

KITCHEN CLOSSES 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

HORNO · OVEN

EMPANADA DE VEGETALES Vgn Vgt
MIXED VEGETABLES EMPANADA

12

EMPANADA DE BACALAO CON CREMA
COD CREAM EMPANADA

14

EMPANADA DE CARNE CON QUESO
BEEF & SPECIAL MIXED CHEESES EMPANADA

14

FLATBREAD VEGETARIAN Vgt
DAILY FLATBREAD VEGETARIAN

10

FLATBREAD CARNIVORE
DAILY FLATBREAD CARNIVORE

12

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 Vgt
PASTA WITH RUSTIC FRESH TOMATO SAUCE

12 / 24

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

15 / 30

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

15 / 30

GNOCCHI DELLA NONNA - OXTAIL or POMODORO
HOUSE MADE GNOCCHI & 24 HOURS BRAISED OXTAIL AU JUS 17 / 34
HOUSE MADE GNOCCHI & RUSTIC FRESH TOMATO SAUCE Vgt 14 / 28

SPECIALITÀ · VINIA

FROMAGE

**BURRATA AL PESTO
VIOLA E VERDE - 10**
BURRATA, WINE SALT,
PURPLE & GREEN PESTO* Vgt

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

VEGGIE

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

PISSALADIÈRE - 8
POLENTA BITES, ALICI OIL,
SAUTÉES SUMMER VEGGIES,
SPICES Vgn GF

PESCE

CRAB CAKE VINIA - 15 / 30
LUMP CRAB MEAT CAKE
& CREAMY EDAMAME
SUCCOTASH

BACALHAU AO FORNO - 16 / 32
PAN ROASTED COD, HONEY
ROASTED BUTTERNUT SQUASH
FLAN & LEMON SAGE NAGE GF

CARNE

**RABO DE TORO
DE TEMPORADA - 17 / 34**
24 HOURS BRAISED OXTAIL
AU JUS & SEASON SIDES GF

PORC À L'ORANGE
TENDER PORK ROASTED RIBS,
ORANGE SAUCE, CHEESE
CAKES GATEAU

NEW MENU ITEM
COMING SOON!

SUCRÉS · SWEETS

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

SORBET AU ROMARIN ET À L'HUILE D'OLIVE - 5
LEMON AND ROSEMARY SORBET,
FRUITY OLIVE OIL, SEA SALT Vgn Vgt GF

SEMIFREDDO AI FRUTTI DI BOSCO - 5
FRESH MIXED CHEESES SEMIFREDDO,
APRICOT COULIS 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.