SHARERS			
Italian Olives Mix of Italian olives marinated in lemon and herb oil. (V)			
Breads & Oils Homemade Italian bread, olive oil, and balsamic. (V) (G)			
Sharing Board Italian bread, chorizo, prosciutto, and mortadella marinated rocket, olive oil, and balsamic. (G) (S	£16.50		
Rotolini - Prosciutto & Caramelised Onion Prosciutto ham, caramelised red onion, fior di latte mozzarella & San Marzano tomato sauce, served with garlic mayo dip. (G) (D)			
Rotolini - Nduja & Goat Cheese Spicy Nduja sausage, goat cheese & San Marzano tomato sauce, served with a mayo dip. (G) (D)			
Rotolini - Homemade pesto with sundried tomato & spinach Fresh basil pesto based, pine nut, grattugiato fresco, sundried tomato & spinach served with a homemade pesto mayo. (G) (D) (N)			£10.95
Garlic Bread Formaggi (D) Fior di latte mozzarella, garlic butter and oregano. (V) (G) (D)	£9.00	Garlic Bread Picante Fior di latte mozzarella, Nduja, drizzled with hot honey. (G) (D)	£10.95
Traditional Garlic Bread Garlic butter and oregano. (V) (D) (G)	£8.00	Garlic Bread Pomodoro San Marzano tomato sauce with garlic butter. (V) (G) (D)	£9.00
Garlic Bread Verona Half Formaggi & Half Pomodoro. (V) (G) (D)	£9.00	mar gamo battor. (V) (O) (D)	
CTAPTEDS			

STARTERS	
Soup of the day Traditional Italian soup with homemade Italian bread – ask server for allergens.	£7.50
Home-made Hummus Creamy chickpea hummus drizzled with olive oil, served with our wood-fired baked Italian bread. (V) (G)	£7.00
Prosciutto, Mozzarella & Pear Buffalo mozzarella, prosciutto, pear, walnuts and finished with truffle honey. (TN) (V)	£10.00
Halloumi Fries Crispy fried halloumi served with a sweet chilli dip. (D) (V)	£7.00
Mussels Served with a choice of Nduja Arrabiata sauce or white wine and cream, finished with lemon. (CR) (D)	£9.95
Wild Mushroom Bruschetta Sautéed wild mushrooms with white wine, shallots, garlic, and cream, finished with Parmesan and Romano cheese on toasted Italian bread. (D) (G) (V)	£9.95
Bruschetta Toasted Italian bread topped with fresh vine tomatoes, garlic, basil and extra virgin olive oil. (G) (V) Add Parma Ham – £2.00	£8.50
Gamberoni Picante King prawns sautéed with fresh chilli, garlic butter, lemon, and basil, served with warm Italian bread. (CR) (D) (G) (S)	£11.00
Fried Calamari Crispy fried calamari topped with salt and pepper seasoning, fresh chilli, and spring onions, served with garlic mayo. (G) (E) (D) (S) (F)	£10.50
Italian Polpetti Homemade meatballs with fresh herbs and spices, served in our house San Marzano sauce and accompanied with Italian bread. (G) (M) (C)	£9.50

	Chicken Wings Crispy chicken wings served with your choice of buffalo or BBQ sauce. (D) (C) (M) (S) (allergens may vary by sauce)	£9.00
	Half Rack of Ribs English pork ribs, dry-rubbed and slow-cooked, then chargrilled to perfection and glazed with our house Italian sticky sauce. (M) (C) (S)	£10.00
	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	£14.95
	Pollo Cacciatore Pan-fried chicken supreme with sweet shallots, pepper dews, fresh chilli, and thyme, finished in a rich, flavour packed Napoli sauce and baby new potatoes. (A)	£17.00
	Chicken Milanese Breadcrumb-seasoned chicken breast, gremolata, served with spaghetti in sauce with our Verona house salad garnish and charred lemon. (D) (G)	£17.95
	Mussels & Frittes 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)	£19.95
The same of the sa	Pesto Chicken Pan fried chicken breast, homemade pesto, cherry tomato, shallot, thyme, tenderstem broccoli, sautéed baby potato, fresh basil, lemon, pine nuts, and finished with parmesan. (M/C) (N)	£17.50

