



Italian Tavern

*All prices include VAT
A discretionary 12.5% service charge will be added to your bill*

Benvenuti e buon appetito!

Cicchetti

Pane e Olio **Ve** ~ 6

Selection of Veneto and Sardinian music paper bread with EVO oil and balsamic vinegar from Modena

Olives **Ve** ~ 6

Nocellara green olives, chilli, garlic, and EVO oil

Art Salad **Ve** ~ 13

Avocado, cucumber, spinach, rocket, fennel, olives, and mixed nuts

Affettati ~ 12

Hand sliced mixed salami served with green olives and crackers

Truffle Bruschetta **Ve** ~ 15

Toasted schiacciata Romana with Italian black truffle sauce

Acciughe Oro ~ 19.5

Finest Cantabrian and Sicilian anchovies with sundried tomatoes and bread

Starters

Zuppa **Vg** or **Ve** ~ 12

Chef Dariusz's exquisite soup of the day served with croutons

Due Isole ~ 19.5

Carpaccio of red prawns from Mazzara del Vallo, orange and thyme buds and carasao bread

Grigliata **Ve** ~ 14.5

Grilled mixed vegetables, garlic EVO oil and balsamic vinegar from Modena

Burrata **Vg** ~ 15.5

Directly from Puglia, served with spinach leaves and sundried tomatoes

Armony (**Ve**) ~ S 19 ~ L 21

Venus rice from Italy, green sauce, courgettes, smoked salmon, mint and Chilli-divine (upon request without smoked salmon)

Risotto ai Funghi **Vg** ~ S 18 ~ L 20

Italian porcini mushrooms, truffle olive oil, butter and parmesan

Gamberi alla Gaetana ~ 18.5

Five large king prawns, garlic, chilli, and lemon with parsley EVO oil emulsion

Platters

Arcobaleno **Ve** ~ 20.5

Crostini with green & black olive pâté, mushrooms, pickled onions, sundried tomatoes, artichokes, mixed vegetables and fruit

Dolcelatte **Vg** ~ 24.5

Italian cheese selection of taleggio, gorgonzola and pecorino, Silvia's Clinto jam and chestnut honey, grapes, apple, mixed nuts and crackers

Vine Bar ~ 26.5

Hand sliced venison, wild boar and pork salami, taleggio, gorgonzola and pecorino cheeses, with Silvia's Clinto grape jam and chestnut honey, sundried tomatoes, artichokes, nuts and Gaeta's olives

Gaeta ~ 28

Seven large king prawns served with baby octopus and gnocchi, with garlic, chilli, lemon and parsley EVO oil emulsion

Pasta ~ *gluten free available*

Norma **Vg** or **Ve** ~ 16.5

Rigatoni with aubergine, garlic, chilli, tomatoes, basil, and grated ricotta salata

Alle Vongole ~ 19.5

Spaghetti with clams, garlic, cherry tomatoes, chilli-divine and parsley

Carbonara ~ 17.5

Spaghetti or bucatini, made with egg yolk, guanciale, black pepper and grated pecorino Romano

Tricolore Vg ~ 17.5

Casarecce or fusilli with Pesto Genovese DOP, garlic, sundried and cherry tomatoes, burratina and walnuts

Bolognese ~ 18.5

Casarecce or bucatini in beef ragú according to Roberto's mother's recipe

Lasagna Classica ~ 19.5

Family's recipe, beef ragú and homemade besciamella sauce

Egg Ravioli**Al Tartufo Vg ~ 23.8**

Truffle and mushrooms, slices of black truffle 'lamelle' and grated parmesan

Lady Marian Vg ~ 20.8

Spinach and ricotta ravioli with fresh spinach leaves and grated ricotta salata from Sicily

Sherwood ~ 25.8

Truffle and mushrooms, champignon, Italian porcini mushrooms and sausages, black truffle sauce, cream, black pepper and onions

