

MENU

WE LOVE THE "APERITIVO"

IT IS A TRADITION DEEPLY ROOTED
IN THE ITALIAN CULTURE.
IT MEANS GATHERING
WITH FRIENDS & FAMILY TO ENJOY
DRINKS AND FOOD AND UNWIND AFTER WORK

FAMILY PRODUCED WINES

ALL OF OUR WINES ARE PRODUCED
IN THE FAMILY VINEYARD IN SICILY.
FROM THE GRAPE TO YOUR GLASS,
WITH NO MIDDLE MAN

ITALIAN SPUNTINI

IT MEANS
LITTLE SNACKS AND APPETISERS.
WE ARE NOT A RESTAURANT, BUT
AUTHENTICITY AND QUALITY
ARE EVERYTHING TO US:
WE DON'T COMPROMISE ON OUR ITALIANITY

WE SOURCE 100% OF OUR BREAD,
CHEESE & COLD CUTS FROM ITALY
- NO COMPROMISE -



ENQUIRE ABOUT CORPORATE EVENTS, PARTIES
AND BESPOKE PACKAGES TO
RESERVATIONS@THEVEENOCOMPANY.COM

CHECK OUR SELECTION OF PRODUCTS
TO TAKE AWAY
IN STORE OR ONLINE AT THEVEENOSTORE.COM



WWW.THEVEENOCOMPANY.COM

I NOSTRI VINI

- OUR WHITES -

	175ml	250ml	bottle
HOUSE WHITE Label: Tasari , Grape: Catarratto Apricots and honey - 12%	3.8	4.8	12.5
OUR FRUITIEST Label: Giumara , Grape: Inzolia Fruity and crisp - 12.5%	4.6	5.7	17
THE MID-DRY Label: Giumara , Grape: Grecanico Richness of fragrances with orange blossoms - 12.5%	4.6	5.7	17
THE APERITIF WINE Label: Cusora , Grape: Chardonnay Aromatic with vegetable notes - 13%	5	7.1	20.5
OUR DRIEST Label: Sicani , Grape: Grillo Wide bouquet of natural delicacy - 13%	6	8	23
THE WINE OF LOVE Label: Sicani , Grape: Zibibbo Elderflower, floral notes and fruits - 12.5%	6	8	23
OAKY WHITE Label: Le Selezioni , Grape: Catarratto/Grecanico/Inzolia Wonderful blend, delicate note of oak and acacia - 13%			28 <small>BOTTLE ONLY</small>

- OUR ROSÉ -

HOUSE ROSÉ Label: Tasari , Grape: Syrah Strawberry, cherry, raspberry and pomegranate - 12.5%	3.8	4.8	12.5
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- OUR REDS -

HOUSE RED Label: Tasari , Grape: Nero d'Avola & Merlot Plum and black cherry - 13%	3.8	4.8	12.5
OUR SMOOTHEST Label: Giumara , Grape: Frappato & Nerello Herbs and prunes - 13.5%	4.6	5.7	17
OUR CLASSIC Label: Giumara , Grape: Nero d'Avola Red fruits and herbs - 13.5%	4.6	5.7	17
THE ELEGANT Label: Cusora , Grape: Cabernet Sauvignon Spicy fragrances - 13.5%	5	7.1	20.5
OUR BEST SELLER Label: Sicani , Grape: Nero d'Avola Red fruits with mellow oak notes - 13.5%	6	8	23
EXPERTS ONLY Label: Sicani , Grape: Perricone Liquorice and red fruits - 13.5%	6	8	23
THE RICHEST Label: Le Selezioni , Grape: Nero d'Avola Riserva Currants, prunes, herbs and cocoa - 14%	7	10	29
THE FINEST Label: Le Selezioni , Grape: Syrah Riserva Power and smoothness, with a floral touch - 14.5%			45 <small>BOTTLE ONLY</small>

VINI BIOLOGICI

THE GREEN WHITE 25
Label: **Bio**, Grape: **Catarratto**
Fresh and clean, 100% sustainable agriculture - 12.5%
BOTTLE ONLY

THE GREEN RED 25
Label: **Bio**, Grape: **Nero d'Avola**
Fruity and vibrant, 100% sustainable agriculture - 13.5%
BOTTLE ONLY

WINE COCKTAILS

AMABILE - OUR SUMMERY MULLED WINE 7
Nero d'Avola, Amaretto Di Saronno, San Pellegrino Orange

ROMANTICA - ORANGE HAPPINESS 7
Syrah rosé, orange juice, Fever-tree lemonade, Cognac

