



VINI ITALIANI

Covent Garden

Si Mangia!
Let's Eat!

Italians cannot think of wine without having food with it! Enjoy a selection of classic "cicchetti" to nibble on or to share with friends. Whether you like just a snack or appetiser, a nice selection of cold cuts or cheeses or a full on meal, Vini Italiani is offering all you need to enjoy authentic flavours in true Italian style. To help you with trying and sharing, we thought it would be nice to also offer smaller portions on selected items. And yes, we do both veggie and vegan so that no one is left out.

Buon Appetito!

APPETISERS

PARMESAN LOLLIPOPS 3
Oven-baked crispy bites of Parmigiano Reggiano and Guttiau bread

OLIVES ✓ (GF) 3.5
A bowl of fabulous and meaty green olives to complement your drinks and snacks

PINZIMONIO ✓ (GF) 3.5
Carrot, cucumber and celery to dip in seasoned EVO oil *new!*

BREADS

PANE GUTTIAU ✓ 3.5
'Carasau style' flat bread from Sardegna, baked with salt and olive oil

FOCACCIA CLASSICA 🌿 3.5
A delicious slice of this traditional Italian speciality bread, spongy and delicately salted

CESTINO DI PANE ✓ 4
A selection of our breads to complement your wine, platter or salad

SALADS

All served on a generous portion of baby leaves with extra virgin olive oil, balsamic dressing and Sardinian salt

FRESCA (GF) 6.5 10.5
Everyone's favourite, salmon & avocado: fresh and healthy!

VEGANA ✓ (GF) 5 9
A guilt-free delight with added fennel, grated carrots, radish and the tainted goodness of mini beetroots *new!*

CAPRESE 🌿 (GF) 9
The quintessentially Italian experience: sliced Sorrento tomatoes and buffalo mozzarella from Campania

HOT CHOICES (Any 3 S for £15)

All served with a classic side salad and dresses with EVO oil & balsamic

PARMIGIANA DI MELANZANE 6.5 11
A classic Italian favourite made with baked aubergine, cheese & tomato sauce

GNOC'N'CHEESE 6.5 11
Premium potato gnocchi with our fonduta-style cheese mix

GNOCCHI AL PESTO 6.5 11
Potato gnocchi on a classic Genovese basil sauce *new!*

CLASSIC LASAGNA 7 12
A must for Italian food lovers: layered pasta baked with Ragù, bechamel sauce & Parmigiano

GARGANELLI ZUCCHINI & GAMBERI 7 12
A traditional striped egg pasta from Romagna, tossed with Mazzancolle shrimps in a zucchini & seafood sauce *new!*

PIATTO DI PORCHETTA 10.5
Sliced Italian spit-roasted pork, served warm with senape (Italian mustard) and freshly grated horseradish

LIGHT BITES (Any 3 for £15)

BRUSCHETTA CLASSICA ✓ 6
Garlic, fresh Sicilian Datterino tomatoes and Sardinian olive oil on toasted bread

AVO-SCHETTA ✓ 6
Mashed avocado seasoned with sea salt, grounded pepper and EVO oil spread over two slices of toasted pugliese bread *new!*

CROSTINI AI 2 PESTI ✓ 6.5
Toasted Pugliese bread with a selection of vegan basil and spicy parsley pestos from our friends at Sauce-Si™

MIXED GRILLED VEGETABLES ✓ 6.5
A selection of cold grilled zucchini, aubergines and mix peppers: healthy and delicious!

HAM & CHEESE FOCACCIA 7
Asiago cheese laid on roasted ham, tomato & leaves, toasted between two fragrant slices of focaccia bread

TOMATO & MOZZARELLA FOCACCIA 🌿 7
Toasted focaccia bread filled with warm and succulent layers of buffalo mozzarella and Sorrento tomatoes

PLATTERS

CLASSICO 9 13
Prosciutto di Parma, Parmigiano Reggiano

SALUMI 11 15
Mortadella, Prosciutto di Parma, Coppa Gran Riserva, Bresaola

FORMAGGI (GF) 13 18
Pecorino, Roccaverano, Gorgonzola dolce, Truffle Perla Grigia

MISTO 13 18
Prosciutto di Parma, Mortadella, Pecorino, Parmigiano Reggiano

PARMA & GRISSINI 8.5
A plate of succulent Parma Ham wrapped in crunchy traditional breadsticks

VEGAN COMBO ✓ 9
Avo-schetta, bruschetta classica, mixed grilled veggies: a bite each! *new!*

FASSONA GOURMET

The most celebrated beef from Piemonte!

BEEF LIVER PATE 8.5
Flavoursome beef liver pate in gelatine for you to spread on crunchy crostini *new!*

SWEETS

CANTUCCI 🌿 4.5
A plate of famous (and delicious) Tuscan almond biscuits, ideal to pair with Vin Santo but also to complement your coffee

CANNOLINI 🌿 3.5 6
Mini Sicilian-inspired biscuits filled with hazelnut, vanilla and pistachio cream *new!*

✓ Suitable for Vegans
🌿 Suitable for Vegetarians

(GF) Gluten Free bread available as an option

We cannot guarantee the absence of traces of nuts in any of our food.
A discretionary 12.5% service charge will be added to your bill.



VINI ITALIANI

Covent Garden

Si Beve!
Let's Drink!

Enjoy browsing our wine list separately (too many to be listed here)!

We are so proud of our wine list! It embodies our mission to offer the best selection of Italian wines you can possibly think of.

All our wines are carefully sourced so that, together with the tried and tested, you can also venture and discover family-run producers from all over the Bel Paese.

These include natural organic and biodynamic wines, vegetarian and vegan options, many exciting and diverse indigenous grape varieties, perfect food matching suggestions and the option to take your wine away and have some more at home.

Or why not have it delivered to your door? All the fun, none of the work!

Tasting is always available so that you can try before you buy and if you are up for something really special don't hesitate to ask us about our Coravin and Enomatic experiences.

Salute!

APERITIVO & COCKTAILS

S

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BELLINI

With Prosecco D.O.C. & Peach Puree

8

APEROL (OR CAMPARI) SPRITZ

With Prosecco D.O.C.

5

9

NEGRONI SBAGLIATO

Campari, Vermouth Rosso and Prosecco

9.5

BOTTLED BEERS

PERONI NASTRO AZZURRO

Lombardia

5

MENABREA PREMIUM LAGER

Piemonte

5.5

ENTROPIA GOLDEN ALE

Lombardia

6

FREERIDE IPA

Emilia Romagna

6.5

TEAS & COFFES

TEA SELECTION

1.8

ILLY ESPRESSO

2

ILLY DOUBLE ESPRESSO

2.5

ILLY AMERICANO

2.5

ILLY LATTE

2.5

HOT CHOCOLATE

3

SOFT DRINKS

ACQUA PANNA STILL

750ml

3

ACQUA S.PELLEGRINO SPARKLING

750ml

3

S. PELLEGRINO SOFT DRINKS

33ml cans

(Aranciata, Limonata, Pompelmo)

3

COKE / COKE ZERO

33ml cans

2.5

ORANGE or APPLE JUICE

2.5

Vini Italiani Covent Garden

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Opening Hours

Monday - Wednesday

9.00 - 21.00

Thursday - Saturday

9.00 - 23.00

Sunday

10.00 - 20.00



Menu translation
and allergens info

Powered by Menù NFC

Service at table only. Due to licensing condition, please be advised that we only serve alcohol as ancillary to a meal.

We cannot guarantee the absence of traces of nuts in any of our food.

A discretionary 12.5% service charge will be added to your bill.

**Download the
Vini Italiani Mobile App**

