

MENU

For The Table

Garlic Breads Contemporary neapolitan style pizza bases

Traditional Garlic bread plain (G)

Garlic oil & oregano

Formaggi (G) (D)

Fior de latte mozzarella, wild garlic and oregano

Pomodoro (G)

Garlic oil, san marzano sauce & basil

Verona special (G) (D)

Fior de latte mozzarella & san marzano sauce

Picante (G) (D)

Fior di latte mozzarella, wild garlic, nduja finished with honey

Rotolini (G) Delicious pizza bites stuffed with;

Prosciutto and caramelised onion (G) (D)

Prosciutto ham, caramelised red onion, fior de latte mozzarella & san marzano tomato sauce, served with wild garlic mayo dip

Nduja and goat cheese (G) (D)

Spicy nduja sausage, goat cheese & san marzano tomato sauce, served with a mayo dip

Basil pesto and sundried tomato (G) (D) (V) (TN)

Basil pesto, fior di latte mozzarella and sundried tomato served with basil mayo dip

Antipasti

Marinated olives (VG) (V) (SU)

Olives marinated in lemon & garlic, served with homemade bread, extra virgin olive oil and balsamic vinegar

Gamberoni picante (CR) (G) (D)

Headless king prawns sauteed in garlic, lemon & chilli butter, served with crusty bread

Caprese (D)

Buffalo mozzarella, sliced tomato & fresh basil with balsamic glaze

Bruschetta pomodoro (G)

Heritage cherry tomatoes, red onion, garlic and fresh basil served on toasted bread, finished with basil oil

Polpette (D) (G)

Homemade beef meatballs, served in tomato sauce baked with fior di latte mozzarella until golden, served with crusty bread

Calamari fritti (M) (E) (G)

Lightly dusted salt & pepper fried squid served with a lemon mayo

Chicken wings (D)

Roasted chicken wings, glazed in a honey and spiced bbq sauce with crumbled stilton finished with tomato and cucumber salad

Cozze (G) (M) (D) (SU)

Steamed shetland mussels in a white wine, garlic and shallot cream sauce served with crusty bread

Montanara (G) (D) (V)

Deep fried pizza fritte served with san marzano tomato sauce, topped with torn burrata and finished with basil oil

Homemade smoked paprika hummus (G) (VG) (N)

A smooth & creamy puree of cooked chickpeas and tahini paste finished with lemon juice and smoked paprika served with homemade flatbread

Antipasto - sharing board (G) (D) (SU)

Whole burrata, salami napoli, prosciutto, pepperoni, marinated olives, cherry tomatoes and garlic bread sticks finished with basil oil

Pastas/Risottos

Penne arabiatta (G) (VG)

Penne pasta tossed in a light tomato sauce with shallots, fresh chillies, garlic, pepperdews finished with fresh basil leaf

Add chargrilled chicken or Nduja sausage for £2 or both for £3

Tagliatelle carbonara (G) (D)

Tagliatelle pasta tossed with crispy guanciale, egg yolk in a creamy black pepper and parmesan sauce

Add chargrilled chicken for £2

Tagliatelle bolognese (G) (SU)

Tagliatelle pasta tossed in our rich slow cooked bolognese sauce made with beef mince, san marzano tomatoes, red wine & basil

Linguine gamberoni (G) (CR) (D)

Atlantic king prawns tossed with linguine, cherry tomatoes, courgettes, chilli, garlic in a lemon butter sauce

Add nduja for £2

Penne con pollo (G) (D) (TN)

Penne pasta with chicken, mushrooms, shallots, carrots, broccoli, courgette, pine nuts, chilli, garlic finished in a creamy parmesan sauce

Penne primavera (G) (TN) (D)

Penne pasta with chicken, mushrooms, shallots, carrots, broccoli, courgettes, pine nuts, chilli, garlic tossed with fior di latte mozzarella finished olive oil & parmesan shavings

Orecchiette carne (G) (SU)

Orecchiette pasta tossed with fillet beef strips, shallots, wild mushrooms, sun dried tomatoes, chilli & garlic finished with red wine jus

Pesto de casa (G) (TN) (V) (D)

Orecchiette pasta tossed with sundried tomatoes, pine nuts, shallots, spinach and garlic finished in basil pesto & crumbled goat cheese

Add chicken for £2

Polpette di manzo (G)

Linguine tossed with homemade beef meatball in tomato tomato basil sauce with a hint of fresh chilli

Tagliatelle salmon (G) (F) (D)

Tagliatelle tossed with smoked salmon in a creamy mascarpone sauce with shallots, spinach, peas, lemon and parmesan

Lasagne (G) (D) (SU)

Slow cooked bolognese sauce layered between sheets of pasta & parmesan topped with bechamel sauce and fior di latte mozzarella

Risotto paesana (D)

Creamy arborio rice with tender chicken, asparagus & sun dried tomatoes finished with butter & parmesan

Risotto funghi (D)

Creamy arborio rice with wild mushrooms, asparagus, garlic & shallots finished with butter, parmesan & mushroom glaze

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.
We stock Gluten Free alternatives to our homemade breads, pizza bases and pastas, we also have dairy free cheese for vegan and lactose intolerant diets, speak to a member of the team for further advice.

