



Genuine wines, real people, good stories

Vineria con cucina - Coral Gables, Florida

**BITES**

<b>MARINATED OLIVES, SUN-DRIED TOMATOES</b> , taralli .....	8
<b>FONTINA FONDUE</b> with <b>MUSHROOMS</b> .....	10
<b>ZUCCHINE FRITTE</b> , lemon mayo .....	10
<b>ARANCINO</b> .....	8
<b>PARMIGIANO REGGIANO</b> 24 months, balsamic glaze .....	8
<b>EGGPLANT POLPETTE</b> .....	10
<b>CROSTINI BLACK OLIVES CREAM</b> and shaved <b>PARMIGIANO</b> (3 pcs) .....	8
<b>CROSTINI</b> with <b>BURRATA</b> and <b>SUN-DRIED TOMATOES</b> (3 pcs).....	8
<b>BRUSCHETTA MOZZARELLA E ALICI</b> (Cantabrian sea anchovies) (2 pcs) .....	10
<b>BRUSCHETTA PEARS, GORGONZOLA</b> , honey, walnuts (2 pcs).....	8

**ANTIPASTI**

<b>ZUCCHINI CARPACCIO</b> <i>crispy capers, shredded gruyere</i> .....	13	<b>YELLOWFIN TUNA TARTARE</b> <i>avocado pureé, mango relish, cucumber</i> .....	18
<b>BURRATA</b> with heirloom cherry tomatoes .....	17	<b>GAMBAS PICANTES</b> .....	14
Add <b>PROSCIUTTO DI PARMA</b> aged 24 months .....	10	<b>TARANTINA STYLE STEAMED MUSSELS</b> .....	15
<b>BRESAOLA, ARUGULA, PARMIGIANO</b> .....	16	<b>POLPO</b> <i>red potatoes, taggiasca olives, tomatoes, onions...</i>	22

**OYSTERS**

**\$22**

**HALF DOZEN OYSTERS**

raw or baked

*blackberry oysters from Virginia, classic mignonette sauce*

**FRITTI**

**CRISPY CAULIFLOWER**

*Tuscan spicy sauce*

13

**FRITTO MISTO**

*flash fried calamari and shrimp*

18

**ROMAN BABY ARTICHOKES**

*lemon mayo*

18

## PIZZA

### MARGHERITA

mozzarella, tomato sauce,  
fresh basil  
14

### DIAVOLA

spicy soppressata, burrata,  
tomato sauce  
16

### FORMAGGI & FICHI

mozzarella, parmigiano,  
gruyere, gorgonzola,  
caramelized figs, honey  
19

## CHARCUTERIE & CHEESE

<b>GRAN TAGLIERE</b> selection of salumi and cheeses, artichokes in olive oil, honey .....	33
<b>CHEESE BOARD</b> sun dried tomatoes, honey and jams, pistachio, dry figs .....	28
<b>FOIE GRAS TORCHON</b> fig marmalade, toasted baguette .....	25
<b>PROSCIUTTO E CIOCCOLATO</b> prosciutto di Parma, ricotta, honey, figs, chocolate .....	20

## PASTA

<b>MEZZI RIGATONI BOLOGNESE</b> , original recipe .....	20
<b>FUSILLONI PESTO, SUN DRIED TOMATO, RICOTTA</b> .....	25
<b>PAPPARDELLE</b> with <b>FUNGHI PORCINI</b> , parmigiano reggiano .....	25
<b>SPAGHETTONI</b> with <b>BURRATA</b> , tomato and basil .....	23
<b>LASAGNA</b> , homemade Bolognese sauce.....	25

## ENTRÉES

<b>CHICKEN MILANESE</b> green circle chicken, baby arugula, cherry tomatoes .....	29
<b>LAMB CHOPS</b> two pan seared Australian lamb chops, zucchini, oregano .....	36
<b>BRANZINO</b> Mediterranean sea bass, tomato sauce, Sicilian capers, roasted potatoes .....	39
<b>FILET MIGNON</b> 8oz beef tenderloin, porcini mushrooms, mashed potatoes .....	48

## DOLCI

<b>SEMIFREDDO AL TORRONE</b> .....	14	<b>ZABAIONE</b> al Vinsanto & CANTUCCI .....	18
<b>TIRAMISU</b> .....	14	<b>AFFOGATO</b> al caffè illy .....	14
<b>CANNOLI</b> (3 pcs) .....	10	<b>SORBETTO</b> al limone di AMALFI .....	10

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.  
Consuming raw or uncooked meats, poultry, shellfish, oysters, or eggs may increase your risk of foodborne illness,  
especially those with certain medical conditions.

A 18% service charge will be added to each guest check, if you would like this charge removed, please let our staff know.

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