

## Pizza

### SCHIACCIATA (V)

Olive oil, garlic, rosemary and sea salt RM 28

### SCHIACCIATA UMBRA

With porcini mushroom, mozzarella, scamorza, black truffle RM 75

### CALZONE

Mozzarella, mushroom, turkey ham or spicy salami RM 46

### SORRENTINA

Tomato, prawn, mussels, clams, mozzarella RM 75

### MARGHERITA (V)

Fresh tomatoes, mozzarella and basil RM 37

### MARINARA (V)

Fresh tomatoes sauce and garlic RM 35

### VINERIA

Pomodoro, mozzarella, tuna, onions, capers, anchovies, chilli, rocket RM 47

### PROSCIUTTO E FORMAGGIO

Turkey ham, pomodoro, mozzarella & emmental RM 43

### SALSICCIA E FUNGHI

Pomodoro, lamb sausage, mushroom, mozzarella RM 48

### DIAVOLA

Pomodoro, spicy salami, chilli and mozzarella RM 43

### OLA

Pomodoro, buffalo mozzarella, parmesan, rocket, bresaola RM 58

### PRIMAVERA (V)

Buffalo or smoked mozzarella, rocket, parmesan and cherry tomato RM 55

### VEGETARIANA (V)

Pomodoro, zucchini, eggplant, mushroom, pepper black olives RM 41

### QUATTRO STAGIONI

Pomodoro, mozzarella, turkey ham, olives, atichokes, mushroom RM 45

### QUATTRO FORMAGGI

Emmental, gorgonzola, taleggio, mozzarella RM 51

### RICOTTA

Homemade ricotta, buffalo mozzarella and tomato sauce RM 51

### BLACK PIZZA DOUGH +RM 8

## SEAFOOD SPECIAL EVERY FRIDAY

in collaboration with



boston lobster, fresh oyster,  
french crab and many more wild catch

## EATALY deli jar

COOK AN AUTHENTIC ITALIAN  
MEAL FOR YOUR FRIENDS &  
FAMILY TODAY.



## SUNDAY BRUNCH

### THE ITALIAN WAY

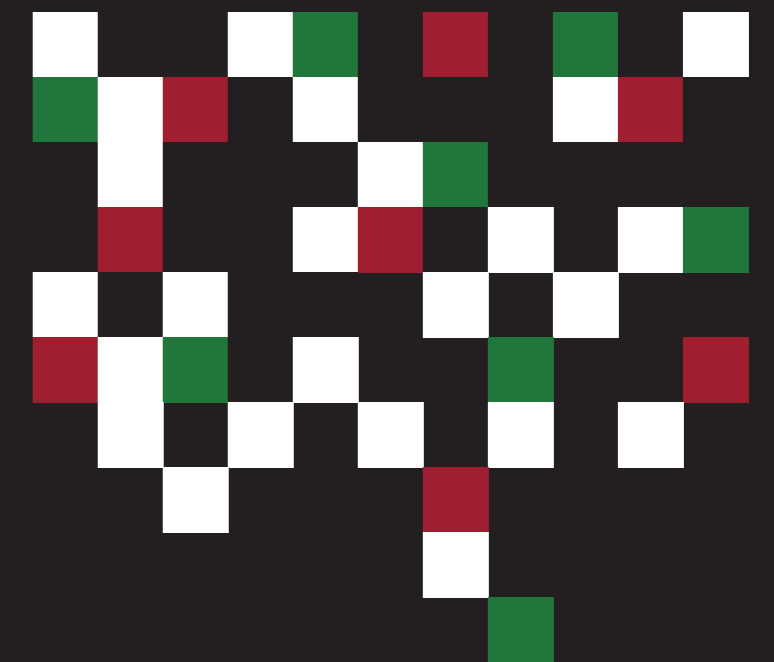
All-u-can-feast +  
FREE FLOW beer & wine



For more info log on to our website  
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[www.vineriait.com](http://www.vineriait.com)

