

# VERO GUSTO

## PANE E OLIVE

**Mixed olives** £3.80

**Ciccio** £4.95  
*Flatbread with garlic, extra virgin olive oil and sweet balsamic.*

**Ciccio al pomodoro** £5.25  
*Flatbread with tomato, garlic and extra virgin olive oil.*

## ANTIPASTI

**Zuppa del giorno** £5.95  
*Soup of the day served with homemade bread.*

**Carpaccio di manzo** £14.75  
*Classic beef fillet carpaccio served with truffle yoghurt, baby rocket and Parmesan shavings.*

**Fritto misto** £12.50  
*Deep-fried squid, king prawns and zucchini flowers.*

**Bruschettine crema di carciofi** £11.75  
*Trio of mini bruschetta topped with creamed artichoke, roasted peppers and aubergine paste.*

**Trio di pomodoro** £11.95  
*Trio of tomatoes served with buffalo mozzarella, baby spinach, basil and micro herbs, and dressed with extra virgin olive oil and a sweet balsamic reduction.*

**Tagliere misto** S £14.30 L £18.30  
*Mixed board of Parma ham DOC, herbed roast pork loin and spicy Spianata Calabrese salami served with grilled zucchini, buffalo mozzarella, chilli marmalade and crostini.*

**Ostriche** x4 £11.00 x8 £20.00  
*Freshly-shucked River Roach rock oysters served with passion fruit.*

## PASTA E RISOTTI

**Lasagne VeroGusto** £14.95  
*Our classic lasagne with a rich sauce of lean prime beef, béchamel and Parmesan.*

**Orecchiette con manzo** £14.50  
*Orecchiette pasta with a slow-cooked beef and red wine ragù.*

**Risotto del giorno** £15.15  
*Risotto of the day.*

**Scialatielli ai frutti di mare** £15.95  
*Scialatielli pasta with seafood and plum tomatoes.*

**Linguine di Gragnano con coda di rospo** £15.95  
*Linguine di Gragnano with monkfish and broccoli served in a plum tomato sauce with flakes of toasted almonds.*

**Paccheri con verdure** £14.25  
*Small tube pasta with leeks, zucchini, broccoli, roast peppers, basil and tomato.*

**Ravioli scampi** £15.95  
*Scampi-filled ravioli cooked in a creamy orange sauce with diced king prawns.*

**Ravioli porcini** £14.75  
*Ravioli filled with porcini mushrooms, chestnuts and Parmesan.*

## SECONDI DI PESCE

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

**Branzino** £22.95  
*Pan-fried fillet of seabass served with white and red chicory and diced orange.*

**Trio di pesce** £26.50  
*Fillet of stone seabass, king scallops and wild salmon fillet served with sautéed fennel, carrots and a light lemon sauce.*

**Pesce del giorno** £ market price  
*Fish of the day. Please ask for details.*

## SECONDI DI CARNE

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

**Petto d'anatra** £21.95  
*Pan-fried duck breast served with wild mushrooms, shallots, baby watercress and mixed berries.*

**Agnello** £24.95  
*Rump of lamb and lamb cutlet in coated in breadcrumbs served with Savoy cabbage and mustard yoghurt.*

**Filetto di manzo** £28.95  
*Dry-aged beef fillet served with spinach, raisins, pine nuts, and a Primitivo wine reduction.*

**Filetto di cervo** £28.95  
*Dry-aged fillet of Round Green Farm venison served with roast peppers, cream of cauliflower and a red wine reduction.*

## CONTORNI

**Patate arrosto** £4.00  
*Roast potatoes with herbs.*

**Peperoni saltati** £5.00  
*Sautéed peppers.*

**Pomodoro insalata e cipolla rossa** £5.95  
*Beef tomato with red onion.*

**Insalata mista** £6.25  
*Mixed leaf salad with plum tomato.*



*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!***