VEENOPOLITAN - LADIES' FAVOURITE 8
Syrah rosé, peach juice, strawberry juice, Vodka. Shaken

ELDERFLOWER SGROPPINO - FOAMY 8
Lemon sorbet, Prosecco, Sambuca, Vodka

PROSECCO

CLASSIC PROSECCO DOC 5 | 21
Flavours of apple and pear with a hint of peach - 10.5%

PROSECCO SUPERIORE GANCIA DOCG 26
Pleasant, elegant, delicate: a sense of freshness - 11%
BOTTLE ONLY

PROSECCO FRANCIACORTA 32
Delicately bitter on the palate - 12.5%
BOTTLE ONLY

SPARKLING ROSÉ 5.5 | 23
Light and fresh with summer red fruits flavours - 11%

COCKTAILS

LIMONCELLO SPRITZ - SUMMERY DRINK 7
Limoncello, Prosecco, Lemonade

ROSSINI/BELLINI - RED/YELLOW BUBBLES 7
Prosecco and strawberry/peach juice

ESPRESSO MARTINI - STYLISH COFFEE 8
Vodka, Espresso, Baileys

SICILY - INTRIGUING 7.5
Amaretto Di Saronno, Limoncello, San Pellegrino Lemon

APEROL SPRITZ - ITALIAN CLASSIC 6
Aperol, Prosecco, Sparkling Water

CAMPARI SPRITZ - BITTER APERITIF 6.5
Campari, Prosecco, Sparkling Water

NEGRONI - STRONG APERITIF 6.5
Martini Rosso, Campari, Tanqueray Gin

NEGRONI SBAGLIATO - FIZZY 6.5
Martini Rosso, Campari, Prosecco

G&T 6.5
Tanqueray Gin & Fever-tree (Indian tonic or light tonic)

WINE TASTING MENUS

- OUR SIGNATURE EXPERIENCES -

WINE & FOOD PAIRING

A unique experience, a journey made up of six wines paired with our 'spuntini' appetisers. Booking is recommended on Friday & Saturday. Vegetarian options available on request

CLASSIC WINE TASTING 19.9
Two whites and three reds to explore the variety of our lands. Final treat with dessert & sweet wine!

SELEZIONE WINE TASTING 26.9
Two whites, one rosé, two reds: our best bottles for a special experience. A fantastic chance to try the most authentic and exclusive spuntini

BLIND WINE TASTING 28.9
Challenge your partner or friends in this unique experience: guess which wines you are drinking and... win a little prize at the end!

IDEAL

FOR BIRTHDAYS, CORPORATE EVENTS,
HEN DOS AND MUCH MORE!

APERIVEENO

COMPLIMENTARY NIBBLES
WITH ANY DRINK
BETWEEN 5-8PM DAILY

TAKE AWAY

ALL OF OUR
WINES ARE
AVAILABLE TO
TAKE AWAY

WINE ONLY - VINO FLIGHTS

A unique way to try three different wines from our best labels

WHITE TASTING 10
A journey through the flavours of Sicilian white grapes
(THE APERITIF WINE, OUR DRIEST, THE WINE OF LOVE)

RED TASTING 10
Experience the intensity of our refined reds
(THE ELEGANT, OUR BEST SELLER, EXPERTS ONLY)

VINEYARD TASTING 10
Explore and taste in different colours
(OUR DRIEST, HOUSE ROSE, OUR BEST SELLER)

GIFT IDEA

LOOKING FOR THE PERFECT GIFT FOR YOUR
FRIENDS AND FAMILY?
GIFT CARDS AVAILABLE IN STORE
OR ONLINE AT WWW.THEVEENOSTORE.COM

🍷 TAGLIERI DELLA CASA	
-HOUSE PLATTERS-	
BRUSCHETTE PLATTER <i>Taste all of our bruschette - ideal to share</i>	18
TRADIZIONE <i>The true taste of Italy, our nations' favourites</i>	10
ITALIA (N) <i>Best platter to share - Enjoy the most popular meats and cheeses and discover new Italian flavours</i>	24
DELIZIA <i>Looking for different meats and cheeses? Taste our specialties!</i>	16.5
BRUSCHETTA DIY <i>Italian version of "mezze" - great bread, fantastic dips</i>	7
SALUMI <i>Four of the most popular Italian cured meats selected for you</i>	9
FORMAGGI (N) <i>A mix of four cheeses: light and tasty</i>	8.5

