

# VINERIA

## LUNCH MENU

### SHARING PLATES

#### **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.

#### **Smoked Salmon and Capers pate`, £15**

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

#### **Capunti with Funghi & Black Truffle £14.50 (V)**

Capunti pasta with funghi and truffle is a luxurious dish featuring earthy mushrooms and rich truffle flavors.

### 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**

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

