



Welcome to our restaurant.

Here you will find the flavors and the stories of our family, and of those who work with us every day with the same passion. Every dish is born from simple gestures, carried out with love and dedication. We use fresh, seasonal vegetables grown by local farmers and by Grandpa Donato, as careful and meticulous as only those who truly love their land can be.

Our cuisine is rooted in the flavors of the past: recipes that tell the story of our territory and its history, handed down by Grandma Fortunata, who has been cooking with the same care for over 50 years.

My name is Valentina and, together with my husband Savi and our son Giorgio, we chose to turn this dream into a place to be shared.

Make yourselves at home, call us by our names, and feel like part of the Vinhà family.

Via Roma 75, Matino
info@vinha.it • Info and booking 329 469 2200



LAND MENU

OUR STARTERS*

Potato croquettes and fried yeast dough pancakes	€ 7,00
Eggplant parmesan with tomato sauce, parmesan cheese and ham	€ 7,00
Grilled vegetables	€ 5,00
Potato cake with tomato sauce, onion and capers	€ 7,00
Fava beans and chicory purée	€ 7,00
Land appetizers tasting	€ 13,00

LAND FIRST COURSES*

Fresh pasta with tomato sauce and basil	€ 8,00
Fresh pasta with turnips and smoked scamorza	€ 10,00
Fresh pasta with sage and walnuts	€ 8,00
Fresh pasta with rocket, tomato, parmesan, sausage	€ 10,00
Fresh pasta with tomatoes, strong ricotta cheese, meatballs	€ 10,00

LAND SECOND COURSES*

Meatballs in tomato sauce	€ 10,00
Veal fillet	€ 19,00
Heifer (ca. 400gr)	€ 23,00
Sliced chicken with rocket, tomatoes, grana cheese and glaze	€ 15,00
Mixed grill	€ 14,00

SIDE DISHES*

Green salad	€ 4,00
French fries	€ 4,00

Cover charge € 2,00

*The product in some periods of the year could be frozen at source or subjected to negative blast chilling on site.

Allergen book available: ask the service staff

SEAFOOD MENU

SEAFOOD STARTERS*

Bis of tuna tartare and prawns	€ 15,00
Marinated anchovies	€ 16,00
Mackerel with caramelized onion	€ 8,00
Peppered mussel	€ 9,00
Fried cod	€ 7,00
Tasting menu of starters: sea and land	€ 18,00

SEAFOOD FIRST COURSES*

Pasta with fish	€ 15,00
Pasta with mussels	€ 10,00
Pasta with swordfish and eggplant	€ 14,00

SEAFOOD SECOND COURSES*

Grilled cuttlefish cut.	€ 17,00
Tuna steak with tomatoes, grana, rocket salad, glaze	€ 18,00
Breaded swordfish	€ 16,00
Fried fish	€ 15,00

DESSERTS

Dessert of the day	€ 4,00
Typical homemade ice cream (figs and cupeta)	€ 5,00
Typical homemade ice cream (pistachio and hazelnut)	€ 5,00
Tiramisù.	€ 4,00

DRINKS

Sparkling or still water	€ 2,00
Red wine, White, Rosè	1L € 9,00 / 0,5L € 6,00 / 0,25L € 4,00
Bottled beer 33cl.	€ 3,00
Coca-Cola / Fanta	€ 2,50
Coffee	€ 1,00
Bitters.	€ 3,00
Ron Zacapa / Talisker whisky	€ 7,00