



Mentre aspetti (While you wait)

- Olives (V/VG) £5.95**
Puglian green and Sicilian Kalamata black olives marinated in lemon and Mediterranean herbs
- Pane della casa £6.95**
Selection of home made breads: tomato, olive and sea salt and rosemary focaccia

Gli Antipasti (Starters)

- Gamberoni al cartoccio £14.95**
Meaty jumbo King prawns, white wine sauce, chilli, garlic, cooked and served in foil
- Crocchetta di pesce £14.50**
Homemade Halibut Croquette, served with a saffron aioli
- Polpette di manzo £14.50**
Slow braised ox cheeks with spices and herbs, served with a leek sauce and crunchy onions
- Prosciutto di Parma e mozzarella di Bufala £14.50**
Half buffalo mozzarella, 24 months matured Parma ham, garlic & basil cherry tomatoes, served with homemade focaccia bread
- Panzerotto Pugliese £13.95**
Fried mini calzone filled with tomato and mozzarella, served with homemade basil infused mayonnaise
- Melanzane ripiene al sugo £13.95**
Fried aubergines coated with tomato sauce and filled with melting smoked mozzarella
- Bocconcini di cavolfiore (V/VG) £12.95**
Gently fried battered cauliflower nuggets, served with a spinach and Cannellini beans hummus and pomegranate reduction
- Vellutata invernale (V/VG) £12.95**
Celeriac and leek veloute' served with chives infused EVO, balsamic vinegar drops and rustic bread croutons.

Da Dividere (to share between 2 people)

- Tagliere di Salumi £29.95**
A fine selection of our premium Italian dry cured meats, buffalo mozzarella and marinated vegetables. Served with a complimentary freshly baked bread basket.
- Tagliere di Formaggi £27.95**
Buffalo Stracciatella, Truffle honey Pecorino Romano, 24 months aged Parmigiano Reggiano, Gorgonzola, Pistachio nut Ricotta. Served with Tropea red onion chutney and fried grissini breadsticks.

Le Paste (Pasta)

- Some of our pasta contains a sprinkle of Parmigiano or Pecorino cheese, let us know to opt out. No cheese on fish and shellfish, vegan and vegetarian
- Rigatoni con coda alla 'Vaccinara' £19.95**
Short tube pasta with slow-braised oxtail ragu in tomato sauce (may contain small bones)
 - Pappardelle al ragu' bianco di agnello e crema ai funghi £19.95**
Fresh egg pasta with slow cooked lamb "white" ragu and mushrooms. (No tomato sauce)
 - Orecchiette con Salsiccia e Gorgonzola £19.95**
Small fresh shell pasta with authentic Italian sausage and Gorgonzola cheese sauce
 - Gnocchi viola al burro, funghi e Speck £20.95**
Homemade purple potato Gnocchi with thyme infused butter, fresh Oyster mushrooms and Speck smoked ham
 - Tagliolini ai Gamberoni £20.95**
Homemade Tagliolini with diced king prawns cooked in garlic, chilli and white wine sauce, Italian Pomodorino and topped with parsley infused breadcrumbs.
 - Risotto allo Zafferano con guancia brasata £20.95**
Saffron Risotto served with pulled, slow cooked ox cheek.
 - Pacchero con Rana Pescatrice £20.95**
Large tube pasta with fresh monkfish, Italian Pomodorino tomato, capers and Taggiasca olives
 - Fettuccine verdi "Cacio e Pepe" £19.95**
Homemade spinach infused Fettuccine served with a creamed Pecorino Romano cheese sauce and cracked black pepper
 - Ravioli del giorno £19.95**
Fresh homemade Ravioli. Please ask for today's selection
 - Spaghettone della Nonna (V/VG without cheese) £18.95**
Thick Spaghetti with Italian datterino tomato, fresh chilli, buffalo Stracciatella served on a basil veloute'
 - Pacchero dell'orto (V/VG) £18.95**
Large tube pasta with garlic and chilli broccoli and mushrooms in a light beetroot sauce
- (Vegan and Gluten free options available, please ask staff for information)*

