

OUR APPETIZERS

IL RUSTICO €12

WITH ARTISANAL CURED Ham, PISTOIA FRESH CHEESE, TRADITIONAL TUSCAN CROUTONS AND VINERIA'S PICKLES

1, 4, 7, 9, 12 *

VINERIA'S FANTASY €14

TASTING OF VINERIA'S DELICIOUS BRUSCHETTAS

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

SHAWARMA € 13

WRAP STUFFED WITH ROASTED CHICKPEAS, BEANS 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 CHEESE

1, 7, 12

SOLITO

ROASTED Ham, Brie CHEESE AND TRUFFLE CREAM BY *SAVINI TARTUFI FAMILY*

1, 7

CAMPAGNOLO

ARTICHOKE PATÉ, ORGANIC DRIED TOMATOES AND *BRIE* CHEESE

1, 7, 12 V-VG

CARCIOFOLARO

ARTICHOKE PATÉ, TUSCAN PECORINO CHEESE AND TUSCAN RAW Ham

1, 7

GHIOTTO

RADISH, CARAMELIZED RED ONION AND ALPINE *FONTINA* CHEESE

1, 7, 12

TASTY SALADS

CROCCANTE €9

CRUNCHY SALAD OF SEASONAL JULIENNE VEGETABLES WITH YOGURT SAUCE, MIXED SALAD, HOMEMADE CHICKPEA FALAFEL AND PINK HUMMUS

1, 3, 6, 7, 10, 12 * V-VG

CENERELLA €10

MIXED SALAD, ROASTED PUMPKIN, CITRUS-ROASTED ALMONDS, MIXED CRUNCHY SEEDS, DRY TOMATOES AND PLANT-BASED *FETA*

8 VG

CESARE €9

MIXED SALAD, ORGANIC DRIED TOMATOES, CHICKEN BREAST COOKED AT LOW TEMPERATURE, ROSEMARY CROUTONS; TOPPED WITH MUSTARD SAUCE

1, 10, 12

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 DOP* CHEESE, SAUTÉED SPINACH, MUSTARD SAUCE AND BACON

1, 3, 5, 7, 10, 11, 12 •

CHEESEBURGER €15

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 •

JACK O' POLLO €14

CHICKEN BREAST COOKED AT LOW TEMPERATURE AND THEN GRILLED SERVED WITH ROASTED PUMPKIN WITH AROMATIC HERBS, BACON AND GREEK *FETA*

1, 3, 5, 7, 11, 12 •

VURGER ALLA PARMIGIANA €14

FRESH SHEEP TOMINO CHEESE FROM *UFFIZIATURA PAGLIAI* CHEESE SERVED IN A TASTY AUBERGINES JACKET, TOMATO SAUCE AND *TAGGIASCA* OLIVES

1, 3, 5, 7, 8, 11, 12 • V

ZUCCA BARUCCA €14

OVEN-BAKED PUMPKIN AND CHICKPEA PATTY, SERVED WITH SUN-DRIED TOMATOES AND SAUTÉED SPINACH

1, 5, 6, 11, 12 • VG

PULLED GIGI €15

OVEN-BAKED AND SPICED PULLED JACKFRUIT, COLESLAW WITH CITRUS VEGAN MAYO AND HOMEMADE BBQ

1, 5, 6, 11, 12 • VG

SIDE DISHES

POTATOES WEDGES €5

WITH HOMEMADE SAUCES

1, 3, 5, 6, 12 • V-VG

FALALFEL €5

HOMEMADE CHICKPEAS FALAFELS CON SALSA YOGURT O MAIO VEG SU RICHIESTA

3, 5, 6, 7, 10, 12 • V-VG

MIXED SALAD €5

WITH SEASONAL VEGETABLES

VG

NUGGETS €6

CRUNCHY VEGETABLE BITES SERVED WITH VEGAN MAYO

1, 5, 6, 12 • VG

DESSERTS €6

UMPA LUMPA

DARK CHOCOLATE MOUSSE WITH COCONUT AND STEWED MIXED BERRIES

6 VG

SIGNORA I LIMONIII

FLUFFY LEMON CAKE SERVED WITH RASPBERRY WHIPPED CREAM

1, 5, 6 VG

CHEESECAKE

PISTACHIO CHEESECAKE REVISITED WITH BISCUIT CRUMBLE AND WHITE CHOCOLATE

1, 3, 6, 7, 8

FIGATA PAZZESCA!

SHEEP RICOTTA CREAM FROM *UFFIZZIATURA PAGLIAI* SERVED WITH SAUTÉED FIGS AND NUTS

7, 8

SOFT DRINKS

WATER - INCLUDING IN THE COVER CHARGE

STILL OR SPARKLING

MOLECOLA € 3

ITALIAN-SOURCED COLA THAT GUARANTEES PRODUCT QUALITY, SUSTAINABLE WORK, AND FAIR PAY FOR PEOPLE

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.

ARANCIATA BIO €3,5

MADE WITH ORGANIC RIBERA D.O.P. ORANGES, IN ETNA WATER. WITH 100% ITALIAN SUGAR, ONLY NATURAL FLAVORS AND ESSENTIAL OILS. NO PRESERVATIVES.

CHINOTTO BIO €3,5

MADE WITH ORGANIC CHINOTTO EXTRACT, IN ETNA WATER. WITH 100% ITALIAN SUGAR, ONLY NATURAL FLAVORS AND ESSENTIAL OILS. NO PRESERVATIVES.

CAFFETTERIA

ESPRESSO € 2,00

DECAF € 2,00

BARLEY COFFEE € 2,00

CAFFÈ MACCHIATO € 2,50

CAPPUCCINO € 3,50

LATTE MACCHIATO € 3,50

CAPPUCCINO SOIA € 3,80

AMERICANO € 2,50

CORRETTO € 3,00

DOPPIO € 4,00

TÈ/TISANA € 3,00

cover charge €2,5

INCLUDING water, Bread and SYMPATHY

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

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 AND PRODUCTS THEREOF

12 SULPHUR DIOXIDE AND SULPHITE

13 LUPINS

14 MOLLUSCS AND PRODUCTS THEREOF