

## Cicchetti – Sharing Platters

Sometimes called "cicheti" in Venetian language, are small snacks or side dishes, typically served in traditional "bàcari" (cicchetti bars or osterie) in Venice, Italy. **2 person £20.00 4 person £30.00**

**Classic Cicchetti (G)(D)(N)** Breaded Mozzarella, Deep Fried Prawns, Burrata Cheese with Spicy Veg N'duja, Heritage Cherry Tomatoes, Bruschetta, Meatballs in a Ragu Sauce, Parma Ham, Napoli Salami, Calamari, Hummus with Roasted Pumpkin Seeds, Mixed Olives, Grilled Artichokes' and Garlic Ciabatta Breads

**Vegana Cicchetti (TN)(SA)(G)(VG)** Grilled Artichokes, Roasted slightly Spiced Sweet Pepper, Sun Dried Tomato Pesto Dip, Heritage Cherry Tomatoes, Bruschetta, Mixed Olives, Tofu Feta Cheese, Vegan Spicy N'duja, Garlic Mushroom, Hummus with Roasted Pumpkin Seeds and Garlic Ciabatta Breads

**Hummus (SY) (SE) (VG) (G)** with Crusty Bread & Pumpkin Seeds **6.00**

**Marinated Olives (VG) (SU)** Olives, may contain Stones **5.00**

**Rotolini "little rolls"** *Delicious Pizza bites stuffed with;*

**Wild Garlic (G) (D)** **8.00**

NEW\* Mozzarella, Wild Garlic Oil, Butter

**Parma (G) (D)** **9.00**

Parma Ham, Caramelised Red Onion, Mozzarella, Garlic Mayo

**Nduja (G) (D)** **9.00**

Nduja Sausage, Mozzarella, Basil Oil, Cool Mayonnaise.

**Vegana (G) (TN) (VG)** **9.00**

Vegan Mozzarella, Grilled Artichokes and Pine Nuts, Vegan Mayo.

## Garlic Breads

**Traditional** hand stretched Dough with Wild Garlic and Parsley. **6.00**

**Formaggi** topped with Mozzarella, Wild Garlic and Parsley. **7.00**

**Pomodoro** with Wild Garlic and Homemade Tomato & Basil Sauce. **7.00**

**Verona Special** half Cheese, half Tomato. **8.00**

## Antipasti

**Bruschetta (G) (VG)** **6.00**

Heritage Cherry Tomatoes, Basil and Garlic finished with Extra Virgin Olive Oil.

**Pizza Fritte (G) (D) (V)** **5.00**

Fried Dough Balls topped with DOP San Marzano Tomato sauce, torn Burrata, Basil and EVO Oil.

**New\* Zuppa Del Giorno** **5.50**

Ask your server for today's homemade soup.

**Insalata Caprese Burrata (D) (V)** **10.00**

Fresh creamy Burrata with sliced Avocado, Plum Vine Tomatoes, Basil Leaves and homemade Balsamic Syrup.

**Polpette Alla Romana (G) (D) (SU)** **9.00**

Homemade Meatballs cooked in a rich Tomato Ragu, topped with Parmesan and Mozzarella with Crusty Bread.

**Gamberoni all' Aglio Picante (CR) (G) (D) (SU)** **10.00**

Headless King Prawns seared in Garlic and Chilli Butter with a touch of Lemon served with our crusty bread.

**Calamari Fritti (M) (G)** **10.00**

Lightly dusted Salt and Pepper fried Baby Squid served with a Lemon Mayonnaise Dip and wedge of Lemon.

**Pumpkin & Sage Tortellini (G) (VG) (TN)** **9.00**

In a White Wine Plant based Butter and Sage Sauce, Roasted Pine nuts and Gran Moravia Vegetarian Parmesan. *Vegan Mozzarella available.*

**Costini Di Maiale Alla Calabrese** **9.50**

Spare Ribs marinated in Spicy Nduja, Chillies, Wild Garlic and Honey.

**Cozze Marinara (G) (M) (D)** **9.00**

Rope caught Mussels with Shallots in a Garlic and Cream White Wine Sauce served with our Homemade Crusty Bread.

*add a portion of fries to make it a meal.*

**Our Pasta is made fresh in house daily using our Bottene Pasta Machine which we imported from the outskirts of Venice in order to give you a true taste of Italian cuisine. Each Pasta is made using the finest blend of ingredients to give you an experience like no other in the surrounding area.**

**Fusilli N'duja (G) (D)** **14.00**

Fusilli Pasta with spicy N'duja, Baby Spinach, torn Burrata (creamy Mozzarella) and a drizzle of Olive Oil.

**Tagliatelle Carbonara (G) (D) (E)** **13.00**

With crispy Pancetta, Egg Yolk in a creamy Black Pepper and Parmesan sauce.

*Add Chargrilled Chicken for £2*

**Its Back\* Lasagne (G) (D) (SU)** **14.00**

Slow cooked Beef Ragu, Bechamel, Tomato Ragu, matured Italian Cheese and fresh Basil.

