

## For The Table

<b>Classic Cicchetti (G)(D)(N)</b>	22.00
Napoli Salami, Prosciutto Ham, Whole Burrata, Spicy Vegetable Salsa, Padron Peppers, Heritage Tomatoes, Homemade Flat Bread, Hummus, Olives, Falafel, Cajun Marinated Chicken Wings, Mixed Leaf Salad. <i>*Recommended For Two People Sharing</i>	
<b>Marinated Olives (VG)(SU)(G)</b>	6.50
Olives Marinated In Lemon & Garlic, Served With Homemade Bread, Extra Virgin Olive Oil & Balsamic Vinegar.	
<b>Montanara (G)(D)(V)</b>	7.50
Deep Fried Pizza Frittes With San Marzano Sauce, Torn Burrata & Basil Oil.	
<b>Padron Peppers (V)</b>	5.00
Blistered Padron Peppers Drizzled In Extra Virgin Olive Oil, Lemon & Seasoned With Maldon Salt.	
<b>Garlic Knots (G)(D)</b>	8.00
Fried Dough Pieces Smothered In Garlic Oil & Parmesan Shavings, Served With A Tomato Ragù Sauce.	
<b>Rotolini "little rolls"</b>	<i>Delicious Pizza bites stuffed with;</i>
<b>Prosciutto (G)(D)</b>	9.00
Prosciutto Ham, Caramelised Red Onion, Fior Di Latte Mozzarella & San Marzano Tomato Sauce	
<b>Verdure (G)(VG)</b>	9.00
Fior Di Latte Mozzarella, Grilled Courgette, Aubergine, Red Onion & San Marzano Tomato Sauce.	

## Garlic Breads *Contemporary Neapolitan Style Pizza Base.*

<b>Traditional</b> Garlic Oil & Oregano.	6.00
<b>Formaggi</b> Fior Di Latte Mozzarella, Wild Garlic & Oregano.	7.00
<b>Picante</b> Fior Di Latte Mozzarella, N'duja, Honey	8.00
<b>Pomodoro</b> Garlic Oil, San Marzano Sauce & Basil	7.00
<b>Verona Special</b> Half Cheese, Half Tomato.	7.00

## Antipasti

<b>Bruschetta (G) (VG)</b>	6.00
Heritage Cherry Tomatoes, Garlic & Chive Oil, Homemade Bread.	
<b>Homemade Soup</b>	5.50
Ask Your Server For Our Chef's Soup Of The Day.	
<b>Chicken Wings (D)</b>	8.50
Chicken Wings Confit In Cajun Spices With Sticky Glazed Sauce, Celery Sticks & Dolce Latte Or BBQ Dip.	
<b>Homemade Hummus (G)(VG)(N)</b>	6.00
Homemade Hummus With Falafel, Toasted Pine Nuts & Homemade Flat Bread.	
<b>Gamberoni all' Aglio Picante (CR)(G)(D)</b>	10.00
Headless King Prawns Seared In Garlic, Lemon & Chilli Butter, Served With Our Crusty Bread.	
<b>Calamari Fritti (M)(G)(E)</b>	8.00
Lightly Dusted Salt & Pepper Fried Squid Served With Garlic Mayonnaise & Fresh Lemon.	
<b>Arancini (G)(V)(D)</b>	7.00
Sweet Potato & Goat's Cheese-Filled Traditional Arancini With Sweet Potato Puree.	
<b>Mini Bangers (MU)</b>	8.00
Mini Italian Sausages Served With Mustard Mayo	
<b>Cozze Marinara (G) (M) (D)</b>	9.00
Steamed Shetland Mussels In Peroni Beer, Calabrian Sausage, Shallots, Roasted Garlic, Served With Our Homemade Ciabatta.	
<b>Goats Cheese Tart (D)(G)(N)</b>	7.50
Caramelised Red Onion, Goats Cheese, Served With Side Salad Of Heritage Tomatoes And Beetroot.	

