

Stuzzichini

Olives and Taralli 6

Pugliese black olives served with fennel seed Taralli

Piccole Bruschette8

small bruschetta with sauce made from fresh tomato, spicy Bomba Regina, oregano, EVO oil and capers

Home made Focaccia ...10 (half portion ..6)

Homemade Focaccia with cherry tomatoes, olives and rosemary . Perfect as bread for cutting boards

Pinsa Romana

The Pinsa Romana we serve at Vino Buono is the original one invented by baker Corrado Di Marco in Rome in 2000 and is made with different types of flour and a low amount of fat making it much more digestible and lighter than traditional Pizza. The secret lies in the 72-hour rising time of the dough. The name Pinsa is derived from the term “pinsare” which means “push the dough by hand” in Latin. The dough is made from a combination of soy rice and wheat flour which makes the Pinsa a much healthier alternative to traditional pizza or bread.

Our Pinsa has an oval shape and its' good for sharing between two people

Margherita12

Fior di latte, Tomato

Napoli14

Fior di latte, Tomato, Anchovies, Olives, Capers

Piccante (Spicy).....14

Fior di latte, Tomato, Spianata Piccante Calabrese (Spicy salami), Bomba Regina (spicy veg sauce) or N'duja

Vegetariana.....14

Fior di latte, Friarelli (wild Broccoli), Grilled aubergines, Tomato, Bomba Regina, Rocket salad

Friarelli e Salsiccia.....15

Fior di latte, Friarelli (wild Broccoli) Italian sausage

N'duja and Honey.....14

Fior Di Latte, Tomato, N'duja e Honey

Melanzana e Ricotta salata.....15

Fior di latte, grilled eggplant, tomato and grated salted ricotta cheese

Funghi e Salsiccia.....15

Fior Di Latte, mushrooms and Italian sausage

Pinsa Bianca10

White Pinsa with salt oil and rosemary - use as bread with salami and cheese boards

Dolci

Tiramisu' £6

Our tiramisu is homemade using our own ingredients directly from Italy

Cannoli Siciliani.... £3 each

Small Sicilian Cannoli, filled with Pistachio, White Chocolate, Lemon, Milk Chocolate, Salted Caramel



Vino Buono



Piatto Formaggi e Salumi

Piatto Formaggi - Cheese Board £18

Our cheese plate is made of only Italian cheeses typically suitable to be shared by 2 people as an aperitif to accompany a good glass of wine. Normalmente sono 3 formaggi, serviti con frutta come Pere e uva, piccoli crostini con mamellata di fichi.

Piatto Salumi - Salami Board £18

Our charcuterie platter is made of only Italian cold cuts. Typically, suitable to be shared by 2 people as an aperitif to accompany a good glass of wine. We usually put 3 kinds of Salami - Spianata Piccante Calabrese, Fennel Salami, Lonza o Mortadella. The salami is served with Taralli Pugliesi and small crostini with Nduja

Mix Salami and Cheese Board£22

Mixed platter of the cheeses and salami. Slightly more plentiful than the previous boards, typically for two people. Served with Pinsa-Focaccia

Piatti Speciali

in addition to our traditional menu, we offer special pasta dishes from traditional Italian cuisine. Available on weekends

Lasagna Bolognese..... £14

Our Lasagna is made in the Bolognese tradition, béchamel and tomato ragu. It is served with salad and Focaccia or bread.

Melanzana alla Parmigiana..... £14

Parmigiana, or eggplant parmesan, is made with fried, sliced eggplant layered with cheese and tomato sauce, then baked. It is served with salad and Focaccia or bread.

Dolci

Tiramisu' £6

Our tiramisu is homemade using our own ingredients directly from Italy

.Cannoli Siciliani £3 each

Small Sicilian Cannoli, filled with Pistachio, White Chocolate, Lemon, Milk Chocolate, Salted Caramel