**Linguine Polpettine Di Manzo (G) (SU)** **13.50**

Hand-rolled Meatballs made with our secret blend of Herbs and Spices, Red Onions, hint of Chilli, Red Wine in a Tomato and Basil Sauce.

**Linguine Gamberoni (G) (D) (CR)** **15.00**

Atlantic King Prawns tossed with Linguine, Chilli, Garlic, Courgettes, Cherry Tomatoes and Parsley in a light Butter Sauce.

**Tagliatelle Carne (G) (SU)** **15.00**

Pan-fried strips of Beef, Wild Mushrooms, Sundried Tomato, Shallots, Chilli and Garlic in a Red Wine Sauce.

**Pumpkin & Sage Tortellini (G) (VG) (TN)** **13.00**

In a White Wine Plant based Butter and Sage Sauce, Roasted Pine nuts and Gran Moravia Vegetarian Parmesan. *Vegan Mozzarella available.*

**Fusilli Pesto De Casa (TN) (D)** **13.00**

Fusilli Pasta tossed with homemade Pesto, Toasted Pine Nuts, Sun dried Tomatoes and Parmesan.

*Add Chargrilled Chicken for £2*

**Linguine Con Granchio Fresco Raccolta A Mano (CR) (D)** **14.50**

Linguine gently tossed with hand picked Cornish Crab Meat, Cherry Vine Tomatoes, Spinach, Parsley in a Lemon Butter Sauce with a hint of Chilli.

## Our Signature Pastas

**Fusilli Con Pollo (G) (TN) (D)** **14.00**

Chargrilled Chicken, Button Mushrooms, Florets of Broccoli, Carrots, Sugarsnaps, Courgette, Pine Nuts, Chilli, Garlic, Parmesan Cream Sauce.

**Fusilli Primavera (G) (D) (TN)** **14.00**

Chargrilled Chicken, Florets of Broccoli, Carrots, Sugarsnaps, Courgette, Pine Nuts, Chilli, Garlic, Extra Virgin Olive Oil, Mozzarella and Parmesan Shavings.

**Fusilli Arrabbiata (G)** **13.00**

Fusilli Pasta tossed with Shallots, Roasted Peppers, Chilli and Garlic in a Tomato and Basil Ragu.

*Add Chicken or N'duja for £2 or both for £3.*

**Tagliatelle Al Ragu Alla Bolognese (G) (SU)** **13.00**

Our rich and comforting slow cooked Bolognese made with Beef Mince, fragrant San Marzano Tomatoes, Basil, Red Wine and our secret blend of herbs.

**Risotto Del Bosco (D) (SU)** **13.00**

Wild Mushroom Risotto, topped with Mushroom Crisps and Parmesan Dust.

*Add Chargrilled Chicken or Pancetta for £2 or both for £3*

**This is for your advice only, when dining within this establishment you MUST inform a member of staff about any allergies or dietary requirements as products may change especially within the current climate.**

CR = Crustaceans , M = Molluscs, G = Gluten, D = Dairy, TN = Tree Nuts, MU = Mustard, SU= Sulphur Dioxide / Sulphites, CE = Celery, E = Eggs, F = Fish, V = Vegetarian, VG = Vegan

## Secondi Piatti

**All of our Meat is sourced from an award winning Manchester based Butcher, with our Fish coming in daily from fleetwood along with our Fruit and Vegetables from a Lancashire based supplier.**

**Don Corleone Burger (G) (D) 14.00**  
Our signature Beef Marrow Burger stacked with Crispy Bacon, Cheddar Cheese, Crispy Onion Rings, Lettuce, Tomatoes, Barbecue Sauce and Mayonnaise in a Brioche Bun served with Skinny Fries.  
*Upgrade to Chargrilled Chicken Breast for £1.00*

**Pollo Funghi (D) (SU) 15.00**  
Tender Chicken Breast in a Garlic and Mushroom Sauce served with Baby Spinach, Shallots and Crushed Baby Potatoes.

**Pollo Alla Diavola (D) (G) 15.00**  
Pan roasted Chicken Breast with a spicy Arrabbiata Sauce served on a bed of Garlic Butter Linguine.

**Stinco D'Agnello Brasato. (SU) 17.00**  
Slow Braised Lamb Shank with Wild Garlic Buttered Mash Potato, Tenderstem Broccoli in a rich Shallot Gravy.

**Branzino Livornese (F) 18.00**  
Butterflied Seabass Fillets pan fried in a Tomato Sauce with Olives, Capers, Clams, Chilli, Dill and Parsley served on crushed New Potatoes.

**Bistecca Di Costata 21.00**  
10oz Ribeye Steak served with grilled Tomato, Tenderstem Broccoli, Roasted New Potatoes and a choice of Blue Cheese, Pepper or Red Wine Sauce.

## Pizzas

**Our Neapolitan Sourdough Pizza Dough is freshly made and stone baked in our Wood Fired Valoriani Pizza Oven, imported all the way from Roggello, Tuscany. It is often regarded as the ultimate wood fired pizza oven thanks to the many generations of workmanship and know how that goes into crafting each individual oven.**

*Gluten Free Bases available and Vegan Cheese.*

**Margherita (G) (V) (D) 11.00**

DOP San Marzano, Basil and Mozzarella

**Diavola (G) (D) 13.00**

DOP San Marzano, Mozzarella, Spicy Chorizo, Cajun Chicken, Pepperdews, Red Onion, Black Olives.

