

VERO GUSTO

EVENING MENU

PANE E OLIVE

Mixed olives £3.80

Ciccio £5.50
Flatbread with garlic, extra virgin olive oil and sweet balsamic.

Ciccio al pomodoro £5.75
Flatbread with tomato, garlic and extra virgin olive oil.

ANTIPASTI

Zuppa del giorno £6.80
Soup of the day served with homemade bread.

Fritto misto £13.75
Deep-fried squid, king prawns and zucchini flowers with lemon mayonnaise.

Ravioli ricotta e pistacchio £12.00
Ravioli filled with ricotta and pistachio with pumpkin cream.

Carpaccio £13.65
Carpaccio of 28-day dry-aged beef fillet, with pine nuts and Parmesan shavings.

Coda di rospo £14.95
Monkfish fillet with parsnip and saffron cream, beetroot and fennel.

Tagliere misto S £14.95
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Mixed board of Parma ham DOC, herbed roast ham and Tuscan finocchiona salami served with buffalo mozzarella, fresh basil pesto and homemade crostini.

PASTA E RISOTTI

Lasagne VeroGusto £15.75
Classic lasagne with a rich beef sauce, béchamel and Parmesan.

Risotto del giorno starter £12.00
main £17.50
Risotto of the day.

Sedanini con manzo starter £12.50
main £17.50
Mini tube pasta with a ragù of slow-cooked beef, red wine and Parmesan.

Taglierini gamberoni starter £12.50
main £17.50
Taglierini pasta with king prawn, artisan burrata and sunblushed tomatoes.

Ravioli scampi starter £11.45
main £17.50
Scampi-filled ravioli with a creamy orange sauce and diced king prawns.

Mini rigatoni £14.50
Mini rigatoni pasta with aubergine, peppers and kalamata olives.

SECONDI DI PESCE

Branzino £23.95
Pan-fried wild seabass with red chicory, leek, creamed celeriac and red wine.

Merluzzo £25.50
Cod loin cooked two ways - pan-fried and deep-fried - served with roasted baby gem lettuce, kalamata olives and a creamy lettuce sauce.

Pesce spada £22.95
Swordfish served with cucumber, fennel, radish and chives.

SECONDI DI CARNE

Coniglio £22.95
Rabbit served with tomato, kalamata olives and polenta.

Agnello £24.95
Lamb cutlet served with wild mushrooms, pickled onions, parsnips, potatoes, roasted hazelnuts and a mushroom sauce.

Costata di manzo £27.85
28-day dry-aged rib of beef served with oyster mushrooms, wild spinach and homemade hand-cut chips.

Filetto di manzo £31.80
28-day dry-aged fillet of beef with a vegetable rosti and "fondo bruno" sauce.

CONTORNI

Patate fritte £4.00
Homemade hand-cut chips.

Spinaci £4.00
Sautéed wild spinach with garlic.

Insalata mista £6.45
Mixed leaf salad.

Funghi £4.00
Sautéed wild mushrooms.



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!***