

Verona

Kitchen & Bar

Eat, Drink & Relax

PRONTO LUNCH

SERVED
Tuesday - Friday
12 noon - 2.30 pm

Please Review Us



tripadvisor®

**OUR FAVE
TRAPIZZINOS
(Street Food Sandwiches)
All £8.50**

Trapizzino is a play on words that comes from the union of the words 'tramezzino' (the classic Italian triangular sandwich found in many bars in Rome) and pizza; trapizzino is half sandwich, half pizza.

The dough is that of pizza, shaped in the form of a triangle, made with lie Vito Madre (sour dough), soft inside and crunchy on the out.

Polpette al Sugo (D, G)

Meatballs in a Classic Tomato Sauce with Parmesan Cheese, Onions, Cumin and hint of Chilli, served with a side of Fries

Pancetta, Insalata, Pomodoro (D, G)

The Classic BLT, served with a side of Fries

Insalata Di Tonno Siciliano (E, G, F)

Tuna flakes with Sun Dried Tomatoes, Baby Spinach, Capers, and Boiled Egg fried for that true street food feeling, served with a side of Fries

Pollo Con I Peperoni (D, G)

Chicken with Peppers, torn Burrata and Crispy Fried Zucchini, served with a side of Fries

Verdure Mediterranean Arrosto con Salsa Picante (G)

Roasted Mediterranean Vegetables with a Spicy Tomato Salsa, served with a side of Fries

Pollo Alla Milanese (G) (D) (E)

Strips of Chicken lightly covered in a Parmesan Herb Bread Crumb, served with Linguine Pasta in a light Ragu Sauce, served with a side of Fries

**LIGHT BITES
All £8.50**

Fillet of Sea Bass,

served with Couscous and a Side Salad

**Insalata Di Avocado Di Granchio (C)
(£2 supplement)**

Hand-Picked Crab and Avocado tossed Salad, with a hint of Chilli and freshly squeezed Lime Dressing

Insalata Caesar Originale (G) (F) (D) (M)

The Original Caesar Salad with Chicken, Bacon, Cos Lettuce, Mustard, Lemon Juice, Croutons and Parmesan Shavings

C=Crustaceans, E=Eggs, F=Fish, P=Peanuts, SY=Soybeans,
D=Dairy, TN=Nuts, CE=Celery, MU=Mustard,
SA=Sesame Seeds, SU=Sulphur Dioxide and Sulphites,
M=Molluscs, G=Gluten, V=Vegetarian, VG=Vegan

PASTA FATTA SU CASA

(Home-Made Pasta)

All £8.50

Our pasta is made fresh in-house daily using our Bottene Pasta Machine, imported all the way from the outskirts of Venice to bring you a real taste of true Italian cuisine. Each pasta is made using the finest blend of ingredients to give you a pasta experience unlike others in the area.

**Currently does not include our Gluten free range*

OUR SIGNATURE DISHES

Fusilli Con Pollo (N) (D) (G)

Chargrilled Chicken, Button Mushroom, Florets of Broccoli, Carrots, Sugar Snaps, strips of Courgettes, toasted Pine Nuts with a hint of Chilli and Garlic, finished in a Creamy Parmesan Sauce

Fusilli Primavera (N) (G) (D)

Chargrilled Chicken, Florets of Broccoli, Carrots, Sugar Snaps, strips of Courgette tossed with Chilli & Garlic Olive Oil, finished with toasted Pine Nuts, Mozzarella Cheese, Parmesan Shavings

Arrabbiata (VG) (G)

Fusilli Spicy Roasted Pepper, Banana Shallots, Chilli, Garlic, Basil Tomato Ragu Sauce
Add Chargrilled Chicken or spicy N'duja Sausage for £2 or both for £3

Tagliatelle Al Ragu Alla Bolognese (G) (C)

Our humble and comforting Tagliatelle Bolognese, made with Beef Mince, Fragrant Tomatoes and a splash of Red Wine

Fusilli Con N'duja e Spinaci Novelli (D) (G)

Spiral Pasta with Creamy Spicy N'duja, Baby Spinach, torn Creamy Burrata and drizzle Basil Oil

Tagliatelle Carbonara (D) (E) (G)

With, Crispy Pancetta, Egg Yolk and in a Black Pepper Creamy Parmesan Sauce
Add Chargrilled Chicken for 2.00

Linguine Gamberoni (CR) (G) (£2 supplement)

Linguine Pasta with Atlantic King Prawns, Courgettes, Cherry Tomatoes, tossed in Garlic & Chilli Butter Sauce and Parsley

Pesto De Casa (G) (D) (TN)

Fusilli Pasta, tossed in our signature VK Basil Pesto with Pine Nuts, Sundried Tomatoes and finished with a Gran Moravia Vegetarian Parmesan Cheese
(Add Chargrilled Chicken £2)

Linguine Con Granchio Fresco Raccolto a Mano (D) (CR) (£2 supplement)

Linguine gently tossed with handpicked Crabmeat, Cherry Vine Tomatoes, Spinach, Peas, Parsley, Garlic, Lemon and a Spicy Kick of Chilli

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PIZZAS

All £8.50

Our Neapolitan Sour Pizza Dough is freshly made and Stone Baked in our Wood Fired Valoriani Pizza Oven, imported all the way from Roggello in Tuscany, where generations of workmanship and know-how go into crafting what is often regarded as the ultimate wood-fired oven

Gluten free bases – extra £1.20

Vegan Cheese Available – extra £1.20

Margherita (G) (D)

DOP San Marzano and Fior De Latte Mozzarella

Diavola (G) (D)

DOP San Marzano and Fior De Latte Mozzarella,
Spicy Chorizo, Pepper Dews, Roasted Red Onion, Black Olives

Chefs Special - Calabrese (G) (D)

DOP San Marzano, Spicy N'duja Sausage with torn Burrata,
Rocket finished with Basil Olive Oil

Please note – Spicy N'duja Sausage is a soft Calabrian Sausage
that melts into the pizza

Beware it's hot!

Pepperoni Etna (G) (D)

DOP San Marzano, Spicy Pepperoni, roasted Red Onion and Jalapenos

BBQ Pollo (G) (D) (SO)

Chargrilled Chicken strips, Roasted Red Onion,
Crispy Streaky Bacon and Sweet Pepper Dews on a BBQ base

Passione Veganale (VG) (G)

(Can be served on either a Tomato Base or White Base)

Vegan Pizza with Grilled Roast Peppers, Grilled Artichoke,
Tender Stem Broccoli, Roasted Red Onions and Black Olives

(Also, can be made with Fior De Latte Mozzarella)

Carnivoro (G) (D)

DOP San Marzano and Fior De Latte Mozzarella,

Spicy N'duja Sausage, slow-cooked Meatballs,
Pepperoni Salsiccia, Cotto Ham, Chargrilled Chicken,
Bacon and Fior De Latte Mozzarella

HOT DRINKS

Espresso	£2.20
Americano	£2.50
Flat White	£2.70
Cappuccino/Latte	£2.70
Italian Amaretto Cappuccino/Latte	£3.70
Mocha	£2.70
Hot Chocolate	£2.70
Tea	£2.30