**Calabrese (G) (D) 14.00**

Our Fave\* DOP San Marzano, spicy N'duja, with torn Burrata and finished with Rocket and Basil Olive Oil.

*N'duja is a soft Calabrian Sausage that melts into the pizza, beware its hot.*

**Pepperoni Etna (G) (D) 13.00**

DOP San Marzano, Mozzarella, Pepperoni, Red Onions and Jalapenos.

**Barbeque Pollo (G) (D) 13.00**

Barbeque Base, Mozzarella, Chargrilled Chicken, Crispy Bacon, Sweet Pepper Dews.

**Quattro Formaggi (G) (D) 12.00**

Four Cheese Pizza; Mozzarella, Parmesan, Scamorza (smoked) and Dolce Latte (blue), finished with rocket.

*Add Parma Ham for £2*

**Calzone Piatto (G) (D) 14.00**

Folded Flat Pizza filled with DOP San Marzano and Mozzarella, Mushrooms, Cotto Ham, Pepperoni finished with Basil Oil and served with a warm Tomato and Basil Sauce and side Salad.

**Passione Veganale (G) (VG)(D) 14.00**

Vegan Pizza with grilled Peppers, Artichoke, Tenderstem Broccoli, roasted Red Onions and Black Olives with Vegan Cheese.

**Carnivora (G) (D) 15.00**

DOP San Marzano, Mozzarella, N'duja, Meatballs, Pepperoni, Chargrilled Chicken, Bacon.

**Sloppy Giuseppe (G) (D) 14.00**

DOP San Marzano, Mozzarella, Spicy Beef Mince, Jalapenos, Red Onions, Pepperdews.

# MENU

## Insalate

**Insalata Di Pomodoro (VG) 5.00/8.50**

Tomato, Red Onion, Basil drizzled with our own Balsamic Glaze.

**Insalata Du Rucola (V) 5.00/8.50**

Rocket Leaves tossed in Extra Virgin Olive Oil with Sundried Tomatoes and Parmesan Shavings.

**Insalate Della Casa (VG) 5.00/8.50**

House Salad with Olives, Mixed Peppers, Cos Lettuce, EVO Oil.

**Insalate Di Avocado Di Granchio (C) 14.00**

Hand picked Cornish Crab Meat, tossed with Avocado, Cos Lettuce, hint of Chilli and freshly squeezed Lime.

**Insalate Di Caesar (MU)(G)(F)(D) 13.00**

The original Caesar Salad with Chargrilled Chicken, crispy Bacon, Cos Lettuce, Mustard, Lemon Juice, Croutons and Parmesan Shavings.

## Contorni (sides)

**Fritte (VG) 4.00**

Skinny Potato Fries.

*Add Truffle Oil & Parmesan for £1.95*

**Pure Di Patate (D) (V) 4.00**

Creamy Mash Potato

**Patate Dolci Fritte (VG) 5.00**

Sweet Potato Fries

**Patatine Fritte Tagliate A Mano (VG) 4.00**

Hand-cut chunky Chips.

**Zucchine Fritte (G) (V) (D) 5.00**

Courgette Fries in Light Batter.

**Verdure Di Stagione (D) (V) 5.00**

Mixed Vegetables in Butter.

**Patate Arrosto (D) (V) 4.50**

Roasted Baby Potatoes topped with Parmesan.

## Kids

**2 Courses and a drink for £7.95**

**1st Course - Choose from Pasta, Pizza, Burger, Chicken Strips**

**2nd Course - Ice Cream (2 scoops)**

**Pasta (G)**

Spaghetti with Meatballs

Penne Tomato (VG)

Spaghetti Bolgnese

Penne Plain (D)

**Pizza (G)(D)**

Margherita

Pepperoni

Ham

**Burger (G)(D)**

with sliced Tomato, Lettuce, Mozzarella and Fries.

**Chicken Goujons (G)(D)**

Breaded Chicken strips served with fries

**Dessert (D)**

Ice Cream - Chocolate, Vanilla, Strawberry

**\*Make Your Own Pizza**

Build your own pizza at the table. Pizza base with a Tomato or BBQ sauce and a choice of up to 4 toppings.

Choose from: Cheese, Ham, Chicken, Olives, Mushrooms, Pepperoni or Tuna.

Arrange your pizza toppings, hand it back to us

and our chefs will do the rest.

*\*enquire with a member of the team about Childrens Pizza Parties!*

## Sundays

**Roast Chicken or Lamb Shank (G)(D)(SU) 15.00**

Choice of Half Roast Chicken or Lamb Shank served with Roast Potatoes, Yorkshire Pudding, Chantenay Carrots, Parsnips, Spring Greens and Homemade Gravy.

*\*Lamb served with Mash instead of roasties.*



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**Verona**  
Kitchen & Bar

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