

## BRUSCHETTE

*Yes, that's the plural for bruschetta [broo-SKEH-teh]*

<b>POMODORO (v)</b>	2.9
An Italian classic, freshly chopped and lightly seasoned tomatoes with a touch of garlic	
<b>TONNO SICILIANO</b>	4
Tasty and authentic. Dark tuna straight from Sicily	
<b>FIG JAM AND GOAT CHEESE</b>	4
Creamy and sweet, will melt in your mouth	
<b>NDUJA 🌶️</b>	4
A spicy spreadable sausage from Calabria. Not for the faint hearted	
<b>PESTO &amp; SUNDRIED TOMATOES (v)</b>	4
Another italian classic, excellent with a white dry wine	
<b>OLIVE PATÉ (v)</b>	3.5
Black olive paté. Perfect with a fruity white wine	

### WHILE YOU WAIT

<b>OLIVES (v)</b>	3
<b>ITALIAN CRISPS (v)</b>	1.9
<b>SALTED PEANUTS (v) (n)</b>	3
<b>SUNDRIED TOMATOES (v)</b>	2.5

### WHY NOT ADD

#### PANE E OLIO (v)

A selection of our best breads, served with Italian olive oil

4

## SHARING BOARDS

PERFECT WITH WINE, MADE TO SHARE

**GRANDE** 27  
The king of boards. A selection of bruschette, cured meats and cheeses - now served with a complimentary bread basket

**PICCOLO** 15  
Ideal for one person or as a small sharing platter. A mix of bruschette, cured meats and cheeses - served with a complimentary bread basket

**BRUSCHETTE** 20  
Can't decide on one bruschetta? Why not have them all. Fantastic board to share for groups  
*\*Add an extra topping for 1*

