

# 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 \*

## Cheese Plateau € 12

selection of Italian and foreign cheeses with sauces and honey  
7, 8, 10, 12

## Vineria's Fantasy € 14

tasting of Vineria's delicious bruschettas  
1, 3, 4, 5, 6, 7, 8, 10, 12

## SIDE DISHES € 5

### Potatoes Wedges

with homemade sauces

6, 8 V-VG

### Falafel

homemade Falafel with sauces  
3, 5, 6, 7, 10, 12 \* V-VG

### Mixed Salad

with seasonal vegetables  
VG

# MAIN COURSES

## Cream Soup € 10

Creamy pea and potato soup with toasted hazelnuts and flakes of Shropshire Blue cheese

7, 8 VG

## Soup € 10

lentil soup with black cabbage

VG

## Shawarma € 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 V-VG

## BIG BRUSCHETTAS € 9

it is possible to have half a portion € 5,00

### Vineria

roasted ham, bio dried tomatoes and Tuscan Pecorino d.o.p.  
1, 7, 12

### Solito

roasted ham, Brie and truffle cream by Savini Tartufi Family  
1, 7

### Campagnolo

artichoke paté, organic dried tomatoes and Taleggio d.o.p.  
1, 7, 12 V-VG

### 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

## ARTISAN BURGERS

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

### Juicy Lucy € 15

180g Italian Beef burger from The Butcher by Nicola Ferrari in sous vide cooking, stuffed with stringy Monte Veronese cheese, coleslaw topped with our homemade yogurt sauce and bacon

1, 3, 5, 7, 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 \*

### MadMax € 14

chicken breast cooked at low temperature and then grilled with roasted pumpkin and Shropshire Blue fondue

1, 3, 5, 7, 11, 12 \*

### Vurger € 14

fresh sheep Tomino cheese from Uffiziatura Pagliai cheese served in a cabbage jacket and a sun-dried tomato and Taggiasca olives tapenade

1, 3, 5, 7, 11, 12 \* V

### Raperonzolo € 14

Baked celeriac disc with herbs, black cabbage and almond pesto, and cannellini beans cream

1, 5, 6, 8, 11, 12\* VG

### Zucca Barucca € 14

Roasted pumpkin and chickpea meatballs served with sautéed spinach and dried tomatoes

1, 5, 6, 11, 12 \* VG

## TASTY SALADS

### Croccante € 9

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, 10, 12 \* V, VG

### Cesare € 9

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

1, 10, 12

### Ghiottona € 10

Mixed salad, warm roasted pumpkin cream, caramelized onions, walnuts, and Shropshire Blue fondue

7, 8, 12

## DESSERTS €6

### Cheesecake

Pistachio cheesecake revisited with biscuit crumble and white chocolate

1, 3, 5, 6, 7, 8 V

### Bianconiglio

Almond mousse with biscuit crumbs and red berry sauce

1, 6, 8, 9, 13 VG

### Carrot Cake

soft carrot cake served with hazelnut cream

1, 5, 6, 8 VG

### Una Peroni

Sheep Ricotta cream from Uffizziatura Pagliai served with stewed pears and walnuts

7, 8 V

## CAFFETTERIA

Espresso € 2

Deca € 2

Orzo € 2

Cappuccino € 3

Latte Macchiato € 3

Macchiato Soia € 2,5

Cappuccino Soia € 3

Americano € 2

Corretto € 3

Doppio € 3,5

Tè/Tisana € 3

## SOFT DRINKS

**Water - Including in the cover charge**  
still or sparkling

### Rose Lemonade Fentimans €3

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.

### Gaza Cola - Gaza Cola Sugar Free €3

"Gaza Cola is 100% Palestinian-owned, from the ingredients we use to the hands that craft each can.

Our mission is simple yet powerful: to create a product that not only delights the palate but also contributes to the reconstruction of Gaza. Gaza Cola products support humanitarian projects, including the reconstruction of Al Karama Hospital in northern Gaza. We believe that every can of Gaza Cola is a step toward a better future for the Palestinian people. Gaza Cola is much more than just a beverage: it is a symbol of resistance, hope and freedom."

We prefer the handcraft 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

Adding ingredients can cause a price variation from **€1.00** to **€5.00**

\*frozen product at origin

**V** → Vegetarian

**VG** → Vegan

**V-VG** → Vegetarian also available Vegan

### ALLERGEN LEGEND

1 CEREALS CONTAINING GLUTEN	8 NUTS
2 CRUSTACEANS AND PRODUCTS THEREOF	9 CELERY AND PRODUCTS THEREOF
3 EGGS AND PRODUCTS THEREOF	10 MUSTARD AND PRODUCTS THEREOF
4 FISH AND PRODUCTS THEREOF	11 SESAME AND PRODUCTS THEREOF
5 PEANUTS AND PRODUCTS THEREOF	12 SULPHUR DIOXIDE AND SULPHITE
6 SOYBEANS AND PRODUCTS THEREOF	13 LUPINS
7 MILK AND PRODUCTS THEREOF	14 MOLLUSCS AND PRODUCTS THEREOF

**Cover Charge €2**  
including water, bread and sympathy