

GLI STUZZICHINI

- OUR "WHILE YOU WAIT" SELECTION -

Vg	ITALIAN CRISPS	2
Vg	TARALLI	2.50
Vg	SUNDRIED TOMATOES	2.50
Vg	SALTED PEANUTS	3
Vg	MARINATED OLIVES	3.50
V	GARLIC BREAD	4

LE BRUSCHETTE

- BREAD SLICES WITH A VARIETY OF TOPPINGS -

CREATE YOUR OWN SELECTION:

1 Bruschetta 4.50 - 2 Bruschette 8 - 3 Bruschette 11.50

Vg	POMODORO An Italian classic, freshly chopped and lightly seasoned tomatoes
	PERE E TALEGGIO Pear, taleggio soft cheese and fig jam, perfect with a mid-dry wine
	TONNO SICILIANO Tasty and authentic. Dark tuna straight from Sicily with capers and onions
S	NDUJA E SCAMORZA A spicy spreadable sausage from Calabria, not for the faint-hearted, with smoked cheese
Vg	ZUCCHINE E CILIEGINO Grilled courgettes, cherry tomatoes and rocket salad, perfectly paired with a light red wine
N	PECORINO, NOCI E MIELE Goat cheese, walnuts and honey, perfect with a fruity wine
	PESTO E POMODORI SECCHI Pesto sauce and Sundried tomato, with a sprinkle of cacioavallo spicy cheese
	SALMONE AFFUMICATO (£1 supplement) Smoked salmon, mascarpone and dill, perfect pairing for a glass of Prosecco

Vg SALSINE & FIZIOSE

- ADD ONE OF OUR TASTY DIPS -

FIG JAM The wonderfulness of our fig jam will take you by surprise 1	OLIVE PATE Finely-chopped olives and olive oil 1	OLIVE OIL Our family produced olive oil and balsamic glaze 1
S CHILLI JAM A tangy and fresh chilli jam. Ideal with seasoned cheeses 1.5	HONEY Traditional Italian clear honey 1.5	HONEY TRUFFLE Honey infused with truffle is a combination for experts 2

GLI TAGLIERI

- OUR ITALIAN BOARDS -

GRANDISSIMO	39
The King of boards, with a magnificent selection of meat and cheese from Italy, ideally shared by a group of friends	
GRANDE	25
The Queen of boards. A selection of all our favourite meats and cheeses, ideally for 2 people	
BRUSCHETTE	22
Chef's selection of our amazing bruschette	
PICCOLO	15
A wonderful sharing board with a mix of two meats, two cheeses and bruschette	
SALUMI	10
Ideal to try a fine selection of our best cured meats	
FORMAGGI	10
Perfect to taste a mix of our special favourite cheeses	
V ADD A BREAD BASKET	
Four different breads all served with our family produced olive oil and balsamic glaze	
	4

GLI SPUNTINI

- OUR SHARING SMALL PLATES, ITALIAN STYLE -

CREATE YOUR OWN SELECTION:

1 Spuntino 6.50 - 2 Spuntini 12 - 3 Spuntini 16.50

POLPETTINE ALLA PIZZAIOLA Beef and veal meatballs, with a tomato, oregano and olive sauce
LASAGNE ALLA BOLOGNESE Stacked layers of pasta alternated with bolognese sauce, parmesan cheese and bechamel sauce
V PARMIGIANA DI MELANZANE Baked aubergine slices, layered with cheese and tomato sauce
Vg CAPONATA Sicilian aubergine stew, with celery and capers in a vinegar sauce
S GLI SPEZIATI Garlic Salame and Caciocavallo, a semi-hard chilli seasoned cheese, to add spice to your day!
IL NORDICO Soft, creamy tomino cheese grilled and wrapped in smoked speck
I TARTUFATI (£1.50 supplement) Truffle salame and truffle cheese, a combination with the noble tuber
GLI AFFUMICATI Speck and scamorza affumicata cheese, a selection of our oak smoked products
IL RE E LA REGINA (£1.50 supplement) Mozzarella di Bufala & Parma cured ham for the perfect combination
IL PIATTO DEL CONTADINO Parmigiano Reggiano 18 months cured, honey and pear, what a suprising pairing!