*You MUST inform a member of staff about any allergies or dietary requirements that you have. We stock gluten free alternatives to Pasta, Bread & Pizzas along with stocking Dairy Free Cheese.*

# MENU

## Pastas

**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 authentic experience.**

<b>Tagliatelle Carbonara (G)(D)</b>	13.00
With Crispy Guanciale, Egg Yolk In A Creamy Black Pepper And Parmesan Sauce (Or Try It The Traditional Way).	
<b>Tagliatelle Bolognese (G)(SU)</b>	13.00
Our Rich Slow Cooked Bolognese Made With Beef Mince, San Marzano Tomatoes, Basil, Red Wine.	
<b>Pesto De Casa (G)(D)(TN)(V)</b>	13.00
Bucatini Tossed In Creamy Homemade Pesto, Sundried Tomatoes, Pine Nuts, Spinach & Crumbled Feta. <i>Add Chargrilled Chicken £2</i>	
<b>Penne Arrabiatta (G)(VG)</b>	11.50
Penne Pasta Tossed In A Light Tomato Sauce With Shallots, Fresh Chillies, Roquito Peppers & Garlic. <i>Add Chargrilled Chicken or N'duja for £2 or Both For £3</i>	
<b>Linguine Gamberoni (G)(CR)(D)</b>	15.00
Atlantic King Prawns Tossed With Linguine, Chilli, Garlic, Cherry Tomatoes, Courgettes In A Light Butter Sauce. <i>Add Chorizo £2</i>	
<b>Penne Funghi (G)(D)(V)</b>	13.50
Penne Pasta Tossed With Wild Mushrooms In A Garlic Cream Sauce With White Truffle Oil, Truffle Shavings, Paprika Breadcrumbs. <i>Add Chicken for £2</i>	
<b>Bucatini Amatriciana (G)(D)</b>	14.00
Bucatini Tossed With Guanciale, Shallots, Garlic In A Light Tomato Sauce, Topped With Parmesan.	
<b>Penne Con Pollo (D)(TN)</b>	14.00
Penne Pasta, Chicken, Chestnut Mushrooms, Carrots, Broccoli, Courgette, Pine Nuts, Chillies, Garlic, Parmesan Cream Sauce. <i>Or Try With Olive Oil For A Lighter Option</i>	
<b>Lobster Arrogosto (G)(CR)</b>	22.00
Lobster Meat Tossed With Linguine Shallots, Cherry Tomatoes, Petit Pois In A Lobster Bisque With Crispy Shallots.	

## Pizzas

**Our Canotto style Contemporary 12" Neapolitan Pizzas are made in our Wood-Fired Valoriani Pizza Oven, imported all the way from Roggello, Tuscany. Characterised by a large, inflated-looking crust they are light and easily digestible.**

<b>Margherita (G)(D)(V)</b>	11.00
San Marzano (Plum Tomato) Sauce, Fior Di Latte (Quality Mozzarella) & Fresh Basil.	
<b>Quattro Formaggi (G)(D)(V)</b>	12.50
White Base Pizza, Fior Di Latte, Scamorza, Dolce Latte (Blue Cheese), Parmesan, Rocket. <i>Add Prosciutto £2.</i>	
<b>Carne (G)(D)</b>	15.00
San Marzano Sauce, Fior Di Latte, Pepperoni, Ham, Napoli Salami, Crispy Bacon. <i>Add Chicken or Nduja £2</i>	
<b>Capra (G)(D)(V)</b>	13.00
San Marzano Sauce, Fior Di Latte, Sun Dried Tomatoes, Goats Cheese, Rocket.	
<b>Calabrese (G)(D)</b>	14.00
San Marzano Sauce, Fior Di Latte, Pepperoni, Nduja, Caramelised Onion, Fresh Chillies. <i>(its hot!)</i>	
<b>Barbeque Pollo (G)(D)</b>	13.00
BBQ Sauce, Fior Di Latte, Scamorza, Chicken, Bacon, Red Onions & Roquito Peppers.	
<b>Romagnola (G)(D)(V)</b>	12.50
White Base, Fior Di Latte, Chestnut Mushrooms, Parmesan Shavings, Truffle Oil. <i>Add Chicken or Ham £2</i>	
<b>Pizza Di Anna (G)(D)</b>	13.50
San Marzano Base, Fior Di Latte, Cajun Marinated Chicken, Red Onions, Black Olives & Chorizo Sausage.	