**CHEESE BOARD** 11  
Needless to say, a must have with red wine. Perfect match for the wine flights

### MEATS & CHEESES

*One item 5 • Two items 9 • Three items 12*

**PROSCIUTTO DI PARMA**  
The very best ham from Italy, 18-month aged

**BRESAOLA**  
Air dried for three months, this salted beef is lean and tender

**SALAME MILANO**  
Italy's most popular salami, from lean pork

**PARMIGIANO DOP**  
The King of Cheese, aged for 24 months

**GORGONZOLA**  
Cows milk, creamily blue cheese from Piedmont & Lombardy, Italy

**MOZZARELLA BUFALA (v) (+1)**  
From Water Buffalo milk, soft, creamy and mild in flavour

### HAVE YOU HEARD OF

*our famous*

*Wine Tastings?*

SPEAK TO OUR TEAM OR SEE  
OUR WINE TASTING GUIDES

## PANINI

IN ITALIAN, PANINI TRANSLATES TO GRILLED SANDWICHES  
ALL SERVED IN TRADITIONAL FOCACCIA FOR 5.95

### ROMA 🍷

Mozzarella, sundried tomatoes and nduja - soft, spicy sausage

### SIENA

Pesto, grilled peppers, balsamic onions and grilled aubergines

### PARMA

A classic pairing of mozzarella and speck - smoked ham

### MILANO

Salt-dried bresaola with salad, parmigiano, tomatoes and balsamic glaze

### PALERMO

Dark Sicilian tuna, onions and capers

### GARDA

Mozzarella, fresh tomatoes and olives, drizzled with olive oil

## Lunch Menu

AVAILABLE 12PM - 5PM MON - FRI

Choose one of the options below

### QUICK LUNCH

CHOOSE A PANINI OR A SALAD &  
GET A COMPLIMENTARY DRINK\*

6

### SWEET LUNCH

CHOOSE A PANINI OR A SALAD &  
GET A COMPLIMENTARY DRINK\*,  
TEA/COFFEE AND A DESSERT

10

\*125ml glass of wine, prosecco, half pint of draught beer or a soft drink

\*\*Upgrade to a 175ml glass of wine or to a prosecco for an extra 1

\*\*\*Add a portion of crisps for 1

## SALADS

SELECTION FOR A LIGHT MEAL  
6.95

### CARPACCIO DI BRESAOLA

The leanest and high-protein meat freshly sliced to make the healthiest meal

### CAPRESE (v)

A classic pairing of mozzarella di bufala and ripe tomatoes

### GOAT CHEESE & PEAR

Goat's cheese paired with sundried tomatoes and pears

### TUNA SALAD

Dark tuna straight from Sicily, with balsamic onions, capers, and fresh tomatoes

### WHY NOT ADD

#### PANE E OLIO (v)

A selection of our best breads, served with Italian olive oil

4

### LITTLE SALAD 1.9

Perfect to accompany your boards or panini

## DESSERTS

### TIRAMISÙ (n)

5.2

Freshly made with grandma's recipe. Delicious, light & fluffy

### GELATO (v)

3.8

Tangy fresh lemon ice-cream

\*Add Limoncello for 1

### TORTA CAPRICCIO (n)

4.8

Chocolate cake with hazelnuts on top

### CROSTATA LIMONE

6

Lemon baked pie, perfect with an espresso

## WHERE OUR PRODUCTS ARE FROM



INDULGENT TREAT YOU CAN NOT RESIST!

## Italian

## AFTERNOON TEA

AVAILABLE 12PM TO 6PM EVERYDAY

- Glass of prosecco on arrival -

Selection of focaccia, meats and cheese, chocolate cake, lemon cake and scones with mascarpone, strawberry jam

Served with tea and coffee

For two people or multiples  
- May contains nuts -

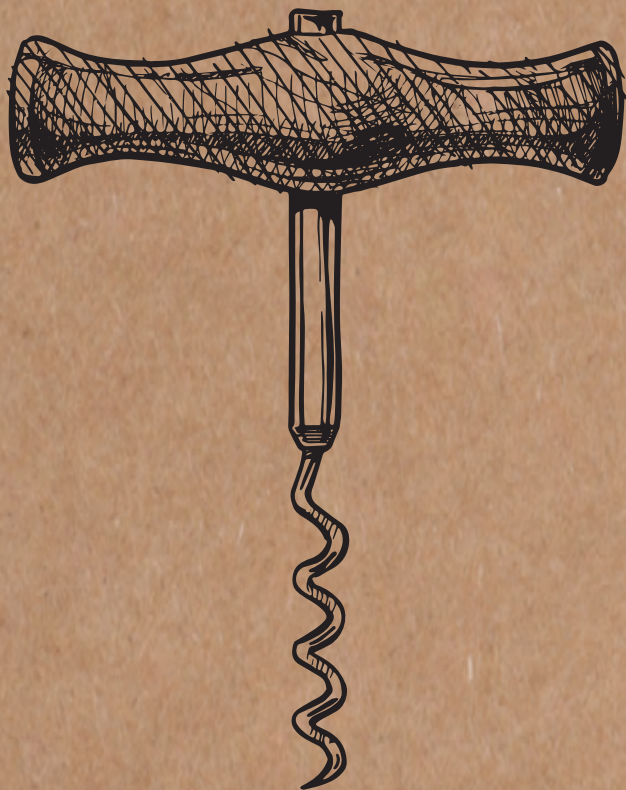
19.9 PP



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Allergy Advice: If you suffer from an allergy or intolerance, please let our staff know when placing your order.

Many of our products are gluten free. However, everything is prepared with the same equipment and in the same environment as other food.



WINE & COCKTAILS

## OUR WHITES

### - FAMILY WINES -

Our own produce straight from our family vineyard in Sicily - Caruso e Minini

	125ml	175ml	250ml	Bottle
<b>OUR FRUITIEST</b>	4.8	5.2	6.6	20
Label <b>Giumara</b> , Grape <b>Inzolia</b> Fruity and crisp - 12.5%				
<b>THE MID-DRY</b>	4.8	5.2	6.6	20
Label <b>Giumara</b> , Grape <b>Grecanico</b> Richness of fragrances with orange blossom - 12.5%				
<b>OUR DRIEST</b>	6	6.8	8.6	26
Label <b>Sicani</b> , Grape <b>Grillo</b> Wide bouquet of natural delicacy - 13%				
<b>THE WINE OF LOVE</b>	6	6.8	8.6	26
Label <b>Sicani</b> , Grape <b>Zibibbo</b> Elderflower, floral notes and fruits - 12.5%				
<b>HOUSE WHITE</b>	4	4.4	5.6	16.9
Label <b>Tasari</b> , Grape <b>Catarratto</b> Apricots and honey - 12%				
<b>THE ORGANIC WHITE</b>	7	8	10	27
Label <b>Bio</b> , Grape <b>Catarratto</b> Fresh and clean, from sustainable agriculture - 12.5%				
<b>THE APERITIF WINE</b>	5.3	5.7	8.1	24
Label <b>Cusora</b> , Grape <b>Chardonnay</b> Aromatic with herbal notes - 13%				
<b>OAKY WHITE</b>				30
Label <b>Le Selezioni</b> , Grape <b>Catarratto/Grecanico/Inzolia</b> Wonderful blend, delicate notes of oak and acacia - 13%				

