

THE WINE PLACE

— ITALIAN AT HEART —

NIBBLES

PARMESAN LOLLIPOPS £4.50

Oven-baked crispy bites of Parmigiano Reggiano, grissini and Guttiau bread

OLIVES £4

A bowl of fabulous and meaty green olives to complement your drinks and snacks

BREADS

FOCACCIA CLASSICA £4

A delicious slice of this traditional Italian speciality bread, spongy and delicately salted

CESTINO DI PANE £4.50

A selection of our breads to complement your wine, platter or salad

JUST GUTTIAU £4

'Carasau style' flat bread from Sardegna, baked with salt and olive oil

SALADS

HOUSE CAPRESE £9.50

Sliced Sorrento tomatoes and fresh mozzarella on a bed of rocket: a great Italian classic!

BURRATA £12.50

A creamy treat with mixed leaves, Burrata cheese from Puglia and Datterino tomatoes

BRESAOLA ROCKET & PARMIGIANO £11.50

Freshly sliced cured beef with parmesan shaves and fresh rocket

GNOCCHI ALLA SORRENTINA £11.50

Potato dumplings with a southern-Italian tomato sauce, complemented by melted mozzarella cheese and basil with chopped Datterino tomatoes

GNOCCHI AL PESTO £11.50

Traditional potato dumplings on a classic Genovese condiment made with Basil, Pecorino cheese and EVO oil

CLASSIC LASAGNA £13.50

A must for Italian food lovers: layered pasta baked with ragù, bechamel sauce & Parmigiano

PARMIGIANA DI MELANZANE £11.50

A classic Italian favourite made with baked aubergine, cheese and tomato sauce

HOT STUFF

All served with a leafy side dressed in EVO oil and balsamic condiment

BAKED CAMEMBERT £12.50

Deliciously melted with garlic & rosemary and served with freshly baked breads

PINSA ROMANA

The PINSA is a sort of PIZZA-STYLE GUILT-FREE BAKED PRODUCT

Why guilt-free?

Raised for 72 hours with high water % *

Very low cholesterol and low fat *

Rice, Soya and Wheat flour mix *

Light and digestible *

Cut in 8 manageable slices. Yum!

Also available with
gluten free base (add £1.50)

MARGHERITA £11.50

Tomato passata, mozzarella and basil

PROSCIUTTO E FUNGHI £12.50

A white pinsa (no tomatoes) with roast ham, mushrooms and mozzarella

SALAMINO PICCANTE £13.50

Spice galore: tomato passata, "pepperoni" salami, mozzarella & smoked Provola cheese

VEGETARIANA £13.50 (Also as vegan option without cheese)

White base topped with rocket, grilled aubergines, Courgettes and tomatoes

BRESAOLA RUCOLA E GRANA £14.00

White Pinsa with mozzarella, Parmigiano and rocket, topped with freshly sliced cured beef

PLATTERS



CLASSICO £11/£15

Prosciutto di Parma, Parmigiano Reggiano

MISTO £15/£19.50

A mixed platter of cheeses and cold cuts

FORMAGGI £15/£19.50

A selection of 4 delicious cheeses

SALUMI £14/£17

A selection of 4 tasty cold cuts varieties

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES
WE HAVE A DETAILED ALLERGENS MANUAL FOR ALL OUR RECIPES
WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF NUTS IN ANY OF OUR FOODS

A discretionary 12.5% Service Charge will be added to your bill - Tips and Service Charges guarantee to exceed London Living Wage for our team

LIGHT BITES

PARMA & GRISSONI £5.50

A plate of succulent Parma Ham wrapped in crunchy traditional breadsticks

BRUSCHETTA CLASSICA £6

Garlic, fresh Sicilian Datterino tomatoes and Sardinian olive oil on toasted bread

TOMATO & MOZZARELLA FOCACCIA £8

Toasted focaccia bread filled with warm and succulent layers of buffalo mozzarella and Sorrento tomatoes

HAM & CHEESE FOCACCIA £8

Melted cheese laid on roasted ham, tomato & leaves, toasted between two fragrant slices of warm focaccia bread

SALAME & PECORINO FOCACCIA £8

Toasted focaccia with a filling of delicious salame and spicy Pecorino sheep milk cheese

SWEETS

TORTA CAPRESE AL CIOCCOLATO £4.50

Homemade traditional Campanian chocolate sponge cake

TIRAMISU £4.50

The most traditionally Italian of them all!

CANNOLI SICILIANI

1 for £3.50, 2 for £6.50

Crunchy Sicilian pastry tube with a delicious ricotta and candied orange filling

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APERITIVO & COCKTAILS

APEROL (OR CAMPARI)

SPRITZ £6.50 / £9.90

With Prosecco D.O.C.

BELLINI £9.50

Prosecco DOC. &
Peach Puree

NEGRONI SBAGLIATO £10.50

Campari, Vermouth Rosso and Prosecco

TEA & COFFEES

TEA SELECTION £2

ESPRESSO £2.20

DOUBLE ESPRESSO £2.70

AMERICANO £2.70

LATTE £2.70

CAPPUCCINO £2.70

FLAT WHITE £2.70

HOT CHOCOLATE £3.50

MOCHA £3.50

SWEET WINES (100ml)

ALBANA DI ROMAGNA

PASSITO £11.50

RECIOTO DELLA VALPOLICELLA

£12.50

WINE BY THE GLASS (125ml/175ml)

Enjoy browsing our wine list separately (too many to be listed here)!

WHITE

Organic Sicilian Catarratto £6 / £7.50

Pinot Grigio £6 / £7.50

Sauvignon Isonzo £7 / £8.50

Bulgari Toscana "Nicoleo" £7.50 / £9
(Chardonnay, Grechetto)

Gavi di Gavi Piemonte £8 / £9.50

SPARKLING

Prosecco DOC £6 / £7.50

Gusbourne Brut Reserve 2015 £12 / £15

Champagne Rodier NV Pere Fils £11 / £13.50

RED

Cannonau di Sardegna £6 / £7.50

Merlot Friuli £6.50 / £8

Pinot Nero Alto Adige £7 / £8.50

Bulgari Toscana "Therra" £9.50 / £11
(Cab Sav, M/pulciano, Merlot, S/giovese)

Barolo DOCG £10 / £12

ROSÉ

South of France, Les Bêtes £6.50 / £8

Prosecco DOC Rosè £7 / 8.50

Visione Irpinia Rosato £7.50 / £9

Opening Hours:
Monday to Wednesday 12 noon to 9pm
Thursday to Saturday 11am to 10pm
Sunday 10am to 8pm

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SPREAD THE LOVE!
Find us on Facebook, Google and TripAdvisor
where you can also review us

On Instagram and Twitter we are
@thewineplaceLDN

Service at the table only

Due to licensing condition, please be advised that we only serve alcohol as ancillary to a meal!

Tables outside during the shows are for diners only

BEERS

PREMIUM ITALIAN
LAGER £5.50

GUEST BEER £6.50

BIRRA PEDAVENTA
DOLOMITI ROSSA £6.50

BIRRA PEDAVENTA SUPERIOR
ALCOHOL FREE £3.50

SOFT DRINKS

WATER (STILL /
SPARKLING) £3

COCA COLA /
DIET COKE £2.50

ARANCIATA
S PELLEGRINO £3

LIMONATA
S PELLEGRINO £3

APPLE JUICE £2.50

ORANGE JUICE £2.50

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