

Gli Antipasti (Starters)

Prosciutto di Parma 24 mesi e mozzarella di bufala con focaccia £ 8.95

Parma ham, matured for 24 months, buffalo mozzarella, served with Italian focaccia

Calamari scottati su pure' di Topinambur e nocciole tostate £ 9.25

Seared baby squid served on a Jerusalem artichoke puree with toasted hazelnut

Gamberoni al cartoccio £ 9.50

King Prawns, white wine sauce, chilli, garlic, cooked and served in foil

Maelanzane riempiute al sugo v £ 7.95

Fried egg breaded aubergine, tomato sauce, basil, melting mozzarella

Carpaccio di manzo alle erbe con Citronette di agrumi £ 8.95

Finely sliced beef Carpaccio served with a zesty "Citronette" dressing

Tris di calzoncini fritti: provola e salsiccia, cotto e funghi, pomodoro e mozzarella £8.50

Fried mini calzone: smoked Provolone cheese and Italian sausage, ham and mushrooms, tomato & mozzarella

Fagottini croccanti di pollo, verza e zafferano con peperonata piccante £ 8.25

Chicken, savoy cabbage and saffron crispy parcels served with spicy pepper chutney

Da Dividere (To share between 2 people)

Focaccia Moderna italiana v £ 11.95

Focaccia served with: parmesan cheese fondue, pine nuts basil pesto

Tagliere misto £ 19.95

A selection of cured meats & buffalo mozzarella. Served with complimentary fresh home made bread basket

Tris di bruschette: bufala e acciuga, 'nduja, pomodoro e cipolla rossa £ 10.95

Bruschettas: buffalo mozzarella and anchovy, spicy 'nduja pork paste, tomatoes and red onions

Le Paste (Pasta)

'Casarecce' alla crema di ceci con pancetta e pecorino £ 11.95

'Casarecce' pasta with chickpeas cream, pancetta and pecorino cheese

Spaghetti alla crema di cavolfiore e paprika affumicata v £ 11.95

Spaghetti with chilli, garlic, black olives and capers in cauliflower sauce topped with smoked paprika breadcrumb

Gnocchi viola al Parmigiano, speck e noci £ 14.95

Homemade purple potato gnocchi served with a Parmesan cheese fondue, with crumbled speck ham and walnuts

Scialatielli con gamberi, zafferano e asparagi £ 14.95

Fresh pasta with king prawns, saffron and asparagus

Pappardelle al ragu' bianco di agnello e crema ai funghi £ 13.95

Fresh egg pasta with slow cooked lamb "white" ragu' and creamed mushrooms

Ravioli del giorno £ 13.50

Fresh home made ravioli, please ask for today's selection

Rigatoni alla carbonara di mare £ 13.95

Short tube pasta with seared tuna in a yolky carbonara sauce

Trofie con salsiccia italiana e pesto di peperoni £ 11.95

Fresh pasta with authentic Italian sausage in a red pepper pesto sauce

Tonnarelli del pescatore £ 14.25

Fresh egg pasta with mussels meatballs, cod, baby squid and cherry tomatoes

Risotto alla zucca violina e Gorgonzola v £ 13.25

Butternut squash and Gorgonzola cheese Risotto (*20 minutes cooking time)

I Secondi (Main courses)

Millefoglie di orata di mare e patate al timo limonato £ 16.95

Wild sea bream, potatoes and lemon thyme "Millefeuille"

Cosciotti di pollo alla "Silvana" £ 14.95

Mustard and honey marinated chicken legs, cooked in beer. Served with complimentary roast potatoes. (*25 minutes cooking time)

Hamburger all'italiana con patatine fritte £ 12.95

Italian Style 7oz beef burger served with home made bread, rocket salad, tomatoes, smoked Provolone cheese and caramelised red onions

+ Add your crispy pancetta for... £ 1.95

Salsiccia Italiana arrosto con pure' di fagioli Cannellini e patate £ 14.95

Roasted authentic Italian sausages served with a potato, red onions and Cannellini beans puree

