

OMBRETTA & ANTE'S



*Winehouse*



@OMBRETTA\_ANTE\_WINEHOUSE

**Contact**

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# Food Menu

## Nibbles

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**Nocellara Olives** 3

**Bread basket** 3.5

*With olive oil*

## Light bites

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**Fried calamari** 6

**Bruschetta** 5

**Focaccia** 7

**Focaccia burrata +**

**prosciutto** 12

**Board for 2** 24

*24 month aged cured meat, san danielle, kulen, Croation finest salami, Fontina, Val d'Aosta, Island pag cheese native to Croatia, Salami tuscane, Salami black truffle, Burrata, pecorino*

## Pasta

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**Tagliatelle burrata tomato**  
12

**Spaghetti ragu** 15

**Tagliatelle truffle and mushroom** 15

## Dessert

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**Marble cake with a scoop of vanilla or chocolate ice cream** 6

**Scoop of ice cream vanilla or chocolate** 2.5

## Croatian classics

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**Polenta with yogurt** 5

**Sataras** 6

*seasoned vegetable stew with tomatoes, peppers, onions, garlic, parsley*

**Sardines** 6

*Fried sardines with rocket salad*

**Octopus salad** 10

*Croatian Octopus salad with potatoes, onions and garlic*

**Dalmatian gulaš stew** 13

*Traditional Croatian dish with potatoes and premium slow-cooked beef*

**Dalmatian pašticada** 18

*48-hour cured veal brisket with homemade gnocchi, štrukli, and polenta*

**Gnocchi -**

*tomato sauce* 13

*ragu* 16

**Vis pie**

*Salted sardines in a tomato sauce with herb seasoning in oven baked pastry* 12

## Salads

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**Burrata salad** 7

**Mixed salad lettuce, tomato, onion, carrot** 4

# Wine List

WHITE	B	G
<b>House white</b>	32	7
<i>Ask provider.</i>		
<b>Malvasia Salento</b>	34	9
<i>Italian, light, melon</i>		
<b>Sauvignon</b>	37	9
<i>Citrus, green apple, passionfruit</i>		
<b>Pecorino organic</b>	38	9
<i>Tuscany, floral, jasmine</i>		
<b>Vermentino</b>	38	9
<i>Jasmine, wildflowers, crispy, bright</i>		
<b>Chardonnay Veneto</b>	39	9
<i>Papaya, vanilla, oak, apple</i>		
<b>Greco del tufo</b>	41	9.5
<i>Tropical, toasted almonds, peach, pear</i>		
<b>Gavi di Gavi</b>	42	9
<i>Fresh, floral, aromatic</i>		
<b>Roero arneis DOCG</b>	44	9.5
<i>Crispy, Apricot, peach</i>		
<b>Riesling Ruffino</b>	44	10
<i>ginger, zesty, apples, apricot</i>		
<b>Lugana Veneto</b>	46	9.5
<i>Pink grapefruit, nutty, jasmine, honeydew</i>		
<b>Kozlovic Malvazia</b>	50	11
<i>Crisp, Green apple, Grapefruit</i>		
<b>Stina Cuvee</b>	52	11
<i>Apricot, mango, citrus</i>		

ROSE	B	G
<b>Rose Alghero</b>	32	8.5
<i>Sardinia, Strawberry, cherry, floral</i>		
<b>Rose chiacetto</b>	40	9
<i>Blood orange, wild berries, peach, citrus</i>		

SPARKLING	B	G
<b>Giuliana</b>	29	9
<i>Apple pear, golden, acacia blossom</i>		
<b>Valdobbiane.</b>	42	11
<i>Extra dry, green apple, acacia blossom, flowering wisteria</i>		
<b>Francia brut.</b>	70	
<i>Toasted nuts, lemon, biscuits, floral finish</i>		

## COCKTAILS

<b>Blue Moon Margarita</b>	12
<b>Negroni</b>	11
<b>Aperol Spritz</b>	11
<b>Lychee Martini</b>	12
<b>Grappa Al Barolo</b>	8
<b>Gin &amp; Tonic</b>	9
<b>Rum &amp; Coke</b>	9
<b>Vodka &amp; Soda</b>	9
<b>Frozen Cocktail</b>	9

# Wine List

<b>RED</b>	<b>B</b>	<b>G</b>	<b>RED</b>	<b>B</b>	<b>G</b>
<b>Nero d'Avola.</b>	30	7.5	<b>Primitivo di Manduria</b>	44	9.5
<i>Plum, Prune, Fruity</i>			<i>Plum, spicy pepper, blackberry</i>		
<b>Aglianico Neromora</b>	36	9	<b>Merlot il Puro</b>	47	9
<i>Wild blackberries and red berries</i>			<i>Red berries, spiced plum</i>		
<b>Cannonau di Sardegna</b>	38	9	<b>Kozlovic Teran</b>	50	11
<i>Pomegranate, dried fruits, herbal</i>			<i>Creation, Black pepper, Clove, Vanilla, Dark chocolate</i>		
<b>Dolcetto d'Alba 2019</b>	38	9	<b>Nebbiolo Pelissero</b>	60	13.5
<i>Red fruits, Balsamic, spices,</i>			<i>Hibiscus, Cherries, Violet, Sandalwood</i>		
<b>Corvina Scaia Vintage</b>	39	9	<b>Rosso di Montalcino</b>	62	13.5
<i>Green almond, chocolate, cinnamon</i>			<i>Blackcurrant, Blackberry, fig</i>		
<b>Valpolicella Ripasso</b>	39	9.5	<b>Valpolicella Verjago</b>	65	16
<i>Walnut, Toasted almonds, Dry fruit</i>			<i>Raisin, mocha, Star anise</i>		
<b>Montepulciano D'Abruzzo</b>	40	9	<b>Pinot Nero Kettmeir</b>	68	15
<i>Cherry, blackberry, chocolate</i>			<i>Cherry, raspberry, forest</i>		
<b>PREMIUM BOTTLES</b>	<b>B</b>				
<b>Barolo 2019</b>	100				
<b>Brunello</b>	100				
<b>Amarone 2019</b>	80				
<b>Barolo 2016</b>	70				
<b>Barbaresco</b>	65				
<b>Barbera d'Asti 2016</b>	75				
<b>SOFTS</b>					
<b>Coke</b>	3.50				
<b>Orange juice</b>	3.50				
<b>Apple juice</b>	3				
<b>Lemonade</b>	3				

## SHOTS

Rakia 5 Limoncello 5 Baily's 5  
 Mirto 5 Grappa Classic 5 Au  
 Cherry Vodka 5 Altos Tequila 5  
 Amaretto 5 Aged Whiskey 5