Many of our products are gluten free but all our food is prepared with the same equipment and in the same environment.
Allergy Advice: If you suffer from an allergy or intolerance, please let our staff know when placing your order.

V Vegetarian	Vg Vegan	N May contain nuts	S Spicy
------------------------	--------------------	------------------------------	-------------------

LE PIZZE

- OUR ITALIAN ARTISAN PIZZAS -

V	MARGHERITA Tomato sauce, mozzarella and fresh basil	9
V	VEGETARIANA Tomato sauce, mozzarella, roasted vegetables and fresh basil	10
	MILANO E TALEGGIO Tomato sauce, mozzarella, salame Milano, taleggio cheese, Parmigiano, garlic and rosemary	11
	BRESAOLA, RUCOLA E PARMIGIANO Tomato sauce, mozzarella, bresaola, rocket salad and Parmigiano leaves	11
S	NDUJA E FIORDILATTE Tomato sauce, mozzarella fiordilatte, nduja and fresh basil	12
	PARMA E BUFALA Tomato sauce, mozzarella di Bufala, Parma ham	14

GLI PIATTI FREDDI

- OUR SELECTION OF SALADS -

Vg	INSALATA ORTOLANA Mixed leaves, cherry tomatoes, raddish, onion and cucumber	4
	CARPACCIO DI BRESAOLA Breasola, our dry cured beef, rocket salad and Parmigiano leaves	7.5
V	INSALATA CAPRESE Beef tomato, mozzarella, olive oil and oregano	with mozzarella fiordilatte 6.5 with Mozzarella di Bufala 8
	INSALATA DI POLLO Grilled chicken, mixed leaves, avocado, grilled peppers, cherry tomatoes and cucumber	7.5
	PROSCIUTTO E MELONE O FICHI Parma ham with Cantaloupe melon or fresh figs Because we aim to offer you always the best products, this product might not be available all year round.	7.5
Vg	INSALATA DI QUINOA Quinoa, mixed leaves, avocado, grilled peppers, cherry tomatoes, beetroots and cucumber	9

GLI DOLCI

- OUR SELECTION OF DESSERTS -

	HOMEMADE TIRAMISU Freshly made to Grandma's recipe. Delicious, light and fluffy	4.5
Vg	SORBETTO AL LIMONE Tangy and fresh lemon sorbet	4.5
	with Limoncello on top	5.5
N	TORTA MASCARPONE E CIOCCOLATO Chocolate and mascarpone cheesecake	5
	TORTA AL LIMONE Lemon brulée cheesecake	5

A JOURNEY THROUGH ITALY, WHERE WINE AND FOOD MEET

- WINE TASTING -

A TRIP TO SICILY

Let us take you on a journey to discover our best wines from Sicily. You will be guided through and taste each of the 5 wines where your host will pair them with our best Spuntini. Your 90 minute experience will introduce you to the excellent wines and foods that are rooted deep in Italian culture.

34.90 per person, min 2 people
- add a glass of Prosecco for 5 per person -

- FOOD & WINE PAIRINGS -

I ROSSI - I BIANCHI
IL NORD ITALIA - IL SUD ITALIA

Four perfect wines complimented by a sharing board of Bruschette, a meat and cheese. Choose from one of our 4 carefully selected tastings whereby your senses will whisk you away across Italy!

19 per person, min 2 people
- add a glass of Prosecco for 5 per person -

- ITALIAN AFTERNOON TEA -

A delicious Afternoon tea, Italian style!

- min 2 people -
15 per person

21 with a glass of Prosecco

AVAILABLE 12pm TO 5pm EVERY DAY

- BOTTOMLESS FIZZY BRUNCH -

**Indulge yourself with a selection
of our Italian specialties
with bottomless sparkling wine (90 minutes)**

AVAILABLE 12pm TO 4pm EVERY DAY
25 per person, min 2 people



INTERESTED IN BOOKING YOUR NEXT EVENT OR MEETING?
OUR WINE BARS CAN CATER FOR SMALL OR LARGE GROUPS
AND EVEN PRIVATE FUNCTIONS.

FOR MORE INFORMATION, SPEAK TO ONE OF OUR TEAM

OR CONTACT US AT

info@veenobars.com

www.veenobars.com
e: info@veenobars.com



VEENO_UK



@VEENO_UK



VEENO.UK



VEENO



OUR

FOOD

MENU