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PANE DI ALTAMURA (V) - Bread from Altamura	1.8
PANE E OLIO (V) - Breads with family produced olive oil	3.4
OLIVE TAGGIASCHE (V) - Juicy olives from Liguria	2.5

🍷🍷 BRUSCHETTE	
Grilled bread with traditional Italian toppings	

POMODORO (V) <i>Chopped tomato - the most popular bruschetta!</i>	3.2
TONNO <i>Yellowfin tuna straight from Sicily</i>	3.8
SUNDRIED TOMATO PATÉ (V) <i>Delicious paté with the best sundried tomatoes from Italy</i>	3.4
NDUJA 🍖 <i>Nduja, spicy spreadable pork sausage from Calabria</i>	3.8
OLIVES PATÉ (V) <i>Black olive paté</i>	3.2
VEGETARIANA (V) <i>Our best red peppers and aubergines in oil</i>	3.8
PANCETTA <i>The "Italian bacon" - cured strips of pork with spices</i>	3.8

🍷🍷🍷 OUR AUTHENTIC ITALIAN DIPS	
Perfect with cheese or bread!	
TRUFFLE HONEY	1.5
FIG JAM	1
ORANGE JAM	1
OLIVE OIL	0.5
BALSAMIC VINEGAR GLAZE	1
CHILLI JAM 🍖	1.5
DIPS TASTING <i>Not sure which one to try? Try them all!</i>	4.5

🍖 MEATS		🍷 WINE TO PAIR
PROSCIUTTO DI PARMA <i>18 month seasoned Parma ham</i>	3.5	OUR RICHEST
BRESAOLA <i>Air-dried, salted beef from the North of Italy</i>	3.6	EXPERTS ONLY
SALAME AL TARTUFO <i>Smoked pork with truffle, tiny and tasteful</i>	3.8	EXPERTS ONLY
SALAME MILANO <i>Air-dried pork</i>	2	OUR SMOOTHEST
FINOCCHIONA TOSCANA <i>Salami flavoured with fennel seed</i>	2.2	OUR CLASSIC
SPECK <i>Juniper and pepper smoked ham</i>	2	EXPERTS ONLY
COPPA <i>Dry cut pork shoulder</i>	2.5	OUR CLASSIC
SPIANATA CALABRA 🍖 <i>Smoked salami with chilli peppers</i>	3	OUR BEST SELLER
SALAME DI CERVO <i>Air-dried venison</i>	3.8	OUR CLASSIC
SPIANATA ROMANA <i>Boned pork shoulder seasoned with pepper</i>	2.5	OUR BEST SELLER
PANCETTA STECCATA <i>Italian bacon pressed by wooden sticks</i>	3	OUR SMOOTHEST

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DINING TO SUIT YOUR APPETITE CHOOSE ONE OR TWO SPUNTINI TO COMPLEMENT YOUR WINE, OR CHOOSE MORE TO CREATE A FILLING PLATTER	

🍷 CHEESES		🍷 WINE TO PAIR
PARMIGIANO REGGIANO DOP <i>24 month seasoned Parmesan - a must try</i>	3.8	OUR RICHEST
GORGONZOLA (N) <i>Sweet and creamy blue cheese - flavour bomb! Served with walnuts</i>	3	OUR BEST SELLER
MOZZARELLA DI BUFALA (V) <i>The king of Mozzarella, milky and tasteful</i>	5.5	OUR DRIEST
TOMINO VALDOSTANO <i>Mix of various milks from mountains - grilled</i>	5.5	THE ELEGANT
CACIOTTA ALLE OLIVE <i>Mix of sheep and cow milk flavored with olives</i>	2.5	THE APERITIF WINE
PECORINO IN GROTTA <i>Sheep's milk seasoned in a cavern</i>	3	EXPERTS ONLY
FONTINA <i>Pungent and intense - cow's milk pleasure</i>	3	OUR CLASSIC
SCAMORZA AFFUMICATA <i>Smoked stretched curd cheese</i>	2.5	OUR FRUITIEST
CACIOCAVALLO 🍖 <i>Stretched curd with red chilli peppers</i>	3.5	OUR CLASSIC
PRIMOSALE <i>Sheep milk at the early stages of maturation</i>	2	THE MID-DRY
PARMIGIANO TASTING <i>Parmigiano Reggiano DOP with chilli jam, fig jam and truffle honey</i>	6.5	