#### WHILE YOU WAIT

#### ITALIAN CRISPS

1.9

#### SALTED PEANUTS

3

#### OLIVES

3

#### SUNDRIED TOMATOES

2.5

## OUR WHITES

### - GUEST WINES -

Prestigious wines from other wine maker friends

	125ml	175ml	250ml	Bottle
<b>VERDICCHIO DEI CASTELLI DI JESI</b>	5.5	6.2	8	23.5
Winery <b>Moroder</b> , Grape <b>Verdicchio</b> Structured and elegant, with a yellow color and green tinges. Elderflower & blossoms - 12.5%				
<b>CANDIANO</b>	5	5.8	7.3	21
Winery <b>Moroder</b> , Grape <b>Trebbiano/Malvasia/Verdicchio</b> Straw yellow colour with intense fragrances of exotic fruits, acacia, delicate aromas - 12.5%				
<b>PINOT GRIGIO</b>				25
Winery <b>Toblino</b> , Grape <b>Pinot Grigio</b> Elegant wine with lovely fruity flavours and fresh notes - 13%				
<b>GAVI LA FORNACE</b>				26
Winery <b>Bergaglio</b> , Grape <b>Cortese</b> Fresh and floral with notes of heather and honeydew, clean with a pleasant aftertaste of toasted almond and hints of apple and sage - 13%				
<b>VERMENTINO MARITTIMO</b>				28
Winery <b>Antonio Camillo</b> , Grape <b>Vermentino</b> Bright & pure, with notes of Mediterranean herbs, sage and rosemary. The palate is dry with fresh white fruits and almonds notes - 13 %				

## OUR ROSÉ

<b>HOUSE ROSÉ</b>	4	4.4	5.6	16.9
Label <b>Tasari</b> , Grape <b>Syrah</b> Strawberry, cherry, raspberry and pomegranate - 12.5%				
<b>ROSATO DI MONTACUTO</b>	5.5	6.2	8	24
Winery <b>Moroder</b> , Grape <b>Alicante/Nero/Montepulciano</b> Wild cherries of May, typical of the Marche region - 13.5%				

## OUR REDS

### - FAMILY WINES -

Our own produce straight from our family vineyard in Sicily - Caruso e Minini

	125ml	175ml	250ml	Bottle
<b>OUR SMOOTHEST</b>	4.8	5.2	6.6	20
Label <b>Giumara</b> , Grape <b>Frappato</b> and <b>Nerello</b> Herbs and prunes - 13.5%				
<b>OUR CLASSIC</b>	4.8	5.2	6.6	20
Label <b>Giumara</b> , Grape <b>Nero d'Avola</b> Red fruits and herbs - 13.5%				
<b>OUR BEST SELLER</b>	6	6.8	8.6	26
Label <b>Sicani</b> , Grape <b>Nero d'Avola</b> Red fruits with mellow oak notes - 13.5%				
<b>EXPERTS ONLY</b>	6	6.8	8.6	26
Label <b>Sicani</b> , Grape <b>Perricone</b> Liquorice and red fruits - 13.5%				
<b>HOUSE RED</b>	4	4.4	5.6	16.9
Label <b>Tasari</b> , Grape <b>Nero d'Avola</b> and <b>Merlot</b> Plum and black cherry - 13%				
<b>THE ORGANIC RED</b>	7	8	10	27
Label <b>Bio</b> , Grape <b>Nero d'Avola</b> Fruity and vibrant, from sustainable agriculture - 13.5%				
<b>THE ELEGANT</b>	5.3	5.7	8.1	24
Label <b>Cusora</b> , Grape <b>Cabernet Sauvignon</b> Spicy fragrances - 13.5%				
<b>OUR RICHEST</b>	7.5	9	12	36
Label <b>Le Selezioni</b> , Grape <b>Nero d'Avola Riserva</b> Currants, prunes, herbs and cocoa - 14%				
<b>THE FINEST</b>				52
Label <b>Le Selezioni</b> , Grape <b>Syrah Riserva</b> Power and smoothness, with a floral touch - 14.5%				

WHY NOT MATCH OUR DELICIOUS CHEESES WITH YOUR RED WINE?

