

# ANTIPASTI

**PIZZA** 🌿 .....25

*Pizza dough deep fried served with trio of dips*

**CAPRESE** 🌿 .....38

*Buffalo mozzarella, fresh tomato and basil*

**PARMIGIANA MELANZANE** 🌿 .....35

*Baked eggplant layer with mozzarella, parmesan and tomato*

**TARTARE** .....45

*Black angus tartare with classic dressing and roasted bread \*with truffle +RM15*

**GAMBERI GRIGLIATI** .....38

*Grill tiger prawns with crunchy veggie*

**MISTO ANTIPASTI** .....58 ( 2 pax ) 110 ( 4 pax )

*Classic sharing Italian Starter*

**FRITTO MISTO** ..... 45

*Deep fried seafood (soft shell crab, calamari, prawn, dory fish)*

**BRUSCHETTONE** .....28

*With cherry tomato, capers, garlic, basil, oregano, rocket and pecorino slices*

**SELEZIONE FORMAGGI** ..... 38 ( 3 cheese ) 58 ( 6 cheese )

*Imported Italian Cheese*

## CARPACCIO

**CARPACCIO DI MANZO** .....36

*Black angus tenderloin marinated with mustard, olive oil, tomato, herbs, rocket salad and crunchy parmesan*

**CARPACCIO DI POLPO** .....38

*Octopus marinated carpaccio with fennel orange and fava beans*

# SALAD

**CHICKEN SALAD** .....35

*Lettuce, baby spinach, tomato crouton, red radish, parmesan and chicken breast*

**TUNA SALAD** .....39

*Mix salad with tomato ,onion ,carrots ,corn and tuna*

**GOAT CHEESE SALAD** .....39

*Mix salad with tomato, onion , goat cheese , pear mixed nuts and honey mustard dressing*

All Prices are subject to 10% service charge and 6% SST.

# PASTA

**FREGOLA** ..... 55

*Fregola pasta served with Porcini Mushroom and Duck confit*

**TAGLIOLINI AL NERO DI SEPPIA** ..... 45

*Homemade squid ink pasta with seafood and tomato brunoised*

**TAGLIOLINI CACIO E PEPE** 🌿 .....30

*Homemade pasta with black pepper and pecorino cheese*

**RISOTTO ALLA ZUCCA** .....55

*Classic risotto carnaroli rice with pumpkin and pan fried Scallops*

**TAGLIATELLE** .....38

*Homemade pasta with white slow cook beef ragu*

**GNOCCHI** .....38

*Homemade potato gnocchi sautéed with gorgonzola cheese and crispy Cecina ham*

**SPAGHETTI CARBONARA** .....32

*Egg yolk, black pepper, parmesan and duck bacon*

**LINGUINE PESTO** .....39

*Served with tiger prawns and homemade basil pesto*

**RAVIOLI** .....55

*Homemade braised beef ravioli served in a light butter & sage sauce*

**CANNELLONI RICOTTA E SPINACI** 🌿 .....38

*Baked cannelloni with tomato sauce, bechamel and ricotta spinach stuffing*

**AGLIO E OLIO** 🌿 .....28

*Spaghetti with extra virgin olive oil, garlic, chilli and parsley \*with prawns +RM15*

**PAPPARDELLE** .....51

*Homemade pasta with onion, rosemary, cherry tomatoes and tenderloin*

# SOUP

**ZUPPA DI FAGIOLI** ..... 30

*Rustic Beans Soup*

**ZUPPA DI MARE** ..... 45

*Seafood soup tomato, calamari, clams, mussels*

**ZUPPA DI CIPOLLE** 🌿 .....25

*Onion soup with crunchy bread and parmesan*

All Prices are subject to 10% service charge and 6% SST.