Forest Ve ~ Egg free ~ 23.8

Aubergine & courgette, wild mushrooms, toasted walnuts and mint leaves

Gnocchetti ~ Gluten free available**Della Mamma Vg or Ve ~ 16.8**

Rosalba's recipe, tomato sauce with garlic, basil and buffalo burratina

Alla Enrica ~ 20.8

Smoked salmon, cream, parsley and lemon zest

Sicilian Ve ~ 18.8

Cherry tomato sauce, aubergines, capers, olives, chilli pepper, basil and garlic

Simple Green Ve ~ 18.8

Velvety cream of basil, courgettes, spinach, almonds, garlic

Simple White Vg ~ 18.8

Champignon mushrooms, cream, parmesan and gorgonzola cheese

Robin Hood ~ 23.8

Champignon and Italian porcini mushrooms and sausages, truffle sauce, cream, black pepper and onions

Mains**Salsiccia e Patate ~ 22**

Tuscan pork sausages with potatoes, San Marzano tomatoes, rosemary, and EVO oil

Polpetta al Sugo ~ 22

Vine Bar recipe homemade meatballs in tomato sauce with parsley's gnocchi

Risotto alla Pescatora ~ 28

Clams, mussels, prawns, tomatoes, garlic, white pepper and parsley EVO oil

Pesce all'Acqua Pazza ~ 32

Roberto's creation of whole sea bream (500g perfect to share) cooked in 'crazy water' tomatoes, celery, onions, fennel, carrots and Chillidivine

Tonno alla Puttanesca ~ 29

Tuna steak, tomatoes, purple olives from Gaeta, anchovies, capers, garlic and oregano

Pollo al Limone ~ 23

Organic chicken breast, lemon juice, white wine and spinach

Cianfotta e Polenta Ve ~ 22

My father Aldo's favorite, baked potatoes, peppers, onions, aubergines, tomatoes, olives from Gaeta, garlic, basil, a whisper of wine, served with grilled polenta

Ve vegan Vg vegetarian

Our menu contains Allergens

If you suffer from food allergies or intolerances, please inform a member of the restaurant team upon placing your order, however, we cannot fully guarantee, that the food in these premises will be free from allergens.



VINE BAR LONDON

*“A place where people from all around the world can enjoy,
the simple and authentic Italian lifestyle”.*

Roberto Simone



vinewithus

Dolcezze della Casa

Tiramisu' Vg ~ 9

Inspired by the original recipe of Ado Campeol ~ Alcohol free

Vine Cotta Vg ~ 9

Our unique pannacotta flavoured with fresh basil leaves

Fantasia di Frutta Ve ~ 8

Seasonal fruit with Alchermes, strawberries and lemon coulis

Variegato Amarena Vg ~ 9

Vanilla gelato with Fabbri's dark cherries in syrup

Velluto Verde Vg ~ 12

Sicilian pistachio gelato with Fabbri's dark cherries in syrup and almonds

Piccolo Vg ~ 5 ~ 6

A scoop of vanilla or pistachio gelato with Fabbri's dark cherries or almonds

Affogato al Caffè' Vg ~ 8

Vanilla gelato drowned in rich espresso

Sorbetto Ve ~ 9

Delicious British raspberry sorbet topped with fresh berries and prosecco

Formaggi Vg ~ 14

Italian selection of cheeses with Silvia's Clinto jam, sliced apple, chestnut honey and crackers

Coffee and After Dinner

Espresso ~ 3.5

Double Espresso ~ 4.5

Cappuccino ~ 4.8

Mocha ~ 5.5

Tea ~ 3.5

Canarino ~ 4

Irish ~ Italian Coffee ~ 10

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Marsala Secco 75ml ~ 6

Port ~ 6

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By 50ml

Amaretto di Saronno ~ 9

Baileys ~ 9

Sambuca ~ 9

Frangelico ~ 9

Mirto ~ 9

Limoncello ~ 9

Amaro del Capo ~ 10

Montenegro ~ 10

Averna ~ 10

Fernet Branca & Branca Menta ~ 10

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Brandy Vecchia Romagna ~ 12

Grappa Bianca ~ 10 Barriccata ~ 12



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