

THE VINEYARD

ANTIPASTI

Carciofi alla Griglia 12

Grilled artichokes, arugula, chili, capers, lemon dressing

Vineyard Board (2 pp) 21

Selection of cured meats, cheeses, pickled vegetables

Bison Carpaccio 16

Black pepper crusted, micro-greens, caper berries, truffle pecorino, olive oil

Octopus Carpaccio 16

Micro-greens, red chillies, lemon dressing

Calamari Fritti 14

Deep-fried with horseradish aioli

Calamari alla Griglia 14

Cherry tomatoes, capers, olives, arugula pesto

INSALATE

Garden 12

Romaine, radicchio, green leaf, tomato, cucumber, shaved carrots, balsamic vinaigrette

Baby Gem 12

Baby romaine, crisp pancetta, shaved parmigiano, anchovy aioli dressing

Kale 12

Baby kale, quinoa, goat cheese, pomegranate seeds, lemon champagne vinaigrette

Beet 15

Burrata, sliced candied beets, crushed pistachio, organic sprouts, balsamic vinaigrette

Poached Pear 13

Arugula, poached bosc pear, gorgonzola, candied pecan vinaigrette

Sicilian 19

Seared Ahi Tuna, fennel, red onion, celery, frisée, olives, orange segments

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PASTA

Cavatelli Cinghiale 18

Homemade cavatelli, braised wild boar, porcini, parmigiano reggiano

Cacio e Pepe 17

Spaghetti, pepper-infused pecorino cheese, fresh ground black pepper

Ragout d'Agnello 18

Trofie, lamb ragout, pecorino cheese

Amatriciana 18

Bucatini, guanciale, San Marzano tomato sauce, grana Padano

Cime di Rapa 16

Orecchiette, rapini, sausage, sliced red chillies with roasted garlic al olio

Sapori di Mare 24

Tri-coloured homemade spaghetti, scallops, baby octopus, king crab, mussels, clams

Gnocchi 15

Fresh tomato and basil

Ravioli al Giorno

Homemade daily ravioli

Risotto al Giorno

Daily risotto

MAINS

Galletto 21

Pan-seared half cornish hen served with seasonal vegetables

Pollo alla Griglia 21

Grilled herbed chicken breast served with seasonal vegetables

Piccata al Limone 25

Veal scallopini in a lemon white wine sauce served with seasonal vegetables

Costoletti di Agnello 29

Grilled rack of lamb in a demi-glace served with seasonal vegetables

Salmone alla Griglia 28

Grilled organic Irish salmon, lemon dressing, served with seasonal vegetables

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PIZZE

Margherita 15

San Marzano tomato, bufala mozzarella, basil

Marinara 15

San Marzano tomato, anchovies, black olives, oregano, capers

Diavola 16

San Marzano tomato, fior di latte, spicy soppressata, basil

Porcini 16

Porcini, fior di latte, shaved truffle pecorino

Bianca 16

Sausage, rapini, fior di latte, chili peppers

Angelo 16

Prosciutto, arugula, bufala mozzarella