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



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MENU

Secondi Piatti

We take great pride in using the finest imported ingredients and the freshest produce from local suppliers

Don corleone burger (G) (D) **£16.00**

Our signature beef marrow burger with crispy bacon, cheddar cheese, baby gem lettuce, sliced tomato with bbq sauce & mayonnaise served on a toasted brioche bun with crispy onion rings served with skin on fries

Italian chicken burger (G) (D) **£15.00**

Tender chicken breast, topped with san marzano tomato sauce, fior di latte mozzarella & fresh basil leaf and gem lettuce served with skin on fries & chipotle sauce

Chicken fricasee (D) (G) (MU) (SU) **£16.50**

Chicken supreme served with shallots, mushroom, cherry tomatoes, garlic & thyme in a creamy mustard sauce on a bed of parmentier potatoes

Branzino (F) (D) **£23.00**

Butterfly sea bass, served on crushed potato, tenderstem broccoli with spinach & cherry tomatoes in a lemon & parmesan cream sauce

Chicken skewer (G) (D) (E) **£16.50**

Cubed chicken breast & mediterranean vegetables marinated in herbs & cajun on a tortilla wrap with mixed salad finished with mint yoghurt & served with skin on fries & chipotle mayo

Bistecca di costata (D) **£26.00**

8oz ribeye served with chunky chips, sauteed mushrooms & vine cherry tomatoes. Served with a choice of sauce; red wine jus, peppercorn or diane

Pollo e pesto (D) (TN) **£17.00**

Chicken supreme served on a bed of sauteed potatoes with shallots, spinach & mushroom in a pesto & parmesan cream sauce

Pizzas

Our canotto style contemporary 12" neapolitan pizzas are made in our wood-fired valoriani pizza oven, to give the the perfect crust smoky flavour

Margherita (G) (D) **£11.00**

San marzano tomato & basil sauce & fior di latte mozzarella

Calabrese (G) (D) **£14.00**

San marzano tomato sauce, fior di latte mozzarella, pepperoni, nduja, caramelised onions & fresh chilli

Rustica (G) (D) **£14.00**

San marzano tomato sauce, fior di latte mozzarella, topped with prosciutto, parmesan shavings & rocket leaf

Quatro formaggi (G) (D) **£14.00**

San marzano tomato sauce, fior di latte mozzarella, parmesan, stilton & goat cheese

Barbeque pollo (G) (D) **£14.00**

Bbq sauce base with fior di latte mozzarella, chicken, bacon, red onion & pepperdews

Carne (G) (D) **£15.00**

San marzano tomato sauce, fior di latte mozzarella, ham, cajun chicken, bacon & chorizo

Prosciutto & funghi (G) (D) **£13.00**

San marzano tomato sauce, fior di latte mozzarella, ham and mushroom

Pizza di anna (G) (D) **£14.00**

San marzano tomato sauce, fior di latte mozzarella, cajun chicken, red onion, chorizo & black olives

Parma formaggio di capra (G) (D) **£14.50**

Garlic base pizza with fior di latte mozzarella, prosciutto & goat cheese finished with a drizzle of truffle oil, honey and rocket leaf

Salads

House salad (VG) **£9.00**

Crispy mix leaf, cherry tomatoes, cucumber, olives, red onion & pepperdews tossed in our house dressing

Caesar salad (F) (G) (D) (E) **£12.00**

Traditional caesar salad with Cos lettuce, croutons, anchovies, parmesan shavings & caesar dressing
Add chicken & bacon for £4

Insalata salad (D) **£13.00**

Whole burrata served with rocket leaf, tomatoes, red onion & avocado tossed in a basil dressing

Contorni (Sides)

Skin on fries (VG) **£4.00**

Sweet potato fries (VG) **£5.00**

Chunky chips (VG) **£4.50**

Onion rings (G) (VG) (E) **£4.00**

Truffle & parmesan fries (V) (D) **£6.00**

Side salad (VG) **£3.50**

Mixed vegetables (V) **£4.00**

Parmentier potatoes (VG) **£4.00**

Tenderstem broccoli (V) (D) **£4.50**

Sauteed in a garlic & chilli butter

Kids

2 courses & a cordial for £8.50

1st course Choose from the below options

2nd course Ice cream (2 scoops)

Pastas (G) (D) (SU)

Penne bolognese

Penne with butter

Penne tomato

Mac and cheese

Pizza (G) (D)

Margherita

Pepperoni

Ham

Make your own pizza- choose 2 toppings from the following;

Ham / pepperoni / chicken / mushrooms / tomatoes

Chicken tenders (G) (D)

Breaded chicken tenders served with fries

Dessert (D)

Choose from 2 scoops of ice cream, chocolate, strawberry or vanilla



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