

# VINARIUM

WINE • FOOD • NAPLES

## THE FISH MARKET

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|                                                                                   |        |
|-----------------------------------------------------------------------------------|--------|
| <b>Bluefin Tuna Tartare</b> with Vegetable Couscous and Buffalo Stracciata Cheese | €18.00 |
| <b>Prawn Tartare</b> with creamy Zucchini mousse                                  | €14.00 |
| <b>Cantabrian Anchovies</b> with French Butter and High-Hydration Focaccia        | €14.00 |
| <b>Seared Octopus</b> on Lemon scented Potato mousseline                          | €14.00 |

## THE DELI

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|------------------------------------------------------------------------------------------------------|--------|
| <b>Vinarium Selection tasting board of Cured Meats and Cheeses</b>                                   | €18.00 |
| <b>Cormons Prosciutto and Alta Mangiuria signature Cheese Tasting</b> with Wine, Fig and Aged Cheese | €20.00 |
| <b>Iberian Ham, Chorizo, Duck Speck and Aged Manchego Tasting</b>                                    | €22.00 |
| <b>Beef Tartare</b> with Capers and Cheese foam                                                      | €14.00 |
| <b>Assorted Bruschetta</b>                                                                           | €4.50  |
| <b>Trio of Buns</b> with Mini Burgers, Provola Cheese and Seasonal Vegetables                        | €12.00 |
| <b>Chicken Roll medallions</b> with Mixed Greens and Cherry Tomatoes                                 | €12.00 |
| <b>Roman Pinsa Slice</b> with Iberian Ham and Buffalo Stracciatella Cheese                           | €13.00 |

## FONDUES

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*All fondues €16.00*

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|------------------------------------------------------------------------------|
| <b>Traditional Fondue</b> with a Selection of Cheeses                        |
| <b>Traditional Fondue</b> with a Selection of Cheeses and Spicy Sausage      |
| <b>Traditional Fondue</b> with a Selection of Cheeses and Assorted Mushrooms |

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## CHEF'S DAILY SPECIALS

*Our chef creates a changing selection of dishes each day, inspired by the season and by ingredients at their best. Pasta often takes centre stage, alongside other seasonal creations.*

**Today's selection is presented on the separate daily sheet attached to this menu.**

## THE GRILL BUTCHER'S CORNER

|                                                                                       |           |
|---------------------------------------------------------------------------------------|-----------|
| <b>Sliced pan-seared Prussian Heifer Beef</b> with seasonal Greens and Grana shavings | €25.00    |
| <b>Grilled Prussian Heifer Beef Entrecôte</b>                                         | €25.00    |
| <b>Prussian Heifer Beef Entrecôte</b> with Aglianico Wine reduction                   | €25.00    |
| <b>Grilled Heifer Scottona Fillet</b>                                                 | €26.00    |
| <b>60-Day Aged Heifer Scottona Tomahawk Steak</b>                                     | €60.00/kg |
| <b>60-Day Aged Prussian Beef T-Bone Steak</b>                                         | €60.00/kg |
| <b>60-Day Aged Prussian Beef Rib Steak</b>                                            | €60.00/kg |
| <b>Chianina Beef Burger</b> with Baked Eggplant Flan                                  | €16.00    |
| <b>Oven-Roasted Pork Shank</b> with Potatoes                                          | €18.00    |
| <b>Free-Range Chicken Steak</b> with Roasted Potatoes                                 | €18.00    |

## FISH MAIN COURSES

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|-----------------------------------------------------------------------------|--------|
| <b>Sliced Calamari</b> with seasonal Greens                                 | €18.00 |
| <b>Sesame-Crusted Tuna Tataki</b> with Grilled Fennel and Citrus Mayonnaise | €18.00 |
| <b>Grilled Cod</b> with marinated Scapece Zucchini Sauce and Yogurt Sauce   | €17.00 |
| <b>Panko-Crusted Fried Cod</b> on Mixed Greens and Oranges                  | €17.00 |

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## WINES BY THE GLASS

Our cellar is at the heart of Vinarium. Ask us for pairing suggestions and off-list selections.

### SPARKLING WINES

|                                 |        |
|---------------------------------|--------|
| Crémant Calvet de Bordeaux Brut | €9.00  |
| Crémant Calvet de Bordeaux Rosé | €10.00 |
| Franciacorta Solo Uva           | €10.00 |
| Pinot Bianco Spumante Kettmeier | €7.00  |

### WHITE & ROSÉ WINES

|                                 |       |
|---------------------------------|-------|
| Rosé Primitivo Centocontrade    | €6.50 |
| Catarratto Sicilia Santa Carla  | €6.00 |
| Chardonnay Cantina di Bolzano   | €6.50 |
| Sylvaner Manni Nössing          | €7.50 |
| Greco di Tufo Antiche Terre     | €6.50 |
| Fiano di Avellino Antiche Terre | €6.50 |
| Pecorino I Sassi                | €6.00 |
| Moscato Giallo Tiefenbrunner    | €7.50 |

### RED WINES

|                                      |        |
|--------------------------------------|--------|
| Barbaresco Icardi '21                | €10.00 |
| Valpolicella Ripasso Mont'Albano '20 | €7.00  |
| Cabernet Sauvignon Col Dovigo '24    | €7.00  |
| Pinot Nero Erste Neuer '24           | €7.50  |
| Primitivo Monte dei Cocci '23        | €6.50  |
| Refosco San Simone '24               | €6.50  |
| Merlot Corvina Santa Sofia '23       | €6.50  |
| Lagrein Kalteren                     | €7.00  |
| Nero di Troia Violante '23           | €6.50  |
| Aglianico D'Antiche Terre '19        | €6.00  |
| Montepulciano d'Abruzzo La Tessa '23 | €6.00  |

### CRAFT BEER

|                             |       |
|-----------------------------|-------|
| Pagnotta Belgian Blonde Ale | €6.50 |
| Pagnotta Belgian Red Ale    | €6.50 |

10% SERVICE CHARGE

Wine vintages and availability may vary according to cellar selection.