

# VERO GUSTO

## PANE E OLIVE

<b>Mixed olives</b>	<b>£3.80</b>
<b>Ciccio</b> <i>Flatbread with garlic, extra virgin olive oil and sweet balsamic.</i>	<b>£5.25</b>
<b>Ciccio al pomodoro</b> <i>Flatbread with tomato, garlic and extra virgin olive oil.</i>	<b>£5.50</b>

## ANTIPASTI

<b>Zuppa del giorno</b> <i>Soup of the day served with homemade bread.</i>	<b>£6.45</b>
<b>Burrata con crema di pomodoro</b> <i>Burrata mozzarella served with a warm tomato cream, crostini and baby basil.</i>	<b>£11.50</b>
<b>Frittura di pesce</b> <i>Deep-fried squid, king prawns and zucchini flowers served with a lemon mayonnaise.</i>	<b>£13.45</b>
<b>Pomodori e mozzarella</b> <i>Mixed heritage tomatoes and stracciatella di mozzarella served with baby arancini balls and micro-herbs.</i>	<b>£13.25</b>
<b>Capesante</b> <i>King scallops served with creamed potato and truffle salami.</i>	<b>£14.95</b>
<b>Tagliere misto</b> <i>Mixed board of Parma ham DOC, herbed roast ham and Tuscan finocchiona salami served with buffalo mozzarella, almond pesto rosso and homemade crostini.</i>	<b>S £14.85</b> <b>L £18.85</b>
<b>Ostriche</b> <i>Fresh River Roach rock oysters served with passion fruit.</i>	<b>x4 £11.00</b> <b>x8 £20.00</b>

## PASTA E RISOTTI

<b>Lasagne VeroGusto</b> <i>Classic lasagne with a rich beef sauce, béchamel and Parmesan.</i>	<b>£15.25</b>
<b>Orecchiette con manzo</b> <i>Orecchiette pasta with a slow-cooked beef and red wine ragù.</i>	<b>£14.75</b>
<b>Troffiate con gamberoni</b> <i>Troffiate pasta with king prawns, zucchini and pesto.</i>	<b>£15.95</b>
<b>Tagliatelle alla salsiccia e funghi</b> <i>Tagliatelle with Italian sausage, mushrooms and ricotta.</i>	<b>£14.95</b>
<b>Maccheroncini vegetale</b> <i>Maccheroncini pasta with zucchini, aubergine, peppers and basil.</i>	<b>£14.40</b>
<b>Ravioli porcini con piselli</b> <i>Porcini-filled ravioli with peas and oyster mushrooms.</i>	<b>£15.95</b>
<b>Ravioli scampi</b> <i>Scampi-filled ravioli with a creamy orange sauce and king prawns.</i>	<b>£15.95</b>
<b>Risotto del giorno</b> <i>Risotto of the day.</i>	<b>£15.45</b>

## SECONDI DI PESCE

*(All mains are served with seasonal vegetables.)*

<b>Branzino</b> <i>Fillets of wild seabass served with baby zucchini, carrots and ginger.</i>	<b>£23.85</b>
<b>Merluzzo</b> <i>Cod loin cooked two ways - oven baked and deep-fried - served with broccoli and sweet pepper mayonnaise.</i>	<b>£24.20</b>
<b>Coda di rospo</b> <i>Fillet of monkfish wrapped in Parma ham DOC served with creamed cauliflower and sweet and sour baby onions.</i>	<b>£26.95</b>

## SECONDI DI CARNE

*(All mains are served with seasonal vegetables.)*

<b>Petto d'anatra</b> <i>Pan-fried duck breast served with Romaine lettuce, baby watercress, almonds and a mixed berry sauce.</i>	<b>£23.65</b>
<b>Agnello</b> <i>Rump of lamb served with baby leeks, roasted chicory and a rich plum sauce.</i>	<b>£24.95</b>
<b>Bistecca con osso</b> <i>28-day dry-aged T-bone steak served with roast artichokes and a sweet balsamic reduction.</i>	<b>£28.95</b>
<b>Filetto di manzo</b> <i>28-day dry-aged fillet of beef served with truffled creamed potatoes, Gorgonzola al mascarpone and Parma ham DOC.</i>	<b>£30.95</b>

## CONTORNI

<b>Patate arrosto</b> <i>Roast potatoes with herbs.</i>	<b>£4.00</b>
<b>Spinaci</b> <i>Sautéed wild spinach with garlic.</i>	<b>£4.00</b>
<b>Verdure grigliate del giorno</b> <i>Grilled vegetables of the day.</i>	<b>£6.95</b>
<b>Insalata mista e pomodori</b> <i>Mixed leaf salad and tomatoes.</i>	<b>£6.45</b>
<b>Rucola e parmigiano</b> <i>Rocket salad with Parmesan and truffle oil.</i>	<b>£7.95</b>

*All our dishes are prepared with passion and precision, using only the finest, freshest and (wherever possible) locally-sourced ingredients.*

*We hope you are delighted with our specialities and we wish you a **buon appetito!***