GRILL MENU	
Sirloin   Ribeye All steaks are served with a portobello mushroom, roasted tomatoes, a choice of skinny fries or chunky chips, Verona salad garnish, and battered onion rings. Add sauce – Peppercorn, Diane or Creamy garlic wild mushroom. (D) £3.00	£26.95
Sea Bass Pan-seared seabass with cherry tomatoes, shallots, sun-blushed tomatoes, sautéed potatoes, spinach, garlic, and basil, finished in a smoked paprika, chicken stock, and cream sauce. (F) (D)	£18.00
The Return of the Don Burger 8 oz pattie, topped with bacon, cheese, baby gem lettuce, tomato, red onion and gherkins, served with skinny fries or chunky chips and onion rings. (M/C) (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. (M/C)	£22.00
Chicken Skewer Chargrilled chicken skewer marinated in our homemade Mediterranean blend, served on a tortilla wrap with onions, peppers, sun-blushed tomatoes, rocket, and a mint yoghurt dressing. Accompanied by a side of fries. (G) (D)	£18.50

## **SIDES**

Skin On Fries (G) (V)	£4.95	House Salad	£5.00
Verona Triple-cooked Chips Truffle oil, parmesan, rose harissa dressing. (G) (D) (V)	£5.95	Sweet Potato Fries Crispy sweet potato fries, lightly seasoned	£5.50
Seasonal Mixed Veg (S) (D) (V)	£5.00	Seasonal Mixed Veg (S)(D)(V)	£5.00
Pigs in Blankets Classic chipolata sausages wrapped in crispy smoked bacon. (S) (G)	£5.50	Tenderstem Broccoli (V)	£5.00