PANINI	
<i>Our breads: Focaccia: oven-baked Italian bread from Liguria Piadina: typical flatbread from Romagna Pan Rustico: Italian classic from Tuscany</i>	
PARMA <i>Focaccia. Parma ham and mozzarella</i>	5.5
MILANO <i>Focaccia. Bresaola, rocket and parmigiano reggiano</i>	5
GARDA (V) <i>Pan Rustico. Tomato, mozzarella and olives taggiasche</i>	5
TORINO <i>Focaccia. Salame milano and primosale</i>	4.5
PALERMO <i>Piadina. Tuna, olive paté and lettuce</i>	4.5
ROMA 🍖 <i>Piadina. Nduja, mozzarella, sundried tomato paté</i>	5
FIRENZE <i>Piadina. Scamorza affumicata, roasted peppers and roasted aubergines</i>	5

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LUNCH DEAL WITH ANY PANINO FROM THE SELECTION ABOVE, A COMPLIMENTARY GLASS OF WINE OR SOFT DRINK IS INCLUDED AVAILABLE FROM 12:00-4:00PM MONDAY TO FRIDAY <i>Upgrade to a large glass of wine for £1 extra</i>	

OUR SIGNATURE PANINI	
<i>The finest flavours of Italy for your lunch treat!</i>	
SIENA <i>Pan Rustico. Finocchiona, pecorino primosale and rocket salad. Garnished with balsamic vinegar glaze and family produced olive oil</i>	6
CAPRI 🍖 <i>Pan Rustico. Spianata calabra, caciocavallo, olives paté. Spicy flavours from the South of Italy</i>	6
RIMINI <i>Focaccia. Coppa di Parma, fontina, fig jam and rocket salad. Intriguing combination of sweet & sour</i>	6

SALADS	
<i>Enjoy an authentic Italian salad - served with bread!</i>	
CAPRESE (V) <i>Tomato and mozzarella - Italian classic</i>	6.5
BRESAOLA, PARMIGIANO & ROCKET <i>A must try from Northern Italy</i>	7
MARE <i>Tuna, onions, olives and tomatoes on a bed of lettuce</i>	6.5
ARANCIA(N) <i>Rocket salad, oranges, walnuts, primosale cheese</i>	6.5

DESSERTS	
TARTUFO (TRUFFLE ICE CREAM) (N) <i>Chocolate - liquorice - cream and coffee Add an espresso and make your tartufo affogato - "drowned": +£1</i>	4.5
TORTINO RICOTTA & PERE <i>Cake with ricotta cheese and pears - served frozen</i>	5
HOMEMADE TIRAMISU <i>Grandma's Tiramisu Recipe</i>	5
SORBETTO SORBETTO LIMONCELLO (V) <i>Creamy lemon sorbet Lemon sorbet + limoncello</i>	3 4.5

BEERS - BIRRE	
<i>Special beers from Italy</i>	
MENABREA - draught <i>Special lager with a flowery and fruity taste</i>	H 3.5 P 5
AMARCORD AMA - 35cl bottle <i>Flavours of toffee, chocolate, pear and cinnamon</i>	6
ISAAC - 33cl bottle <i>Wheat with balanced coriander and orange flavours</i>	5.5
REALE - 33cl bottle <i>Strong IPA with an explosion of flavours from American hops</i>	5.5
PERONI - draught MORETTI - bottle CORONA - bottle BECK'S BLUE - bottle REKORDERLIG CIDER - bottle	H 3.1 P 4.6 3.9 3.8 3.8 5

LIQUEURS - AMARI	
MARSALA - FAMILY PRODUCED DESSERT WINE <i>Fortified similar to Port or Sherry - 18%</i>	4 24
TAGOS - FAMILY PRODUCED DESSERT WINE <i>Sweet and soft, late harvest - 13%</i>	5 27
LIMONCELLO <i>Our most famous digestif, straight from the South of Italy - 27%</i>	3.8
AMARETTO DI SARONNO <i>Delicious digestif with apricot and almond flavour - 28%</i>	3.8
GRAPPA 18 LUNE DI MARZADRO <i>Elegant and silky on the palate, aged 18 months - 41%</i>	4
AVERNA <i>Herbs, roots and citrus digestif, straight from Sicily - 29%</i>	4
MONTENEGRO <i>Original from Bologna, a mix of over 40 herbs - 23%</i>	4
MIRTO <i>Sweet berries from Sardinia - 32%</i>	4
SAMBUCA <i>Anise-flavoured digestif - 38%</i>	4
FERNET BRANCA <i>Bitter mix of 27 herbs from Milan - 39%</i>	4.2