



## VINE STREET MENU

### LUNCH MENU Fizz & 3 courses £20

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#### APERITIVO

##### Colli Imola, Pignoletto Frizzante

Crisp, refreshing fizz from Emilia Romagna with a delicate creamy texture

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#### NIBBLES

Olives - Nocellara del Belice **3**

Flour Pot foccacia, Pugliese extra virgin olive oil **3.5**

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#### SMALL PLATE

##### Whipped sheep's ricotta, beetroot, blood orange

Wine suggestion: Lugana 'Ella', Ancilla Lugana, Lombardy £7 / 125 ml

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#### PASTA

##### Gnocchi Sardi, broccoli, almond, aged Pecorino

Wine suggestion: Vermentino 'Ala Blanca' Poderi Parpinello, Sardegna £6 / 125ml

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#### DESSERT

##### Affogato

Add Tosolini coffee liqueur - £3

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If you have any food allergens, please inform us.  
All produce is fresh so menu is subject to change.  
A 10% discretionary Service Charge will be added to total bill