

KITCHEN CLOSERS 30 MINUTES
BEFORE OUR CLOSING TIME



PLEASE INFORM US ABOUT ANY
FOOD ALLERGIES OR FOOD RESTRICTIONS

HORS-D'ŒUVRE · STARTERS

AZEITONAS MARINADAS Vgn GF
HOUSE MARINATED OLIVES *

4

BURRATA AL PESTO VIOLA E VERDE Vgt
BURRATA, PURPLE & GREEN PESTO, WINE SALT*

10

HORNO · OVEN

EMPANADA DE VEGETALES Vgn
MIXED VEGETABLES EMPANADA

12

FLATBREAD VEGETARIAN Vgt
DAILY FLATBREAD VEGETARIAN

10

EMPANADA DE BACALAO CON CREMA
COD CREAM EMPANADA

14

FLATBREAD CARNIVORE
DAILY FLATBREAD CARNIVORE

12

EMPANADA DE CARNE CON QUESO
BEEF & SPECIAL MIXED CHEESES EMPANADA

14

FLATBREAD MIX (LISA'S FAV)
DAILY FLATBREAD VEGETARIAN & CARNIVORE MIX

13

TÁBUAS · BOARDS

FROMAGES - 1/2 Vgt GF
ARTISANAL CHEESE & SEASON GARNISHES PLATE*

11

FROMAGES Vgt GF
ARTISANAL CHEESE & SEASON GARNISHES BOARD*

21

CHARCUTERIES & FROMAGES - 1/2 GF
CHEESE & CURED MEATS, SEASON GARNISHES PLATE*

12

CHARCUTERIES & FROMAGES GF
CHEESE & CURED MEATS, SEASON GARNISHES BOARD*

23

PASTA

PASTA AL POMODORO RUSTICO Vgn
PASTA WITH RUSTIC FRESH TOMATO SAUCE

12

PASTA AI GAMBERI & LIMONE
PASTA WITH PRAWNS & LEMON CREAM SAUCE

15

RAVIOLI FATTI A MANO Vgt
MONTHLY CHEF'S COMPOSITION HOUSE MADE RAVIOLI

15

GNOCCHI DELLA NONNA - OXTAIL OR POMODORO
HOUSE MADE GNOCCHI & 24 HOURS BRAISED OXTAIL AU JUS
HOUSE MADE GNOCCHI & RUSTIC FRESH TOMATO SAUCE Vgt

17

14

SPECIALITÀ · VINIA

FROMAGE

PROVOLETA - 10
MELTED SMOKED GRUYÈRE,
TOMATO JAM
& CHIMICHURRI Vgt

ROMEU & JULIETA - 10
BRAZILIAN CHEESE BREAD
& GUAVA SAUCE Vgt GF

VEGGIE

PIMIENTOS ASADOS - 7
ROASTED SHISHITO PEPPERS
& SECRET AIOLI Vgn Vgt GF

PATATAS BRAVAS - 7
BAKED SPICY POTATOES
& CASHEW AIOLI Vgn GF

PESCE

CRAB CAKE VINIA - 15
LUMP CRAB MEAT CAKE
& CREAMY EDAMAME
SUCCOTASH

BACALHAU AO FORNO - 16
PAN ROASTED COD, HONEY
ROASTED BUTTERNUT SQUASH
FLAN & LEMON SAGE NAGE GF

CARNE

**RABO DE TORO
DE TEMPORADA** - 17
24 HOURS BRAISED OXTAIL
AU JUS & SEASON SIDES GF

PORC À L'ORANGE - 19
TENDER ROASTED BABY BACK RIBS,
ORANGE & COGNAC SAUCE,
CHEESE & POTATOES GATEAU

SUCRÉS · SWEETS

AFFOGATO - 5 / **VEGAN** - 7
VANILLA GELATO DOSED WITH
CARAMEL ESPRESSO Vgn Vgt GF

LIMONCELLO CRÈME BRÛLÉE - 5
SOFT CREAMY LIMONCELLO
SCENTED CUSTARD & CRISPY TOP Vgt

POT DE CRÈME AU CHOCOLAT - 5
RICH CHOCOLATE MOUSSE, GRATED
DARK CHOCOLATE & SEA SALT Vgt GF

POT-POURRI (DESSERT FLIGHT) ALL 3 DESSERTS - 14 / **PAIR YOUR FLIGHT WITH DESSERT WINES** - (ADD) 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.