

**VINO.  
VITA.**

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

# VINO.VITA.

## WHILE YOU WAIT

Small bites to start the conversation.

**Taralli** (mf) 3  
Traditional Puglian savoury twists.

**Salted Almonds** (vg) (mf) 5  
Toasted almonds with a light sea salt seasoning.

**Olives** (vg) (mf) 5  
Green Italian olives with a clean, balanced flavour.

**Selection of Breads** (vg) (mf) 6  
Warm selection of Italian breads, served plain.

**Choose Your Dip** 2  
Selection of dips:  
**fig Jam, olive tapenade, homemade pesto, 'nduja oil or truffle honey (+£1)**

## BRUSCHETTE

Classic Italian bites with a Vino.Vita. twist.

**Pomodoro** (vg) (mf) 4.5  
Tomato, olive oil, and fresh basil.

**Verde** (mf) 5.5  
Crispy and fresh marinated courgettes, fennel, lemon and pepper ricotta, fresh dill.

**'Nduja & Stracciatella** (sp) 6  
Spicy 'nduja, stracciatella cheese and chopped chives.

**Parma & Ricotta** 7  
Parma ham with lemon and pepper ricotta, fresh rocket.

## SIGNATURE PLATTERS

Boards made to be shared: generous, joyful, and proudly Italian.

**Piccolino** (mfa) 20  
A small selection of sliced meats, cheeses, and accompaniments.

**Grande** 39  
Recommended for two people.  
A board with sliced Italian meats, cheeses, dips, and snacks.

**Grandissimo** 69  
Recommended for four people.  
A large sharing board with meats, cheeses, dips, and light bites.

**Vegan Board** (vg) (mf) 39  
A plant-based selection of vegetables, dips, and vegan-friendly items.



## PIATTINI (Gold)

Fresh and vibrant small plates designed for grazing, sharing, and pairing with wine.

**Artichoke alla Romana** (vg) (mf) 6  
Marinated artichokes with lemon and herbs, served with grilled sourdough.

**Green Panzanella** (mf) 10  
A vibrant twist on the classic Tuscan bread salad, with green vegetables, fresh herbs, green pesto and burrata.

**Dipping Burrata** (mf) 13  
Whole burrata served with sourdough bread and a choice of dipping sauce: 'nduja oil, homemade pesto, bomba calabrese sauce.

## PIATTINI (Hot)

Small hot plates with bold flavours and proper soul straight from the Italian kitchen.

**Garlic Bread** (va) (mf) 6  
Pinsa base, mozzarella cheese and basil.

**Bite-size Arancini** (mfa) 10  
Crispy risotto bites with a choice of ragu, mushroom-truffle, or ham and cheese.

**Luganega & Bomba Calabrese** (sp) 11  
Southern Italian pork sausage in a spicy tomato sauce served with sourdough bread.

**Garlic Prawns** 11  
Baked king prawns with garlic butter, served with sourdough bread and lemon wedge.

**Porchetta** 11  
Herb-stuffed slow-roasted pork with green pesto and fennel and herbs salad.

## PASTA & MAIN

Comforting, seasonal and unmistakably Italian pasta the way we grew up with.

**Tagliatelle all'Arrabbiata** (vg) (mf) (sp) 10  
Pasta ribbons with tomato sauce, black olives, and red chillies.  
(Choose **grilled chicken** or **dark tuna** for £3)

**Paccheri alla 'Nduja & Stracciatella** (sp) 10  
With Black Pepper & Lemon Zests.

**Paccheri al Ragù** 11  
Paccheri pasta served with traditional slow-cooked beef ragù, shaved parmesan and carrot tops.

**Tagliatelle alla Crema di Funghi** (mf) 12  
Pasta ribbons in a creamy mushroom sauce, wild mushroom, fresh herbs and truffle oil.

**Paccheri cos la Salsiccia** 12  
Classic Campanian paccheri pasta, tossed in a rich and hearty Italian pork sausage sauce.

**Lasagne alla Bolognese** 15  
Traditional lasagna with bolognese ragù, cheese, and pasta sheets.

**Parmigiana di Melanzane** (mf) 15  
(**Aubergine Lasagna**)  
Layered aubergine baked with cheese and tomato sauce.

## LE PIZZE

Hand stretched, stone-baked topped with the most authentic Italian ingredients.

**Margherita** (va) (mf) 12  
Tomato sauce and fior di latte mozzarella.

**Diavola** (sp) 14  
Spicy salame, 'nduja, tomato sauce, fior di latte mozzarella.

**Vegana** (vg) (mf) 16  
Tomato base with cherry tomatoes, black olives, black olives tapenade, nut free pesto, pine nuts and rocket.

**Ortolana** (va) (mf) 16  
Marinated vegetables, black olives, tomato sauce, fior di latte mozzarella.

**Quattro Formaggi Bianca** (mf) 18  
White base with scamorza, gorgonzola, parmesan, onion, fior di latte mozzarella topped with rocket.

**Parma & burrata** 18  
Parma ham, burrata, tomato source with fior di latte mozzarella.

## SALADS

Fresh, vibrant, and full of texture.

**Insalata Pantesca** (mf) 10  
Pantelleria-style Sicilian potato salad with tomatoes, red onion, capers, black olives, oregano, olive oil, and half a soft-boiled egg.

**Insalata all'Italiana** (va) (mf) 12  
Mixed leaves with avocado, spring onion, Grana Padano, and crostini.  
(Choose **grilled chicken** or **dark tuna** for £3)

**Insalata Panzanella** (mf) 14  
Heritage tomatoes, croutons, vegan nut free pesto, burrata and fresh herbs.



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.

(vg) Vegan (va) Vegan Available (mf) Meat Free (mfa) Meat Free Available (sp) Spicy