, £60

Deep coloured and perfumed, with aromas of rich fruit cake, dried cherries and plums which give way to a modern, rounded palate, full-bodied but nicely balanced with concentrated plum pudding characters offset by an attractive smoky, vanilla spice from the oak ageing. Rich but still fresh on the finish.

Produttori del Barbaresco, Piedmont, £68

A ruby red wine with powerful aromas of concentrated and ripe red and black fruits. The fruit aroma reaches a wonderful depth and is complemented by herbal and medicinal hints. The palate is beautiful; silky, rounded and textured with red and black fruits, perfume and liquorice notes. The tannins are ripe and firm with a balancing acidity and lingering notes of dried cherries.

Brunello Di Montalcino DCG Bio, Col D'orcia, £75

Ruby red with violet hues. The bouquet is intense, broad, and complex, with hints of red fruits such as cherry and blackberry, combined with vanilla and woody notes. Full-bodied wine, excellent structure, strong and balanced.

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OUR STORY

In 1890, Agostino Vallebona began trading bottarga and olive oil from Sardinia with northern Italy and Spain. Trekking for days and sleeping in shepherds' huts in exchange for chunks of cheese, he laid the foundations of what would become a proud family business.

Fast forward to 1997, when Agostino's great-grandson, Stefano, moved to the UK. He spent a couple of years doing what he fondly calls "research" in London's elite restaurants—making friends with top chefs and delivering briefcases of bottarga for their kitchens. He knew he was onto something when wheels of cheese and hanging salami began to replace the clothes in his wardrobe.

Stefano became the first Italian to trade at Borough Market. Together with his Japanese wife, Naoko, and their incredible team, the Vallebona family business is now firmly rooted in the UK. Their beautiful shop in the heart of Wimbledon Village—complete with a cheese maturation room and a cosy wine bar—would surely make Agostino proud.

At the heart of Vallebona's Wimbledon Village presence is the concept of Table: a sociable space for sharing ideas, stories, conversation—and of course, celebrating exceptional food and wine.

Building on this metaphor, Table@Vallebona is a family-run venture dedicated to sourcing the finest ingredients from Italian and Japanese artisanal producers and sharing them with our community in the following ways:



Joint Ventures and Collaborations

We're always open to new partnerships. If you're interested in collaborating with Table@Vallebona, we'd love to hear from you.

www.vallebona.co.uk

[@vallebona_ltd](https://www.instagram.com/vallebona_ltd)

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