# MAIN

**RIB EYE** .....99

*250gr grilled*

**LAMB RACK** .....88

*Grilled and Marinated with garlic and liquorice sauce*

**TENDERLOIN** .....130

*Beef tenderloin served with porcini sauce \*or porcini and truffle sauce +RM 15*

**BRAISED BEEF CHEEKS** .....75

*Braised beef cheeks in red wine and polenta*

**DUCK LEG CONFIT** .....70

*With demi glace and Pumpkin Puree*

**MARINATED CHICKEN LEG BONELESS** .....55

*Grilled with roasted potato and honey sauce*

**RED SNAPPER** .....65

*Fillet pan seared with capers, olive and tomato serve on basil pure'*

**WHOLE SEA BASS** .....65

*Grilled with green sauce and slices of lemon.*

**SALMON** .....68

*Pan fried with chick peas and smoked eggplant cream and cherry coulis*

## SHARING

**MEAT PLATTER** .....175 ( 2 pax ) 330 ( 4 pax )

*Assorted meats grill platter*

**SEAFOOD PLATTER** .....165 ( 2 pax ) 310 ( 4 pax )

*Mix grill seafood platter*

# DESSERT

**CRÈME BRULEE** .....26

*With thyme and liquorice*

**TIRAMISU** .....32

*With marsala, espresso ristretto and mascarpone*

**PANNACOTTA** .....28

*With vanilla and black berries coulis*

**MILLEFOGLIE** .....28

*Pumpkin and white chocolate mousse, cacao crumble and raspberry coulis*

**CHOCOLATE BALL** ...42 Small 78 Large

*With fresh strawberry, vanilla sponge, ice cream and hot caramel sauce*

**GELATO** .....8 per scoop 16 two scoop

*Vanilla, chocolate, strawberry, Pistachio*

All Prices are subject to 10% service charge and 6% SST.

## PIZZA

MARGHERITA  .....30

*Tomato, mozzarella, basil*

MARINARA  .....28

*Tomato sauce and garlic*

SCHIACCIATA  .....24

*Olive oil, garlic, rosemary, seasalt*

FRUTTI DI MARE .....60

*Tomato, mozzarella, mixed seafood*

VINERIA .....39

*Tomato, mozzarella, tuna, onions, capers, anchovies, chilli and rocket salad*

OLA .....48

*Tomato, buffalo mozzarella, parmesan, rocket, beef bresaola*

VEGETARIANA  .....36

*Tomato, zucchini, eggplant, mushroom, pepper, black olives*

QUATTRO STAGIONI .....38

*Tomato, mozzarella, turkey ham, olives, artichokes, mushroom*

DIAVOLA .....38

*Tomato, mozzarella, salami, gorgonzola and chili*

QUATTRO FORMAGGI .....45

*Emmental, gorgonzola, taleggio, mozzarella*

CARNIVORA .....65

*Tomato, mozzarella, salami, turkey ham, chicken sausage, beef sausage, lamb sausage*

PORCINI .....42

*Tomato, mozzarella, porcini mushroom, chicken sausage and parmesan flakes \*with truffle +RM15*

CALZONE .....42

*Tomato, mozzarella, mushroom and turkey ham*

## SIDE DISH

CLASSIC MASH POTATO .....10

*\* with truffle +RM6*

SAUTÉED SPINACH.....10

BAKED POTATO.....10

FRENCH BEANS.....10

FRIED ONION.....10

All Prices are subject to 10% service charge and 6% SST.

# BREAKFAST MENU

9.00am - 11.30am

VINERIA'S  
SET  
*Lunch*

RM38++ 11.30am - 3.00pm

Every Monday to Friday.

3 course set: Starter, Main & Dessert

*Sunday*  
**BRUNCH**

Every 1<sup>st</sup> and 3<sup>rd</sup> Sunday of the month.

**RM110++**

Food + free flow  
soft drinks

**RM250++**

Food + 3 hours  
free flow of wines,  
Prosecco & beer



@VineriaItBsc



@Vineria.it

**VINERIA.IT**  
CUCINA + BAR