

# VERO GUSTO

## EVENING MENU

### 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>£5.95</b>
<b>Ciccio al pomodoro</b> <i>Flatbread with tomato, garlic and extra virgin olive oil.</i>	<b>£6.45</b>

### ANTIPASTI

<b>Zuppa del giorno</b> <i>Soup of the day served with homemade bread.</i>	<b>£6.80</b>
<b>Vitello tonnato</b> <i>Cold sliced veal with a creamy tuna mayonnaise sauce.</i>	<b>£12.95</b>
<b>Fritto misto</b> <i>Deep-fried squid, king prawns and zucchini flowers with lemon mayonnaise.</i>	<b>£13.85</b>
<b>Melanzane parmigiana</b> <i>Layers of thinly sliced aubergine, Parmesan, tomato, mozzarella and basil with a scamorza sauce.</i>	<i>(gluten free)</i> <b>£12.95</b>
<b>Burrata artigianale</b> <i>Artisan burrata with fennel, orange and kalamata olives.</i>	<b>£12.50</b>
<b>Ravioli funghi</b> <i>Ravioli filled with chanterelle mushrooms and fontina cheese.</i>	<b>£12.00</b>
<b>Tagliere misto</b> <i>Mixed board of Parma ham DOC, herbed roast ham and Tuscan finocchiona salami served with buffalo mozzarella, fresh basil pesto and homemade crostini.</i>	<i>S</i> <b>£14.95</b> <i>L</i> <b>£18.95</b>

### PASTA E RISOTTI

<b>Lasagne VeroGusto</b> <i>Classic lasagne with a rich beef sauce, béchamel and Parmesan.</i>	<b>£15.75</b>
<b>Risotto del giorno</b> <i>Risotto of the day.</i>	<b>£17.50</b>
<b>Pappardelle con broccoli e salsiccia</b> <i>Pappardelle pasta with Italian sausage, broccoli and a creamy cheese sauce.</i>	<b>£15.50</b>
<b>Sedanini con manzo</b> <i>Mini tube pasta with a ragù of slow-cooked beef, red wine and Parmesan.</i>	<b>£16.50</b>
<b>Orecchiette gamberoni e zucchini</b> <i>Orecchiette pasta with king prawns, zucchini and tomatoes.</i>	<b>£15.95</b>
<b>Ravioli scampi</b> <i>Scampi-filled ravioli with a creamy orange sauce and diced king prawns.</i>	<b>£15.95</b>
<b>Maccheroncini con vegetali</b> <i>Mini rigatoni pasta with aubergine, zucchini and peppers.</i>	<b>£14.75</b>

### SECONDI DI PESCE

<b>Salmone gamberi di Sicilia</b> <i>Salmon and Sicilian king prawn arancini and zucchini.</i>	<b>£24.95</b>
<b>Zuppetta di pesce</b> <i>Fish broth with cod loin, mussels, king prawn and homemade crostini.</i>	<b>£26.95</b>
<b>Piatto di pesce</b> <i>Wild seabass fillet, Scottish king scallop, tuna and monkfish served with passionfruit and wild spinach.</i>	<b>£29.95</b>

### SECONDI DI CARNE

<b>Anatra</b> <i>Gressingham duck breast fillet served with baby onions, beetroot, wild mushrooms and a balsamic reduction.</i>	<b>£23.95</b>
<b>Agnello</b> <i>Rump of lamb and lamb cutlet served with a caponata of zucchini, aubergine, peppers and pine nuts and a rich lamb jus.</i>	<b>£25.50</b>
<b>Filetto di manzo</b> <i>12oz dry-aged fillet of beef served with wild spinach, king oyster mushrooms and a bearnaise sauce.</i>	<b>£31.80</b>

### CONTORNI

<b>Patate fritte</b> <i>Homemade hand-cut chips.</i>	<b>£4.00</b>
<b>Spinaci</b> <i>Sautéed wild spinach with garlic.</i>	<b>£4.50</b>
<b>Insalata mista</b> <i>Mixed leaf salad.</i>	<b>£6.45</b>
<b>Insalata pomodoro</b> <i>Heritage tomatoes and red onion.</i>	<b>£6.50</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!**