CHEESE BOARD

11

## OUR REDS

### - GUEST WINES -

Prestigious wines from other wine maker friends

	125ml	175ml	250ml	Bottle
<b>AION ROSSO CONERO</b>	4.8	5.5	7.5	21
Winery <b>Moroder</b> , Grape <b>Montepulciano</b> The colour is ruby red while a purple tinge shows its youth. The fragrant aromas of wild cherry and prune - 14%				
<b>CONERO RISERVA</b>				30
Winery <b>Moroder</b> , Grape <b>Montepulciano</b> Intense ruby red colour with a marked aroma of wild cherries and violet and a richness of tannins - 13.5%				
<b>CHIANTI COLLI SENESI</b>				27
Winery <b>Innocenti</b> , Grape <b>Sangiovese/Brunello</b> Flavours of spicy ripe cherries, roasted herbs, leather and liquorice - 13%				
<b>MONTEPULCIANO MARINA CVETIC</b>				55
Winery <b>Masciarelli</b> , Grape <b>Montepulciano</b> Big wine with a sense of balance, deep, dark, brooding black fruits, earth, truffle and mineral - 14.5%				
<b>VALPOLICELLA SUP CAMPORENZO</b>				40
Winery <b>Monte dall'Ora</b> , Grape <b>Corvina</b> , <b>Corvinone</b> , <b>Rondinella</b> , <b>Brunello</b> Notes of hay and richer bitter fruit with spice character and minerality - 13%				
<b>CANNONAU SA MOLA</b>				30
Winery <b>Alberto Loi</b> , Grape <b>Cannonau</b> Ruby red color. It is intense and complex, floral, fruity and delicately spicy on the nose. The taste is dry, warm, fresh and tannic - 15%				

## WINE MARKET

You can enjoy all of **OUR FANTASTIC WINES TO TAKE AWAY** with a **20% discount**

or buy online at [www.theveenostore.com](http://www.theveenostore.com)

- use the code **TAKEAWAY50** and get 50% off on your first order -

## FIZZ

### - THE BEST ITALIAN SPARKLING WINES -

	glass	Bottle
<b>PROSECCO DELLA CASA</b>	5.9	23.5
A great "everyday" Prosecco (if there's such a thing...), with a steely pear and apple character, well balanced and light - 11%		
<b>SPUMANTE BRUT ROSÉ, MORODER</b>		25
Delicate notes of red fruits with floral fragrances - 12%		
<b>PROSECCO BOTTEGA GOLD</b>		38
Brilliant with a rich and persistent foam and fine perlage. Clear, characteristic, fruity and flowery with scents of golden apple, pear, acacia flowers and lily. The golden bottle protects the wine from any source of light - 11%		
<b>PROSECCO SANGRIA</b>	8	
Our unique recipe with mint, strawberries, lime, orange and more		

## SPRITZ

	glass
<b>APEROL SPRITZ</b>	7
The Italian classic - Aperol, Prosecco and sparkling water	
<b>CAMPARI SPRITZ</b>	7.5
An infusion of herbs and fruit gives Campari its distinctive bitter taste	
<b>LIMONCELLO SPRITZ</b>	7.5
Limoncello, an Italian favourite, in a light and refreshing Spritz	
<b>HUGO SPRITZ</b>	7.5
Light and sparkling with Prosecco and elderflower	

### SPRITZ GRANDE

Italians are all about sharing...  
A giant Spritz available in all above flavours  
19.9

## WINE TASTINGS

### - WINE & FOOD PAIRING -

A unique experience, a journey made up of wine paired with our 'spuntini'

**FAMILY VINEYARD WINE TASTING** 24.9 pp  
A selection of our classic white, rosé and red wines from our family vineyard in Sicily, all paired with traditional spuntini

**MORODER WINE TASTING** 29.9 pp  
White, rosé and red from one of the best wineries in central Italy - in the Marche region, Moroder. Includes a sweet spumante at the end

**RISERVA WINE TASTING** 34.9 pp  
Glass of prosecco on arrival to prepare you for the best wines and food we serve. The best parmigiano, prosciutto di Parma, and much more paired with our top end produce

*\*Only one type of wine tasting per table*

*\*\*Vegetarian options available on request*

### - FIZZ & BLIND TASTINGS -

For groups of 6 or more, organise an exclusive Blind Wine Tasting or a Fizz Tasting!  
Please ask our staff for more information

