

MAINS

Caesar Salad Baby gem lettuce, Guanciale, croutons, anchovies, shallots, parmesan and homemade Caesar dressing topped with more parmesan (V) Add Chicken for £3.00	£14.00
Parmigiana Layers of fried aubergine baked in our San Marzano tomato sauce, topped with mozzarella and parmesan. (V) (D)	£16.00
Chicken Milanese Breadcrumb-seasoned chicken breast, served with spaghetti in sauce with our Verona house salad garnish and charred lemon. (D) (G)	£17.50
Mussels & Frites Served with a choice of Nduja Arrabiata sauce or white wine and cream, finished with lemon, fresh herbs and a side of fries. (D) (CR)	£19.00
Wagyu Polpetti Wagyu meatballs, beef, fresh herbs, and spices, served in our house San Marzano sauce, accompanied with creamy mash or spaghetti. (G)	£17.00

GRILL MENU

Sirloin Ribeye All steaks are served with a portobello mushroom, cherry vine tomatoes, a choice of skinny fries or chunky chips, Verona salad garnish, and battered onion rings. (D) Add Sauce - peppercorn, creamy garlic wild mushroom. (D) for £3.00	£26.00
Sea Bass Nicoise Fresh fillet of sea bass, Jersey royals, sun blushed tomatoes, olives, spinach, green beans, honey lemon wholegrain mustard dressing and finished with charred lemon. (M) (F)	£18.00
Verona Wagyu Burger 2 x 4 oz Wagyu steak burger patties, topped with cheese, baby gem lettuce, tomato, red onion and gherkins, served with skinny fries or chunky chips and onion rings. (G)	£18.00
Full Rack of Ribs English pork ribs, dry rubbed and slow-cooked before being chargrilled to perfection, glazed with our house Italian sticky sauce, fries and onion rings. (G)	£22.00
Half Rack of Ribs English pork ribs, dry rubbed and slow-cooked before being chargrilled to perfection, glazed with our house Italian sticky sauce, fries and onion rings. (G)	£15.00
Pesto Chicken Grilled chicken breast, homemade pesto, cherry tomato, shallot, thyme, tenderstem broccoli, sautéed baby potato, fresh basil, lemon, pine nuts and finished with parmesan. (N)	£17.00

ALLERGEN INFORMATION Allergens are as follows: (D) Dairy, (G) Gluten, (E) Eggs, (CR) Crustaceans, (F) Fish, (S) Sulphites, (N) Nuts, (A) Celery, (V) Vegetarian, (M) Mustard.

Gluten free pasta and pizza bases available on request

PASTA

Spaghetti Bolognese Traditional red wine bolognese, slow-cooked, tossed with spaghetti and topped with basil. (G)	£15.00
Aglio e Olio Gourmet version of buttered noodles. Olive oil, garlic, cheese and pasta water come together to create a tasty coating for the pasta. (D) Add Chicken for £3.00	£13.00
Chicken & Chorizo Arrabiata Roasted chicken and chorizo in our house-made Arrabiata sauce with penne pasta, topped with parmesan Romano and fresh herbs. (G)	£16.00
Lasagna Slow cooked bolognese, layered between pasta sheets and our traditional white sauce, topped with cheese and baked. (G)	£16.00
Wild Mushroom Risotto Wild mushrooms cooked in arborio rice finished with vegetarian parmesan crisp. (V) (D) Add Chicken for £3.00	£16.00
Creamy Carbonara Pancetta, black pepper, eggs tossed with spaghetti and finished with cream and fresh herbs. Add Chicken for £3.00 (G) (D)	£15.00
Penne Arrabiata Roquito peppers, banana shallots, chilli, garlic, basil, tomato ragu sauce. (G) Add Chicken for £3.00	£14.00
Fruit De Mare Mussels, prawns, squid cooked in our Verona Arrabiata sauce with spaghetti and finished with fresh chilli and parsley. (G) (CR) (F)	£19.50
Prawn & Chorizo Prawns with chorizo, shallots and garlic, finished in a creamy sauce, tossed together with penne pasta. (G) (CR) (F)	£17.00
Penne Con Pollo Penne pasta with chicken, wild mushrooms, shallots, tenderstem broccoli, pine nuts, chilli, garlic, finished in a creamy parmesan sauce. (G) (D) (TN)	£16.00
16 Hour Beef Cheek Ragu Braised beef cheeks braised in a rich red wine ragu, served with tagliatelle. (M/C) (G) (S)	£17.00
Spinach & Ricotta Cannelloni Pasta tubes filled with spinach and ricotta cheese baked in our San Marzano sauce, topped with our white sauce and finished with fresh herbs. (V) (G) (D)	£16.00
Beef Cheek Cannelloni Pasta tubes filled with our 16 hour braised beef cheek, baked in San Marzano sauce topped with white sauce and fresh herbs. (G) (D)	£18.00
Tagliatelle Salmon Tagliatelle tossed with smoked salmon in a creamy white wine sauce with shallots, spinach, peas, lemon, and parmesan. (G) (F) (D)	£17.00

SIDES

Skin On Fries	£4.25	Seasonal Mixed Veg	£5.00
House Salad	£5.00	Verona Triple-Cooked Chips	£5.25
Creamed Spinach & Garlic	£5.50	Truffle oil, parmesan, rose harissa dressing.	

