

VINERIA

MENU

SHARING PLATES

Our sharing plates, featuring Italian and Japanese dishes, are perfect for enjoying with friends and family.

Designed to be shared, these dishes offer a variety of flavours and textures. Sharing plates include appetizers, small bites, and main course items, fostering a sense of togetherness and a more interactive dining experience. They are ideal for social gatherings, letting everyone explore new tastes in a relaxed atmosphere. Pair them with our incredible wines for the perfect combination.

Prosciutto & Grissini, £14

Hand sliced Speck Artigianale from The Dolomites mountains and Hand Made bread sticks from a family bakery in Verona, established over 100 years ago, presented on a wooden sharing board.

Oven baked cheese, Truffle Honey Alba Hazelnuts, £15 (V)

Fontina cheese from Courmayeur, Mont Blanc, oven baked, hazelnuts from Alba – Piedmont, truffle honey, music paper bread.

Smoked Salmon and Cappers pate`, £15 (V)

Hot smoked salmon, freshly caught in Faroe Islands and Smoked from Wimbledon Smokery, served with Ligurian rosemary crisp bread and cappers pate` from Pantelleria's Island.

Spinach Gnocchi alla Milanese £15 (V)

Al dente spinach gnocchi in a creamy cheese sauce.

Spinach Gnocchi with Pesto Genovese £15 (V)

Al dente spinach gnocchi in basil pesto.

Porchetta & Broccoli 4 Formaggi, £18

It's is a delightful and indulgent dish that combines the rich flavours of traditional Italian porchetta with the creamy goodness of four different types of cheeses. Served with garlic broccoli.

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



VINERIA

SOURDOUGH PIZZA

Sourdough base made for us from Gianni in Puglia and served with provolone cheese to add extra flavour, baked at 250 degrees and finished with berry balsamic and fresh rocket salad.

Pizza Bianca, provolone cheese, rocket salad, berry balsamic £17 (V)

Pizza Rossa, tomato sauce, wild oregano £17 (Vegan)

Pizza Tartufo, provolone cheese, truffle oil, rocket salad £20 (V)

Pizza con Charcuterie, artisan cured meats, provolone cheese, rocket salad, berry balsamic £20

ARTISAN GLUTEN FREE BASE, ADD £3

SHARING BOARDS

Italian Sharing Board, 2 people £28, 4 people £48

Selection of two artisan cured meats, two artisan cheeses, wild olives, moromi miso, music paper bread and handmade bread sticks

Italian Cheese Board, 2 people £28, 4 people £48

Selection of four artisan cheeses from our maturation cheese room wild olives, moromi miso from Japan, music paper crisp bread and handmade bread sticks

CHEESE & DESSERTS

Soft Nougat or Tiramisu £9.50

Goronzola Dolce with grapes and rosemary crackers £12

PLEASE NOTE

Last food order 9pm

We are licensed until 22:30pm

Our menu brings you the very best seasonal produce from Vallebona,
We use ingredients from small family businesses, and we may run out during the service

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