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

PIZZA		Creamy Carbonara	£15.95
Classic Margherita	£13.00	Pancetta and black pepper with spaghetti and finished with cream and fresh herbs. (G) (D)  Add Chicken for £3.00.	
San Marzano tomato, mozzarella, and fresh basil. (G) (D) (V)		Penne Arrabbiata	£14.50
Diavola & Hot Honey	£16.00	Roquito peppers, banana shallots, fresh chilli, garlic, basil, and a rich tomato ragù sauce,	214.00
San Marzano tomato, chorizo, red onion, chilli-infused honey, Nduja and mozzarella. (G) (D)		served with penne pasta. (G)	
Coult out are Pi-ma	040.00	Add Chicken for £3.00 Add Chorizo for £2.00 Add N'duja for £3.00	
Carbonara Pizza White base, pancetta lardons, black pepper and parmesan. (D) (G)	£16.00	Crab Linguine	£18.00
Time base, panesta larashe, blash popper and pannesam (5) (5)		Hand picked crab, shallots, chilli, cherry tomato tossed with butter	
Spicy Meatfeast	£17.50	and garlic emulsion. (G) (CR) (F) (S)	
San Marzano tomato, mozzarella, red onion, jalapenos, pepperoni, spicy teared meatballs & chorizo. (D) (G)		Penne Con Pollo	£17.50
spicy teared meatballs & chonzo. (b) (d)		Penne pasta with chicken, wild mushrooms, shallots, tenderstem broccoli, pine nuts,	
BBQ Chicken	£15.95	chilli, garlic, finished in a creamy parmesan sauce. (G) (D) (TN)	
BBQ base, roast chicken, caramelised balsamic onions, pancetta, mozzarella		Penne Primavera	£14.95
and fresh parsley. (G) (D)		Penne pasta tossed with sugar snap peas, carrots, broccoli, shallots and garden peas	214.50
Pepperoni	£16.00	in a light garlic, basil, and white wine sauce, finished with melted mozzarella. (G) (D) (S) (V)	
San Marzano tomato, pepperoni, mozzarella, and fresh parsley. (G) (D)		Add Chicken for £3.00	
Chilli Beef	£17.00	16 Hour Beef Cheek Ragu	£17.50
San Marzano tomato, 16-hour braised beef cheek, mozzarella, chilli jam, fresh chilli,	217.00	Braised beef cheeks in a rich red wine ragu, served with tagliatelle. (M/C)	
and fresh oregano. (G) (D)			
Dunaciutta 9 Dunacta	C47.F0	Spinach & Ricotta Lasagne Pasta sheets layered with spinach and ricotta cheese, San Marzano sauce,	£16.95
Prosciutto & Burrata San Marzano tomato, prosciutto, rocket, and whole burrata. (G)	£17.50	traditional white sauce, topped with cheese. (V) (G) (D)	
Carr Marzano tornato, procolatto, rockot, and miolo barrata. (C)			
Broccoli & Kalamata Olive	£14.00	Beef Cheek Cannelloni	£18.95
San Marzano tomato, tenderstem broccoli, kalamata olives, red onion, and spinach. (G) (V)		Pasta tubes filled with 16-hour braised beef cheek, baked in San Marzano sauce, topped with white sauce and fresh herbs. (G) (D)	
Italian Sausage and Jalapeño	£17.00	topped man mile daded and moon holds. (C) (E)	
San Marzano sauce, Italian seasoned sausage crumb, mozzarella,		Tagliatelle Salmon	£17.00
roasted red pepper and chilli. (G) (D)		Tagliatelle tossed with smoked salmon in a creamy white wine sauce with shallots, spinach, peas, lemon, and parmesan. (G) (F) (D)	
Fungi	£16.00	peas, lemon, and parmesan. (G) (L)	
Wild mushrooms, San Marzano sauce and mozzarella. (G) (D)		Polpetti	£17.95
		Home-made meatballs, beef, fresh herbs, and spices, served in our house San Marzano sauce,	
		accompanied with spaghetti. (G)	
PASTA			
Chaghatti Palagnasa	£15.95		
Spaghetti Bolognese Traditional red wine bolognese, slow-cooked, tossed with spaghetti and topped with basil. (G) (S)	£15.95		
		CUMPAY DOACTO CALLY AVAILABLE CUMPAYO	
Lasagna	£16.00	SUNDAY ROASTS - ONLY AVAILABLE SUNDAYS	
Slow-cooked bolognese, layered between pasta sheets and our traditional white sauce, topped with cheese and baked. (G)		All roast dinners are served with seasonal vegetables, crispy roast potatoes	
topped with cheese and baked. (6)		and our signature rosemary Chianti gravy.	
Risotto Fungi	£16.00	Roast Topside of Beef	£19.00
Creamy arborio risotto with wild mushrooms, finished with a vegetarian parmesan crisp. (D) (V)  Add Chicken for £3.00		Succulent topside of beef, perfectly roasted and served with a tangy horseradish sauce. (D) (G) (S)	
Add Chicken for £5.00		Posset of The Day	
Linguine Gamberoni	£18.00	Roast of The Day See our specials board	4
Linguine pasta with king tiger prawns, fresh chilli, garlic, lemon, and herbs in a butter			
and olive oil emulsion. Choose between classic or creamy sauce. (G) (D) (CR) (M)  Add chorizo £2.00		Roast Chicken	£17.50
THE CHIEF REIO		Served with a velvety bread sauce (D) (G) (S)	
Pasta Alla Vodka	£14.00	Vegan/Vegetarian Nut Roast	£17.50
Rigatoni pasta tossed with garlic, vodka, fresh chilli, tomato, cream, and basil. (G) (D) (V)  Add Burrata £3 Add Chicken £3 Both £5		A deliciously hearty nut roast, paired with a sweet cranberry. (N) (G) (S) (E)	
Aud Dullata Lo Aud Ollickell Lo Dotti Lo			
Pasta Carno	C40 E0		

£18.50

Pasta Carne

(G) (D)

Rigatoni pasta with pan-seared steak, mushrooms, shallots, and parsley in a creamy peppercorn sauce.