

**VINO.
VITA.**

**ITALIAN WINE BAR
CREATING UNIQUE
EXPERIENCES BY
BRINGING TOGETHER
PERSONE, PRODOTTI,
ATMOSFERA E TEMPO**

VINO.VITA.

WHILE YOU WAIT

Taralli (vg)	3.5
Salted almonds (n) (vg)	4.5
Cerignola olive (vg)	4.5
Selection of breads (v) (g)*	5.95
Choose your dip	2
Olive paté dip (v) (n) (d), fig jam (vg) or (+£1) for the following: truffle honey (vg), hot & spicy honey (v) (s), Nduja oil (n) (d) (s), green pesto (n) (d) (vg)*, red pesto (n) (d)	
Italian nachos (v) (d) (g)	8.95
Our take on Nachos. Served with crushed avocado, passata sauce, and mascarpone with pickled chilli	
Garlic bread (vg) (g)*	6
Ciabatta garlic bread	
Side Salad (vg)	5
Small mixed leaves salad	

BRUSCHETTE

Our irresistible take on a classic dish

Pomodoro (vg) (g)*	6
Blended vine ripened tomatoes, mixed with homemade garlic oil and micro basil	
Nduja e stracchino (s) (d) (g)*	6.5
Spreadable spicy sausage and soft cow's cheese	
Grilled peppers (vg) (g)*	6.5
Roasted red and yellow peppers with garlic and oregano	
Parma & ricotta (n) (d) (g)*	7
Crispy Parma ham on whipped ricotta and pine nuts	
Melanzane (vg) (g)*	6.5
Marinated aubergine with sun-dried tomatoes and fresh herbs	
Salmone affumicato (d) (g)*	7
Smoked salmon, stracchino cheese, chives and lemon	
Tonno e paté di olive nere (d) (g)*	7
Tuna and black olive paté	

SIGNATURE PLATTERS

Grande board (d) (g)*	39
(Recommended for two people) The iconic platter with sliced meats & cheeses, dips, light bites... and much more!	
Grandissimo board (d) (g)*	69
(Recommended for four people) A bigger version of the Grande board	
Vegan board (vg) (g)*	29
A vegan selection of Italian products	
Bruschette board (d) (g)*	45
A selection of our bruschette on a sharing board	
Bite-size arancini for £3 more (n) (d) (g) (v)	

I PIATTINI

Broccoli (vg) (n) (d)	5.5
Roasted tenderstem broccoli with confit garlic oil, pickled red chilli and salted almonds	
Fior di zucca ripieni ricotta e provola (d) (g) (v)	8.5
Ricotta & provola stuffed zucchini flowers, served with honey dip	
Carpaccio di salmone (d)	7
Smoked salmon drizzled with a lemon and caper dressing and fresh rocket	
Bite-size arancini	6
(Choose one from) Ragu (d) (g) (n) Mushroom & truffle (d) (g) (n) (v) Ham and cheese (d) (g) (n)	
Carpaccio di bresaola (d)*	7
Freshly sliced bresaola with rocket, pickled shallot rings, cherry tomatoes, parmesan and balsamic glaze	
Caponata (vg)	6.5
Homemade stew of mixed vegetables	
Dipping burrata (d) (g)*	13
A whole burrata topped with your choice of: Hot & spicy honey (v) (s) Nduja oil (n) (d) (s) Green pesto (n) (d) (vg)* Red pesto (n) (d)	
Zucca al forno (d) (vg)*	12.5
Roasted butternut squash, marinated in garlic, chilli and nutmeg, with a mascarpone and parmesan fondue	

Parma ham & burrata (n)(d)	15
Freshly sliced Parma ham with burrata topped with our homemade pesto	
Piccolino (d)(g)	16
A small board for 1 or 2 people. Choose from a selection of meat, a selection of cheese, or a combination of both	
Parmigiana di melanzane (d)(v)	12.5
Aubergine parmigiana with fior di latte mozzarella	

LA PASTA

Penne al pesto (n)(d)(g)(vg)*	9.5
Homemade pesto from basil, toasted pine nuts and aged parmesan	
Penne all'arrabbiata (vg)(g)(s)	13.95
(add tuna or chicken for £2.50) Tomato sauce, black olives and red chillies	
Lasagne alla bolognese (d)(g)	12.5
A classic homemade Italian dish of layered pasta, bolognese sauce, and cheese	
Tagliatelle al ragù (g)	14.95
Pasta in a rich and tasty Bolognese sauce	
Tagliatelle alla crema di funghi (v)(g)(d)	14.95
Homemade creamy mushroom sauce with chestnut & porcini	
Ravioli nduja e pecorino (g)(d)(s)	13.95
Fresh pasta filled with a savory blend of spreadable sausage and sheep's milk cheese	
Gnocchi con zucca (n)(d)(g)(v)(vg)*	13.95
Roasted butternut squash, burnt butter, goats curd, sage and rocket	

LE PIZZE

Margherita (v)(d)(g)* (vg)*	13
Tomato sauce and fior di latte	
Diavola (s)(d)(g)*	14.95
Tomato sauce, fior di latte, spicy salame, nduja	
Ortolana (v)(d)(g)* (vg)*	14.95
Tomato sauce, fior di latte, courgettes, aubergines, peppers and mushrooms	
Quattro stagioni (d)(g)*	14.95
Tomato sauce, fior di latte, prosciutto, black olives, mushrooms and artichokes	

