



South Kensington

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 V GF 3.5 A bowl of fabulous and meaty green olives to

complement your drinks and snacks

PINZIMONIO V GF Carrot, cucumber and celery to dip in seasoned EVO oil

3.5

3.5

4

Sorrento tomatoes

BREADS

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

FOCACCIA CLASSICA A delicious slice of this traditional Italian

speciality bread, spongy and delicately salted CESTINO DI PANE 🗸

A selection of our breads to complement your wine, platter or salad

LIGHT BITES (Any 3 for £15)	
BRUSCHETTA CLASSICA V Garlic, fresh Sicilian Datterino tomatoes and Sardinian olive oil on toasted bread	6
Mashed avocado seasoned with sea salt.	6 w!
CROSTINI AI 2 PESTI Toasted Pugliese bread with a selection of vegan basil and spicy parsley pestos from our friends at Sauce-Si™	5
MIXED GRILLED VEGETABLES V 6.5 A selection of cold grilled zucchini, aubergines and mix peppers: healthy and delicious!	5
HAM & CHEESE FOCACCIA Asiago cheese laid on roasted ham, tomato & leaves, toasted between two fragrant slices of focaccia bread	7
TOMATO & MOZZARELLA FOCACCIA Toasted focaccia bread filled with warm and succulent layers of buffalo mozzarella and	7

SALADS	S	L
All served on a generous portion of baby leaves with extra virgin olive oil, balsamic dressing and Sardinian salt		
FRESCA GF Everyone's favourite, salmon & avocado: fresh and healthy!	6.5	10.5
VEGANA (GF) A guilt-free delight with added fennel, grated carrots, radish and the tainted goodness of mini beetroots	5 (new!)	9
CAPRESE F The quintessentially Italian experience: sliced Sorrento tomatoes and buffalo mozzarella from Campania		9

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!	
new)	
\smile	

HOT CHOICES (Three S for £15)	S	L
PARMIGIANA DI MELANZANE A classic Italian favourite made with baked aubergine, cheese and tomato sauce, served with a classic side salad dressed with EVO oil & balsamic	6.5	11
GNOC'N'CHEESE Premium potato gnocchi with our fonduta-style cheese mix, served with a classic side salad and dressed with EVO oil & balsamic	6.5	11
GNOCCHI AL PESTO Potato gnocchi on a classic Genovese basil sauce, served with a leafy side drizzled with balsamic and EVO oil	6.5	11

Suitable for Vegans Suitable for Vegetarians



PLATTERS S L **CLASSICO** 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 ✓ Avo-schetta, bruschetta classica, mixed grilled veggies: a bite each! new! **SWEETS** S L CANTUCCI Ø 4.5 A plate of famous (and delicious) Tuscan almond biscuits, ideal to pair with Vin Santo but also to complement your coffee CANNOLINI Ø 3.5 6 Mini Sicilian-inspired biscuits filled with

> Menu translation and allergens info

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Due to licensing conditions, please be advised that we only serve alcohol as ancillary to a meal after 10pm.

hazelnut, lemon and pistachio cream



Si Beve! Let's Drink!



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

APEROL (OR CAMPARI) SPRITZ With Prosecco D.O.C.	9
NEGRONI Vermouth Rosso, Campari and Rivo Gin from Lake Como	9.5
NEGRONI SBAGLIATO Campari, Vermouth Rosso and Prosecco	9.5
GINO & TONY Rivo Gin from Lake Como and light tonic	9

BOTTLED BEERS

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

SOFT DRINKS

ACQUA PANNA STILL 750ml	3
ACQUA S.PELLEGRINO SPARKLING 750ml	3
GAZZOSA LURISIA 27.5cl	2.8
CHINOTTO LURISIA 27.5cl	2.8

Vini Italiani South Kensington

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Opening Hours

Sunday - Friday 12.00 - 23.00 Saturday 11.00 - 23.00

