### - WINE FLIGHTS -

A unique way to try three different wines from our best labels

**RED FLIGHT** 10  
Three of our favourite reds let you experience the intensity and elegance of Italian reds: Montepulciano, Perricone and Cabernet Sauvignon

**WHITE FLIGHT** 10  
Three of our favourite whites let you experience the wonderful flavours our grapes can produce: Verdicchio, Zibibbo and Chardonnay

**VINEYARD FLIGHT** 9  
A white, a rosé and a red let you experience a wide variety of our wines in all of the colours: Catarratto, Syrah, Nero d'Avola and Merlot

*Each wine is served in a 70ml measure. Wines may vary subject to availability*

**GIFT CARDS AVAILABLE! PLEASE ASK OUR TEAM**



## BEERS & CIDERS

### - DRAUGHT -

half pint | pint

#### MENABREA

2.8 | 5.2

Menabrea is a 4.8% pale lager, balanced between citrus, bitter tones and floral, fruity undertones giving a consistent and refined flavour

#### PERONI NASTRO AZZURRO

2.8 | 5

Brewed in Italy since 1963, a delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish - 5.1%

### - BOTTLED -

#### MORETTI - 33cl bottle

4

Since 1860, Moretti has been brewed in Italy. Straw coloured with a malty flavour - 4.6%

#### BECK'S BLUE - 33cl bottle

3.8

Alcohol-free lager

#### REKORDERLIG STRAWBERRY & LIME CIDER - 50cl bottle

5.5

#### ITALIAN CRAFT CIDER - 33cl bottle

5.5

Aromas of fresh apple and white blossom - 5%

#### MORENA - 33cl bottle

5.5

A 100% pure malt lager beer for the most demanding palates, with resolute barley notes and a warm golden colour - 5.2%

#### THERESIANER PALE ALE - 33cl bottle

5.5

It is a typical Victorian Pale Ale with an auburn-yellow colour and a persistent froth. Full-bodied, distinguished by the fruity scent of its superior fermented yeast - 6.5%

## MOCKTAILS

#### VIRGIN MOJITO

4

Mint, gomme syrup, lime, topped with soda

#### ELDERFLOWER MULE

4

Elderflower, lime, mint, topped with ginger beer

#### PASSION FRUIT COOLER

4

Mint, lime, passion fruit topped with soda

## COCKTAILS

### - NEW SELECTION! -

#### ITALIAN PROSECCO MOJITO

8

Rum, strawberries, sugar, lime, mint, topped with Prosecco

#### NEGRONI

7

Reportedly first poured in Florence, Italy in 1919, the Negroni is a simple aperitif of Gin, Martini Rosso and Campari

#### NEGRONI SBAGLIATO

7

Taking a classic Negroni with a twist of Prosecco, instead of Gin

#### PORNSTAR MARTINI

9

Originally created in Australia, the name comes from the passion fruit, which is known to have aphrodisiac virtues

#### BELLINI

7.5

A classic peach Bellini, refreshing and crisp

#### ROSSINI

7.5

An alternative twist on a Bellini using strawberry for a fruity and fresh cocktail

#### MOJITO

8

Refreshing classic with white rum, sugar, lime juice, soda water, and mint

#### DAIQUIRI

7

Classic or strawberry - rum based cocktail

#### ESPRESSO MARTINI

8

Classic, chilled, perfection. Vodka, Kahlua and coffee, shaken

#### VEENOPOLITAN

8

Shaken, not stirred, beautiful mix of peach, strawberry, Vodka and syrah rosé - Ladies favourite

#### SICILY

7.5

A Limoncello based cocktail with Amaretto Disaronno and organic limonata

#### FERRERO ROCHER

7.5

Hazelnut based cocktail with vanilla flavoured vodka, Frangelico and milk.

#### POMEGRANATE COOLER

8

Cherry Gin, pomegranate and tonic water - sweet and refreshing.

