

Our Appetizers

Antipasto Toscano € 10
artisan cured meats from Pistoia, traditional Tuscan croutons, Pistoia fresh cheese and Vineria's pickles

1, 4, 7, 9, 12 *

Plateau di Formaggi € 12
selection of Italian and foreign cheeses with sauces and honey

7, 8, 10, 12

Fantasia di Crostoni e Bruschette della Vineria € 14
tasting of Vineria's delicious bruschettas

1, 3, 4, 5, 6, 7, 8, 10, 12

Tartare VG € 12

Avocado, kiwi and green apple tartare seasoned with lime citronette, Boboli flower salt and almonds toasted on tender salad

8

Pappapero VG € 10

our fresh version of *Pappa al Pomodoro* – typical bread soup with tomato and basil-served with crunchy fried capers on celery and basil cream

1, 9

First and Main Courses

Quinoa VG € 11

BIO tricolor quinoa with roasted seasonal vegetables and Plant Based Feta

Shawarma V-VG € 13

wrap stuffed with roasted chickpeas, bean cream, crunchy seasonal vegetables and yogurt sauce on a tender salad

1, 3, 5, 6, 7, 10, 12

La Cruda del Birraio € 13

Fassona beef tartare seasoned with lemon&rosemary salt served on salad with fresh figs and flakes of *Blu del Birraio* – blue cheese aged in beer

7

Side Dishes

Potatoes Wedges with homemade sauces V-VG € 5

1, 3, 5, 6, 12 *

Homemade Falafel with sauces V-VG € 5

3, 5, 6, 7, 10, 12 *

Mixed salad with seasonal vegetables VG € 5

Stylish Burgers

All our Hamburgers are served in fresh bun with cereals, accompanied by our wedges of potatoes and homemade sauces

Juicy alla Parmigiana

€15

180g Italian Beef burger from *The Butcher by Nicola Ferrari* in sous vide cooking, stuffed with stringy Monte Veronese cheese, roasted cherry tomatoes with herbs and baked aubergines
1, 3, 5, 7, 8, 10, 11, 12 *

Cheeseburger

€14

200g Chianina beef burger cooked on the grill served with salad, fresh tomatoes, Monte Veronese d.o.p. and caramelized red onion
1, 3, 5, 7, 11, 12 *

Kalimera

€13

chicken breast cooked at low temperature and then grilled, *scapecce* courgettes with mint, *Tzatziki* sauce and crispy bacon
1, 3, 5, 7, 11, 12 *

Kraken

€17

octopus tentacle cooked at low temperature, pink chickpea and beetroot hummus, Taggiasca olives and our yogurt sauce
1, 2, 3, 4, 5, 7, 10, 11, 12, 14 *

Vurger ✓

€14

Fresh sheep *Tomino* from *Uffiziatura Pagliai* with with dried tomato and *Taggiasca* olives tapenade, almonds and basil lemon flavoured
1, 3, 5, 7, 8, 11, 12 *

Peppe VG

€13

Potato&Pepper patty with herbs, tasty roasted carrots, iceberg salad and veg lemon mayo
1, 5, 6, 11, 12 *

Tasty Salad

Cesare

With mixed salad, organic dried tomatoes, chicken breast cooked at low temperature, rosemary croutons; topped with mustard sauce

1, 10, 12

€9

Croccante V-VG

Crunchy salad of seasonal julienne vegetables with lightly mustard yogurt sauce, mixed salad, chickpea Falafel of our production and pink hummus

1, 3, 6, 7, 12

€9

Greca V-VG

Mixed salad with tomatoes, walnut, Taggiasca olives, aubergine cream and Greek Feta

7,8

€9

Avventurosa

Warm salad with mixed salad, octopus tentacle cooked at low temperature, potatoes cream, sweet paprika and crunchy fennel

2, 4, 14 *

€11

Big Bruschettas

the portion consists of two slices of bread; it is possible to have only half a portion € 5

Vineria

roasted ham, bio dried tomatoes and Tuscan Pecorino

1, 7, 12

€ 9

Solito

roasted ham, Brie and truffle cream by Savini Family

1, 7

Campagnolo V-VG

artichoke paté, organic dried tomatoes and Taleggio d.o.p.

1, 7, 12

Carciofolaro

artichoke paté, Tuscan Pecorino d.o.p. and Tuscan Raw Ham

1, 7

Goloso

artisan roasted rolled bacon, caramelized red onion and Taleggio d.o.p.

1, 7, 12

Dessert

Cheesecake 1, 3, 7, 8	€6
Pistachio cheesecake revisited with biscuit crumble and white chocolate	
Tiramisù 1, 6 VG	€6
vegan tiramisu with espresso coffee and dark chocolate drops	
Ciuri Fruri VG	€6
Strawberry jelly with coconut and red fruit puree	
Roba da Pazzi 7,8	€6
sheep <i>Ricotta</i> cream from <i>Uffizziatura Pagliai</i> with stewed red fruits and toasted almonds	

We prefer the handicraft products of our territory, behind each ingredient there is a study and a path towards unique and quality products. We ask all our customers to communicate any type of food intolerance or allergy to allow for a pleasant risk-free experience! The allergen menu is available on request, we also have **gluten-free bread** to combine with our dishes **(+2,00€)**

Furthermore, the Vineria makes use of the **CAKE RIGHT**, that is if our customers like to bring a dessert from outside there will be a surcharge of €1.50 per person and they will have to provide a receipt and cake's allergen list as per current legislation

Cover charge including demineralized water, bread and sympathy €2

* Frozen product at origin

V Vegetarian

VG Vegan

V-VG Vegetarian also available Vegan

Allergens

1 CEREALS CONTAINING GLUTEN

2 CRUSTACEANS AND PRODUCTS THEREOF

3 EGGS AND PRODUCTS THEREOF

4 FISH AND PRODUCTS THEREOF

5 PEANUTS AND PRODUCTS THEREOF

6 SOYBEANS AND PRODUCTS THEREOF

7 MILK AND PRODUCTS THEREOF

8 NUTS

9 CELERY AND PRODUCTS THEREOF

10 MUSTARD AND PRODUCTS THEREOF

11 SESAME SEEDS AND PRODUCTS THEREOF

12 SULPHUR DIOXIDE AND SULPHITE

14 MOLLUSCS AND PRODUCTS THEREOF

Soft Drinks

Still/Sparkling Water	Including in the cover charge!
Coca Cola 0,33l	€ 3,00
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Rose Lemon – Fentimans	€ 4,00

Iconic Rose Lemonade is made with pure Otto rose oil from the world-famous Rose Valley in Kazanlak, Bulgaria. This rose oil is one of the most valuable essential oils on earth and used in some of the finest perfumes on the market. We blend a small amount of this oil with lemon juice to add an unrivalled depth of flavour.

Caffetteria

Espresso	€ 2,00
Decaffeinated	€ 2,00
Barley Coffee	€ 2,00
Cappuccino	€ 2,50
Latte Macchiato	€ 2,50
Macchiato Soia	€ 2,50
Cappuccino Soia	€ 3,00
Americano	€ 2,00
Corretto	€ 3,00
Doppio	€ 3,00
Hot Tea	€ 3,00