**We take great pride in using the finest imported ingredients and the freshest produce from local suppliers, our Specials Board showcases the perfect blend of seasonal produce and Italian Specialities.**

<b>Don Corleone Burger (G)(D)</b>	<b>14.00</b>
Our Signature Beef Marrow Burger Stacked With Crispy Bacon, Cheddar Cheese, Baby Gem Lettuce, Beef Tomato, Pickled Gherkin House Secret Sauce & Skin On Fries. <i>(Upgrade to Chicken Breast for £1.50)</i>	
<b>Pollo E Pesto (TN)</b>	<b>16.50</b>
Chicken Supreme Served With Wood Fired Roast Potatoes, Shallots Spinach, House Pesto & Wild Mushrooms.	
<b>Scamone Di Agnello (D)</b>	<b>22.00</b>
Lamb Rump <i>(served Medium)</i> , Aubergine, Crispy Parmentier Potatoes, Roasted Roscoff Onion With Goat's Cheese & Green Beans.	
<b>Cod Loir (F)(M)</b>	<b>22.50</b>
Fillet Of Cod Pan Fried With Cockles, N'duja, Parmentier Potatoes, Kale & Blistered Tomatoes.	
<b>Melanzane Ripieni (V)(D)</b>	<b>16.00</b>
Half Roasted Aubergine Stuffed With Ratatouille, Feta Cheese, Served With Red Pepper Coulis & Preserved Lemon.	
<b>Chicken Skewer (G)</b>	<b>16.50</b>
Cubed Chicken Breast Marinated In Mediterranean Herbs & Cajun With Homemade Flat Bread, Skin On Fries, Mixed Salad With Pomegranate Seeds & House Dips.	
<b>Monkfish Goujons (F)(G)</b>	<b>16.50</b>
Lightly Battered Monkfish Tail Served With Homemade Mushy Peas, Charred Lemon & Chunky Chips.	
<b>Bistecca Di Costata</b>	<b>21.00</b>
8oz Ribeye Served With Dauphinoise Potatoes, Braised Baby Carrot, Sauteed Mushrooms & Seasonal Greens. Served With Your Choice Of Sauce; Red Wine, Peppercorn, Garlic Butter, Or Diane.	

## Salads

<b>Caesar Salad (G)(MU)(D)</b>	<b>13.00</b>
Traditional Caesar Salad With Chargrilled Chicken, Crispy Bacon, Cos Lettuce, Housemade Caesar Dressing, Croutons, Anchovies & Parmesan Shavings.	
<b>House Salad (VG)(G)(N)</b>	<b>5.00/9.00</b>
Mixed Leaf, Beetroot, Toasted Chickpea, House Dressing, Granola.	
<b>Sweet Potato Salad (D)(N)</b>	<b>13.00</b>
Roasted Sweet Potato, Pomegranate, Feta Cheese, Almonds, Spinach, Harissa Spices & House Vinaigrette.	
<b>Insalata Caprese (D)</b>	<b>10.00</b>
Mixed Leaf Salad, Buratta, Heritage Tomatoes, Extra Virgin Olive Oil, Basil Dressing.	