VINERIA.IT  
CUCINA + BAR



Menu by Chef Tomas

## Antipasto

### CAPRESE (V)

Buffalo mozzarella with fresh tomatoes and grilled eggplant dressed with olive oil, oregano and basil  
RM 39

### FAGOTTINI DI BRESAOLA

Bresaola rolls stuffed with burrata cheese  
RM 48

### CARPACCIO DI MANZO

Black angus carpaccio with olive oil, lemon, parmigiano, truffle and rocket  
RM 45

### EGGPLANT PARMIGGIANA (V)

Baked eggplant layered with mozzarella, parmigiano and tomato  
RM 43

### MISTO AFFETTATI E FORMAGGI

A great selection of cold cuts and italian cheese with accompaniments  
RM 139

### PIADINA ROMAGNOLA (V)

Thin italian flat bread stuffed with squacquerone cheese and rocket  
RM 42

### SALMONE MARINATO

Raw scottish salmon marinated with beetroot  
RM 45

### INSALATA DI POLLO

Lettuce, baby spinach, tomato, crouton, cesar dressing, red radish, parmesan and grill chicken breast  
RM 55

### INSALATA PARADISO (V)

Rocket, avocado, parmesan, tomato and burrata  
RM 58

## Soup

### ZUPPA DI CECI

Chickpeas and potato  
RM 38

### BRODO DI GALLINA

Chicken broth, mix veggie and maltagliati pasta  
RM 39

## Pasta

### SPAGHETTI AGLIO E OLIO (V)

Extra virgin olive oil, garlic, chilli and parsley  
RM 32  
+prawns RM 19

### SPAGHETTI CARBONARA

Crispy duck bacon organic egg and pecorino  
RM 39

### LINGUINE PESTO E GAMBERI

Tiger prawn pan fried in a classic basil pesto  
RM 57

### RISOTTO AL RADICCHIO

With beef tenderloin wallnuts and red radicchio  
RM 80

## Handmade Fresh Pasta

### TAGLIOLINI AI FRUTTI DI MARE

Clams, mussels & prawn sauteed with white wine, garlic, chilli and cherry tomato  
Tagliolini RM 99  
Fresh lobster RM 160

### RAVIOLI NERI CON ARAGOSTA

Black ravioli studded with lobster in cherry tomato sauce and pan fried prawn  
RM 98

### PAPPARDELLE

With black angus and arrabbiata sauce  
RM 65

### MEZZELUNE (V)

Homemade mezzelune stuffed with ricotta cheese and common nettle sautéed with asparagus in delicate butter parmigiano and white truffle sauce.  
RM 81

### CANNELLONI

Cannelloni stuffed with fresh spinach, ricotta and turkey ham, backed with bechamel and tomato sauce  
RM 85

ALL PRICE ARE NETT INCLUSIVE OF 6% GST TAX

## Main

### FILETTO DI MANZO

Black angus fillet with white truffle sauce  
RM 160

### SALSICCE FATTE IN CASA

Homemade lamb sausage grilled with mix salad  
RM 88

### FILETTO D'AGNELLO

Lamb fillet in red wine sauce served with potato wedges  
RM 138

### T-BONE

450 gr Black angus marinated with a triple cooked french fries  
RM 135

### POLLO ALLA GRIGLIA

Grilled chicken breast with potato croquettes  
RM 68

### SPIGOLA AL CARTOCCIO

Whole seabass baked al cartoccio with fresh tomato, red onions and herbs with arborio rice  
RM 78

### SALMONE ALLE MANDORLE

Salmon baked in almond crust with fresh pesto sauce  
RM 88

## Sides

SPINACH SAUTEED WITH BABY POTATO RM 16

DEEP FRIED ZUCCHINE CHIPS RM 15

SAUTEED WEDGES POTATO WITH ROSEMARY RM 14

MIX GRILLED VEGGIE RM 15

TRIPLE COOKED FRENCH FRIES RM 18