Quattro formaggi bianca (d)(g)*	15
Fior di latte, scamorza, gorgonzola, parmigiano and rocket salad	
Speck & gorgonzola (d)(g)*	15
Tomato sauce, fior di latte, gorgonzola cheese, cured and smoked ham	
Parma & burrata (d)(g)*	16.5
Tomato sauce, fior di latte, burrata, Parma ham	
Tonno & Melanzane (d)(g)*	15
Tomato sauce, fior di latte, dark tuna, stracchino cheese and aubergines	
Caponata (d)(g)*	14.95
Tomato sauce, fior di latte and homemade caponata	
Bresaola (d)(g)*	15.5
Tomato sauce, bresaola, shaved parmesan, and rocket	
Vegana (vg)(g)*	15.5
Tomato sauce, vegan cheese, homemade caponata	

PINSA ROMANA

Burrata & Pomodoro (d)(g)	16
Fresh cherry tomatoes, mozzarella di bufala, fresh basil with extra virgin olive oil	
Tartufata (d)(g)	15
Mushrooms, scamorza and truffle infused oil	
Mortadella (d)(g)	15.5
Confit garlic oil, drizzled on our pinsa base topped with mortadella, sun-dried tomatoes and olive oil	
Piccante (d)(g)(s)	15.5
Our homemade Nduja oil, drizzled on a pinsa base with roasted peppers, burrata, rocket and basil	
Bresaola (d)(g)	16
Bresaola, shaved parmesan, and rocket	

SALADS

Insalata all'Italiana (vg)	13
A delicious mix of veggies with avocado, sprinkled Grana Padano shavings and homemade crostini	
Choose grilled chicken or smoked salmon	
Insalata broccoli & beetroot (d)(vg)*	13
Roasted tenderstem broccoli with red beets, goats curd, balsamic glaze, and toasted seeds	

QUICK LUNCH

Available from 12pm till 4pm

Includes a soft drink, 1/2 beer or 125ml wine.
Upgrade to 175ml for £1.50, 250 ml for £3
or a pint for £2

TOASTED PANINI

All our panini are prepared with ciabatta bread
and served with mixed salad or crisps

Roma (s) (g)* 9.95
Spicy sausage with roasted red peppers

Bologna (g)* 9.95
Truffle mortadella with rocket and tomato

Firenze (vg) (g)* 9.95
With homemade grilled vegetables

Bolzano (g)* 9.95
Sweet jam, smoked speck finished
with creamy Gorgonzola

Palermo (g)* 9.95
Dark tuna & melted smoked cheese, a match
made in heaven

Amalfi (d) (g)* 9.95
Smoked salmon, with mascarpone, lemon,
chieves and black pepper

KIDS MENU

Includes a fruit juice:
orange, apple, pineapple or cranberry

Pizza Margherita (v) (d) (g)* (vg)* 5.5
Tomato sauce and fior di latte

Penne al pomodoro (vg) 4.5
Slow drying pasta with tomato sauce

Tagliatelle al ragù 5
Fresh pasta with Bolognese sauce

FIXED MENU

Available from 12pm till 4pm

2-COURSE 14.95
3-COURSE 19.95

STARTER

Bruschetta al pomodoro (vg)
Blended vine ripened tomatoes, mixed with homemade
garlic oil and micro basil

Carpaccio di bresaola (d)* or **di salmone** (d)
Enhance your lunch with one of our carpaccios

Caponata (vg)
Homemade stew of mixed vegetables

Bite-size arancini (Choose one from)

Ragu (d) (g) (n)
Mushroom & truffle (d) (g) (n) (v)
Ham and cheese (d) (g) (n)

MAIN COURSE

Penne al pesto (n) (d) (g) (vg)* or

Penne all'arrabbiata (vg) (g) (s)
Homemade pesto and arrabbiata sauce
(add tuna or chicken for £2.50)

Zucca al forno (d) (vg)*
Roasted butternut squash, marinated in garlic, chilli
and nutmeg, with a mascarpone and parmesan fondue

Pizza Margherita (v) (d) (g)* (vg)*
Add any toppings from £1.50 please ask
a member of the staff

Insalata broccoli & beetroot (d) (vg)*
Roasted tenderstem broccoli with red beets,
goats curd, balsamic glaze, and toasted seeds

DESSERT

Tiramisù (d) (g)
Homemade following the authentic recipe

Tortino al cioccolato (v) (d) (g)
Rich chocolate cake with a gooey molten chocolate
core, served with vanilla gelato

Sorbetto al limone (v)
Bright, citrusy flavour with a light,
refreshing texture

We added a discretionary 12.5% service charge to your bill that will go entirely to our team members. Thank you for your support.

All ingredients may not be listed, please advise of any allergies. A full list of allergen is available upon request. (v) Vegetarian (vg) Vegan

(vg)* Vegan alternative available (n) May contain nuts (s) Spicy (d) Dairy (d)* Dairy free available (g) Contains gluten (g)* Gluten free available