## Contorni (Sides)

<b>Skin On Fries / Chunky Chips (VG)</b>	<b>4.00</b>
<b>Sweet Potato Wedges (VG)</b>	<b>5.00</b>
<b>Zucchine Fritte (G)(V)(D)</b>	<b>4.00</b>
<b>Truffle &amp; Parmesan Fries (V)(D)</b>	<b>5.00</b>
<b>Parmentier Potatoes With Shallots &amp; Chilli (V)(D)</b>	<b>4.50</b>
<b>Sauteed Seasonal Vegetables (V)(D)</b>	<b>4.50</b>
<b>Side Salad (VG)</b>	<b>4.00</b>
<b>Mac N Cheese (V)(D)</b>	<b>4.50</b>
<i>Add Truffle(V) £2, Add Lobster (Cr) £5</i>	

**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.**

**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**

**Bring The Family Together With A Delicious Verona Kitchen & Bar Dining Experience, 3 Course Set Menu Available from £28pp, Including Full A La Carte Menu & Kids Eat Free 12 - 5 pm.**

## To Start

<b>Calamari Fritti (M)(G)(E)</b>
Lightly Dusted Salt & Pepper Fried Squid, Served With Zucchini Frites Garlic Mayonnaise & Fresh Lemon.
<b>Arancini (G)(V)(D)</b>
Sweet Potato & Goats Cheese Filled Traditional Arancini With Sweet Potato Puree.
<b>Mozzarella Bruschetta (G)(D)(V)</b>
Torn Fresh Buratta, Heritage Tomatoes, House Pesto, Toasted Garlic Ciabatta, Balsamic glaze.
<b>Chicken Wings</b>
Chicken Wings Confit In Cajun Spices With Sticky Glazed Sauce, Celery Sticks & Dolce Latte Or BBQ Dip

## For Mains

<b>Roast Sirloin Of Beef (G)(SU)</b>
Prime Dry-Aged Sirloin, Slow Roasted Overnight, Served With Rosemary Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Lashings Of Gravy.
<b>Chicken Supreme (G)</b>
Oven Roasted Chicken Supreme With Mini Tuscan Sausage, Italian Herb Stuffing, Rosemary Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Chicken Gravy.
<b>Risotto (G)(D)(V)(SU)</b>
Creamy Risotto With Wild Mushrooms, Spinach, White Wine & Goats Cheese
<b>Monkfish Goujons (G)(F)</b>
Lightly Battered Monkfish Tail Served With Homemade Mushy Peas, Charred Lemon & Chunky Chips.

## For Dessert

<b>Homemade Brownie (G)(D)</b>
Served Warm With Vanilla Ice Cream & Chocolate Sauce.
<b>No Bake Cheesecake (G)(D)</b>
Ask Your Server For Today's Flavour.
<b>Vanilla Creme Brulee (D)</b>
Served With Fresh Berries.

## Kids

**2 Courses and a Cordial for £7.95**  
**1st Course - Choose From The Below Options**  
**2nd Course - Ice Cream (2 scoops)**

<b>Pasta (G)</b>
Spaghetti Bolognese (G)(SU)
Penne Tomato (VG)
Mac N Cheese (V)(G)
Penne Plain (D)(G)
<b>Pizza (G)(D)</b>
Margherita
Pepperoni
Ham
<b>Chicken Goujons (G)(D)</b>
Breaded Chicken Strips Served With Fries
<b>Fish Fingers (G)(D)</b>
Fish Fingers, Fries, Homemade Mushy Peas
<b>Dessert (D)</b>
Ice Cream - Chocolate, Vanilla or Strawberry

### BUILD YOUR OWN PIZZA!

*Arrange your pizza toppings, hand it back to us and our Pizza Chefs will do the rest!*

Choice of up to 4 toppings; Cheese, Ham, Chicken, Olives, Mushrooms, Pepperoni, Red Onion, Sundried Tomatoes, Bacon, Roquito Peppers.  
 \*Enquire With A Member Of The Team About Childrens Pizza Parties!

T&C's Childrens Menu 12 Years & Under.