

VERO GUSTO

EVENING MENU

ANTIPASTI

Mixed olives £4.00

Ciccio £6.20

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

Ciccio al pomodoro £6.65

Flatbread with San Marzano tomato, garlic and extra virgin olive oil.

Zuppa del giorno £7.00

Soup of the day served with homemade bread.

Fritto misto £13.85

Deep-fried squid and king prawns served with a lemon mayonnaise.

Bresaola £13.00

Bresaola served with goats cheese, rocket, Torpedino tomatoes and pine nuts.

Fonduta di Fontina £12.10

A creamy Fontina fondue with wild mushrooms and homemade crostini.

Trio di pesce £15.00

Scottish king scallops, wild seabass and Sicilian gambero rosso.

Tagliere misto S £14.95

Mixed board of Parma ham DOC, Tuscan finocchiona salami, buffalo mozzarella, sundried tomato, fresh basil pesto and homemade crostini. L £18.95

PASTA E RISOTTI

Lasagne VeroGusto £15.95

Classic lasagne with a rich beef sauce, béchamel and Parmesan.

Risotto del giorno £17.80

Risotto of the day, made with aged Acquerello rice.

Melanzane parmigiana £13.20

Layers of thinly sliced aubergine, Parmesan, tomato, mozzarella, basil and burrata cream.

Pappardelle ai porcini £14.85

Pappardelle pasta with porcini mushrooms and chestnut cream.

Taglierini con coda di rospo £17.50

Taglierini pasta with monkfish, broccoli pesto, almond and breadcrumbs.

Orecchiette con salsiccia e friarielli £15.85

Orecchiette pasta with Italian sausage, friarielli and ricotta.

Ravioli scampi £16.00

Scampi-filled ravioli with a creamy orange sauce and diced king prawns.

SECONDI DI PESCE

Merluzzo £26.80

Cod loin with roast peppers, capers, kalamata olives and plum tomato.

Sogliole £26.95

Fillet of lemon sole with baby squid, king prawns and mushrooms.

Branzino £25.95

Stone seabass fillet with chicory, fennel and leek.

SECONDI DI CARNE

Maiale £24.00

Pork tenderloin, creamed butternut squash, friggittelli, baby sundried tomato and a Taleggio cream.

Agnello £27.00

Roast loin of lamb, parsnip, spring onion, new potatoes, shitake mushrooms and a rich lamb jus.

Filetto di manzo £31.80

Dry-aged fillet of beef, creamed potatoes, wild spinach, king oyster mushrooms and a Primitivo wine reduction.

CONTORNI

Patate fritte £4.00

Homemade hand-cut chips.

Spinaci £4.50

Sautéed wild spinach with garlic.

Insalata mista £6.45

Mixed leaf salad.

Rucola £6.50

Rocket leaves with Parmesan shavings.



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!**