I Secondi (Main courses)

- Rana Pescatrice con pure' di patate viola £29.95**
Fresh wild monkfish fillets served with purple potato purée, served with a lemon and saffron sauce and complimentary "zucchine" fried courgettes
- Involto di pollo, Pancetta e funghi selvatici £27.95**
Oven baked prime cut chicken roulade, filled with Provola cheese, wrapped in smoked Pancetta. Served with wild mushrooms sauce and Hasselback potatoes.
- Salsiccia Italiana £26.95**
Roasted authentic Italian sausage, served with chilli and garlic tenderstem broccoli and homemade chunky chips
- Tagliata di manzo al vino rosso £29.95**
11oz, 28days dry aged thick cut premium Sirloin steak. Served with rocket salad, cherry tomatoes, Parmesan cheese shavings and balsamic vinegar of Modena. Served with red wine jus

Our famous Italian burger

- Beef burger, served with chunky chips £25.95**
Italian-styled beef burger with freshly baked bread, rocket salad, tomato, smoked Provola cheese, caramelized red onion and finished with basil infused mayonnaise
- Add crispy Pancetta for £3.50*
Double cheese for £3.50

Contorni (Sides)

- Zucchine fritte £5.50**
Courgette sticks fried in a light batter
- Patatine fritte £4.95**
Hand cut, twice cooked chips
- Patate a fisarmonica £5.50**
Hasselback roasted potatoes
- Verdure grigliate £4.95**
Grilled marinated courgettes and aubergines
- Broccoli £4.95**
Tenderstem Broccoli in chilli and garlic
- Spinaci burro e Parmigiano £4.95**
Butter and Parmesan creamed Spinach
- Rocket salad £5.50**
Rocket, cherry tomato, parmesan shavings and balsamic vinegar.
- Purè di patate viola £5.50**
Smooth and buttery purple potato purée
- Pomodoro e cipolla rossa £4.50**
Tomato & red onion salad

Le Pizze (Pizza)

- Rosse**
(Homemade tomato sauce base)
- 'Vero Moderno' £18.50**
Tomato sauce, mozzarella, half buffalo mozzarella and sliced Parma ham.
 - Margherita £14.95**
Tomato sauce and premium Italian Fiordilatte mozzarella
 - Bufalina Moderna £16.50**
Tomato sauce, basil drops, buffalo Stracciatella cheese, cherry tomatoes
 - Partenopea £16.95**
Tomato sauce, basil, mozzarella, ricotta, chopped Salame Napoli
 - Capricciosa £16.95**
Cooked ham, mushrooms, mixed olives
 - Diavola £17.95**
Tomato sauce, mozzarella, spicy salame piccante and calabrian 'Nduja sausage
 - Rustica £17.95**
Tomato sauce, mozzarella, rocket, cherry tomatoes, Parma ham and Parmesan shavings
 - Funghi e Salsiccia £17.95**
Tomato sauce, mozzarella, Italian sausage and mushrooms
 - Calzone Ripieno £17.95**
Folded pizza stuffed with tomato sauce, mozzarella, cooked ham, mushrooms, drizzled with herbs scented olive oil
 - Ortolana (V/VG) £15.95**
Tomato sauce, garlic, marinated courgettes and aubergines, mushrooms (no mozzarella!)
 - Campagnola £16.95**
Tomato sauce, mozzarella, Coppa Salami, Gorgonzola cheese
- Bianche**
- (Recommended with only "fordilatte" mozzarella, add tomato sauce for £1.50)
- 4 Formaggi £17.50**
Mozzarella, Pecorino, smoked Provola and Gorgonzola *Make it "Max" *Add 'Nduja for £1.95
 - Patatosa £17.95**
Mozzarella, potatoes, Italian sausage, smoked Provola cheese, black pepper and rosemary
 - Affumicata £17.50**
Mozzarella, smoked Provola cheese, smoked sliced Speck ham
 - Funghi e Pomodorini £15.95**
Mozzarella, mix wild mushrooms, sundried tomatoes, drizzle of Basil sauce

VERO

Moderna