*Other spirits and mixers available. Please ask our staff*

## LIQUEURS & SWEET WINES

**LIMONCELLO** 4  
Our most famous digestif, straight from the South of Italy - 27%

**AMARETTO DI SARONNO** 4  
Italian liqueur made with almonds - 28%

**GRAPPA** 5  
Italian Pomace Brandy - 40%

**FRANGELICO** 4  
From Canale, Italy, this is a hazelnut and herb flavoured liqueur - 20%

**AVERNA** 4  
Originally made by Salvatore Averna, this is a traditional Sicilian drink. It is sweet, thick and has a herbal bitterness - 29%

**MONTENEGRO** 4  
Named after Princess Elena of Montenegro, this is a traditional Amaro (bitter liqueur) with hints of vanilla and orange peel - 23%

**MIRTO** 4  
With flavours of sweet herbs and dried fruits, followed by burts of cinnamon, orange peel and maple syrup - 32%

**SAMBUCA** 4  
Flavoured with essential oils from star anise, this is an Italian, aniseed flavoured liqueur - 38%

**TAGOS** 5  
Family produced dessert wine. Sweet and soft, late harvest - 13%

**MARSALA** 4  
*Fortified, similar to Port or Sherry* - 18%

## SPIRITS

### - WHISKY SELECTION -

**JACK DANIEL'S** 4  
Mellowed drop by drop through 10-feet of sugar maple charcoal, then matured in handcrafted barrels of our own making - 40%

**GLENFIDDICH 12-YEAR OLD** 5  
Carefully matured in the finest American oak and European oak sherry casks for at least 12 years. Creamy with a long, smooth and mellow finish - 40%

### - GIN SELECTION -

Served with a choice of Fever Tree Tonic, Mediterranean Tonic, Light Tonic, Lemonade

**TANQUERAY** 4.95  
Classic based on juniper, coriander, angelica root and liquorice - 43.1%

**MALFY - LEMON** 8  
Very citrus forward and fresh, with touches of woody juniper bringing character. Lemon notes are authentic, bright and mouth-filling - 41%

**MALFY - ORANGE** 8  
Refreshing citrus sweetness, with a helping of vanilla and a touch of tart grapefruit in the background. A crackle of juniper acts as a foil to the intense orange sweetness - 41%

**HENDRICKS** 7.5  
Intense nose with an initial burst of crisp zesty botanicals harmoniously balanced juniper and coriander and a deep, surprisingly floral aroma of violets & rose - 41.4%

**BOMBAY** 6.5  
Juniper, coriander, angelica, almonds, cubeb berries, lemon peel, orris, liquorice, cassia bark and grains of paradise come together - 41.4%

**EDGERTON ORIGINAL PINK** 7.5  
The vibrant pink hue and crisp, citrus-forward flavour profile remains wonderfully intact. Made using 15 botanicals, including sweet orange peel, angelica and coriander - 43%

**BATHTUB** 8.5  
Lightly tinted by the botanicals, and with a flavour which is both bold, and perfumed all at once - 43.3%

**PANAREA** 8  
Juniper, myrtle berries, citrus peels, coriander and more. The name comes from one of the small Aeolian Islands off the coast of Sicily - 44%

**EMPRESS 1908 COLOUR CHANGING** 9  
Alush and vivid indigo blue gin, with a stunning secret to reveal: with the addition of citrus or tonic, it is transformed to a soft pink. See to believe - 42.5%

**THAT BOUTIQUE-Y CHERRY** 7.5  
Both sweet and sour Marasca cherries are blended to create this rich nectar - 42.6%

*Upgrade to double for only £3*



## SOFT DRINKS

<b>TONIC/LIGHT TONIC</b> (Fever-Tree)	2.8
<b>SODA WATER</b> (Fever-Tree)	2.8
<b>LEVICO ORGANIC POMEGRANATE</b>	3.5
<b>SAN PELLEGRINO - SPARKLING WATER</b>	2.2
<b>ACQUA PANNA - STILL WATER</b>	2.5
<b>COCA-COLA CLASSIC/DIET/ZERO</b>	2.6
<b>PAGO JUICE</b> (orange/peach/strawberry)	2.8
<b>GINGER BEER</b> (Fever-Tree)	4

## HOT DRINKS

<b>ESPRESSO</b> (single/double)	1   2
<b>CAFFÈ CORRETTO WITH SAMBUCA</b>	3
<b>CAPPUCCINO</b>	2.5
<b>LATTE</b>	2.2
<b>AMERICANO</b> (black/white)	2.1
<b>TEA</b>	2.1
<b>HOT CHOCOLATE</b>	2.5

@Veen0\_UK #WeLoveVeen0



#t2.020718



Discover more at  
[www.theveenocompany.com](http://www.theveenocompany.com)