SHARERS

Italian Olives Mix of Italian olives marinated in lemon and herb oil. (V)	£6.00
Breads & Oils Homemade focaccia bread, olive tapenade, olive oil and balsamic. (V) (G)	£6.50
Sharing Board Homemade focaccia bread, scallops, sun-dried tomatoes, olive tapenade, olive oil and balsamic, chorizo, prosciutto and mortadella. (CR) (F)	£16.00
Rotolini - Prosciutto & Caramelised Onion Prosciutto ham, caramelised red onion, fior di latte mozzarella & San Marzano tomato sauce, served with wild garlic mayo dip. (G) (D)	£10.00
Rotolini - Nduja & Goat Cheese Spicy Nduja sausage, goat cheese & San Marzano tomato sauce, served with a mayo dip. (G) (D)	£10.00

STARTERS

Minestrone Soup Traditional Italian soup. (V)	£7.00
Prosciutto, Mozzarella, Pear Buffalo mozzarella, prosciutto, pear, walnut finished with a truffle honey. (TN) (V)	£10.00
Mussels Served with a choice of Nduja Arrabiata sauce or white wine and cream, finished with lemon and fresh herbs. (CR) (D)	£9.50
Carpaccio Fresh raw thinly sliced fillet of beef dressed with parmesan shavings, pickled wild mushroom, parmesan and burnt onion emulsion, balsamic, Maldon salt. (M/C)	£14.00
Funghi Piemontese Wild mushrooms, white wine, shallots, garlic, cream and finished with parmesan Romano on Italian bread. (D) (V)	£9.50
Bruschetta Italian bread with tomato red onion, roasted garlic and basil. (G) (V) Add Parma Ham for £1.00	£8.50
Gamberoni Tiger prawns, cherry tomato, fresh chilli, lemon, basil and Italian bread. (CR)	£11.00
Fried Calamari Topped with salt and pepper seasoning, fresh chilli and spring onions, served with homemade chilli jam and garlic mayo. (G)	£10.00
King Scallop Fresh king scallop baked in the oven with garlic parsley butter and Sicilian lemon oil. (CR)	£5.00 each
Wagyu Polpetti Wagyu beef, fresh herbs, spices, served in our house San Marzano sauce, accompanied with Italian bread. (M/C) (G)	£9.50

GARLIC BREAD

Traditional Garlic Bread Garlic oil and oregano. (V) (G)	£8.00
Garlic Bread Formaggi Fior di latte mozzarella, wild garlic, and oregano. (V) (G)	£9.00
Garlic Bread Picante Fior di latte mozzarella, Nduja, and San Marzano sauce drizzled with hot honey. (G)	£10.50

PIZZA

Classic Margherita San Marzano tomato, mozzarella and fresh basil. (G) (D) (V)	£13.00
Diavola & Hot Honey San Marzano tomato, chorizo, red onion, chilli infused honey, nduja, mozzarella and fresh oregano. (G) (D)	£16.00
BBQ Chicken Bbq base, roast chicken, caramelised balsamic onions, pancetta, mozzarella and fresh parsley. (G) (D)	£15.00
Pepperoni San Marzano tomato, pepperoni, mozzarella and fresh parsley. (G) (D)	£16.00
Chilli Beef San Marzano, tomato 16 hour braised beef cheek, mozzarella, chilli jam, fresh chilli and fresh oregano. (G) (D)	£17.00
Seafood Pizza San Marzano, tomato, mozzarella, anchovy, scallops and tiger prawn. (G) (D) (CR)	£19.50
Prosciutto & Burrata San Marzano, tomato, prosciutto, rocket and whole burrata. (G)	£17.50
Broccoli & Kalamata Olive San Marzano, tomato, tenderstem broccoli, kalamata olives, red onion and spinach. (G) (V)	£16.00
Italian Sausage San Mariano, mozzarella, home spiced Italian sausage meat, jalapenos. (G) (D)	£17.00
Funghi Wild mushrooms, San Marzano sauce and mozzarella. (G) (D)	£16.00

SUNDAY ROASTS – ONLY AVAILABLE SUNDAYS

All roast dinners are served with seasonal vegetables, crispy roast potatoes, and our signature rosemary Chianti gravy.

Roast Topside of Beef Succulent topside of beef, perfectly roasted and served with a tangy horseradish sauce. (D, G, S)	£19.00
Porchetta-Style Pork Tender, slow-roasted porchetta-style pork, accompanied by a rich burnt apple sauce. (D, S)	£17.50
Half Roast Chicken Served with a velvety bread sauce. (D)	£17.50
Vegan/Vegetarian Nut Roast A deliciously hearty nut roast, paired with a sweet cranberry. (N, G, S, E)	£17.50