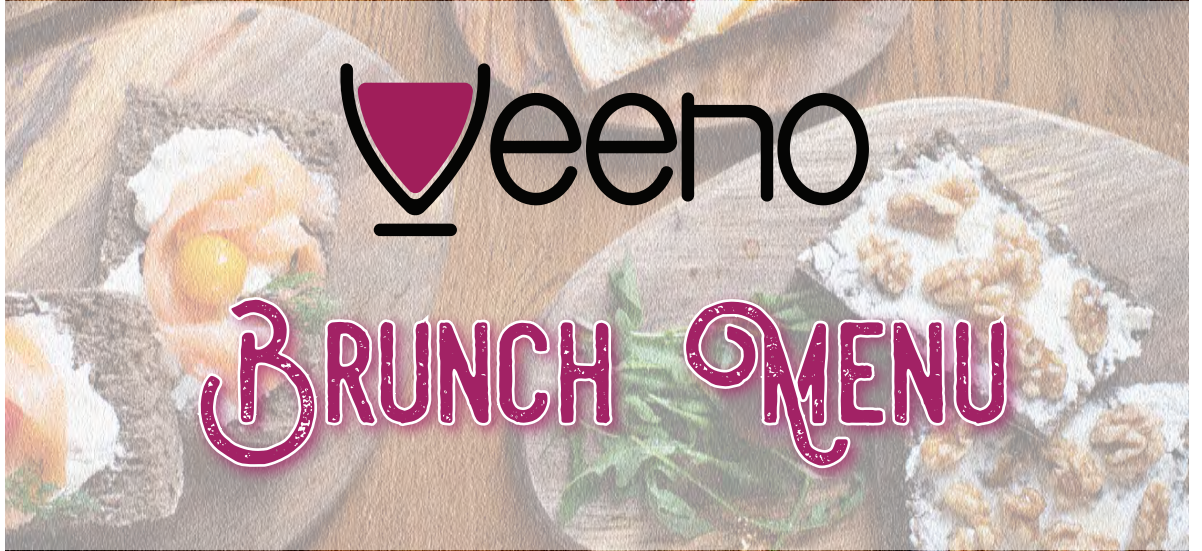




Veeeno

BRUNCH MENU



# BRUNCH MENU

Selection for 2 guests

## **CHOOSE ONE SALAD:**

### **INSALATA ORTOLANA**

*Mixed leaves, cherry tomatoes, beetroots, onion and cucumber*

### **INSALATA CAPRESE**

*Beef tomato, mozzarella, olive oil and oregano*

### **INSALATA DI POLLO**

*Grilled chicken, mixed leaves, avocado, grilled peppers, cherry tomatoes and cucumber*

### **INSALATA DI QUINOA**

*Quinoa, mixed leaves, avocado, grilled peppers, cherry tomatoes, beetroots and cucumber*

## **CHOOSE TWO BRUSCHETTE:**

### **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*

### **NDUJA E SCAMORZA**

*A spicy spreadable sausage from Calabria, not for the faint-hearted, with smoked cheese*

### **ZUCCHINE E CILIEGINO**

*Grilled courgettes, cherry tomatoes and rocket salad, perfectly paired with a light red wine*

### **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**

*Smoked salmon, mascarpone and dill, perfect pairing for a glass of Prosecco*

## **CHOOSE ONE SPUNTINO:**

### **CAPONATA**

*Sicilian aubergine stew, with celery and capers in a vinegar sauce*

### **GLI SPEZIATI**

*Garlic Salame and Cacioavallo, a semi-hard chilli seasoned cheese, to add spice to your day!*

### **IL NORDICO**

*Soft, creamy tomino cheese grilled and wrapped in smoked speck*

### **GLI AFFUMICATI**

*Speck and scamorza affumicata cheese, a selection of our oak smoked products*

### **IL PIATTO DEL CONTADINO**

*Parmigiano Reggiano 18 months cured, honey and pear, what a suprising pairing!*