Tagliata di manzo con rucola, pomodorino e Grana £ 18.95

10 oz "butcher's cut" flank steak, served with rocket, cherry tomatoes and parmesan shavings

Bistecca di Tonno in crosta di sesamo £ 20.95

10oz Prime fresh Tuna steak in sesame seeds served on and orange and fennel salad (*served Rare)

Contorni (Side orders)

Patatine fritte £ 2.95

Chunky Chips

Mix di verdure alla griglia £ 3.50

Grilled mixed vegetables

Pomodoro e cipolla rossa £ 2.95

Tomato & red onion salad

Insalata Mista £ 2.75

Mixed salad

Insalata Rucola, pomodorino, grana £ 3.50

Rocket, cherry tomato & parmesan salad

Patate al forno £ 2.95

Roast Potatoes

Le Pizze (Pizza)

All our pizzas here at Vero Moderno are made with the freshest ingredients and authentic, slow maturing dough rising recipe, which it takes up to 48 hours to complete, for a remarkably digestible pizza.

Marinara £ 7.75

Tomato sauce, home made garlic infused extra virgin olive oil, oregano, anchovies, parsley pesto

Margherita v £ 8.25

Tomato sauce and mozzarella

Bufalina v £ 9.50

Tomato sauce, buffalo mozzarella, fresh basil, parmesan cheese, 'Pachino' cherry tomatoes

Capricciosa £ 10.50

Tomato sauce, mozzarella, ham, black olives, artichokes, mushrooms

Campione £9.95

Creamed butternut squash, Gorgonzola cheese, smoked Pancetta, parmesan shavings and marinated in oregano cherry tomatoes

Diavola £ 9.95

Tomato sauce, mozzarella, spicy salame piccante and 'Nduja paste

Rustica £ 10.95

Tomato sauce, mozzarella, rocket, cherry tomatoes, Parma ham and parmesan shavings

Funghi e salsiccia £ 10.75

Tomato sauce, mozzarella, mushrooms and Italian sausage

Patatosa £9.50

Mozzarella, potatoes, Italian sausage, smoked provolone cheese, black pepper and rosemary

Ortolana v £ 8.50

Mozzarella, courgettes, aubergine, red peppers

Quattro Formaggi v £ 9.50

Mozzarella, Gorgonzola cheese, smoked Provolone cheese, Parmesan cheese

Calzone ripieno £ 11.95

Folded pizza filled with mozzarella, ham and mushrooms, coated with tomato sauce

Pizza Romana £ 9.95

Thin Pizza bread with olive oil, "Mortadella" ham buffalo mozzarella, rocket & cherry tomatoes

Pizza "Vero" £ 12.95

Tomato sauce, mozzarella and a whole buffalo mozzarella wrapped in Parma ham

Dolci (*Desserts*)

Sbriciolata crema e Nutella **£ 4.50**
Crumbled light puff pastry with Crème Patisserie and Nutella

Tiramisù Vero Moderno **£ 4.00**
Our modern twist on the famous classic

Pannacotta arancia, Rum e cioccolato **£ 4.00**
Pannacotta with Rum, orange and chocolate chips

Sgroppino al limone **£ 4.50**
Italian lemon sorbet, Prosecco and Limoncello based

Tartufo gelato **£ 4.25**
Chocolate truffle ice cream

Tris di cannolini **£ 4.50**
Individual pastry shells filled with Crème Patisserie, Chocolate, sweet ricotta and pistachio nuts

Ammazzacaffè (*Digestives*)
Digest your meal the authentic Italian way...

Limoncello	£ 3.75
Sambuca	£ 3.75
Amaro Montenegro	£ 4.00
Amaro Averna	£ 4.00
Amaro Del Capo	£ 4.50
Fernet Branca	£ 4.00
Fernet Branca Menta	£ 4.00
Grappa Barricata	£ 5.00

Caffetteria (*Hot Drinks*)

Espresso	Single £ 1.80	Double £ 2.40
Flat White		£ 2.40
Americano		£ 2.20
Latte		£ 2.50
Cappuccino		£ 2.30
Mocha		£ 3.00
Hot Chocolate		£ 3.00

VERO

Modern Italian Eatery