

VERO GUSTO

PANE E OLIVE

Mixed olives £3.80

Ciccio £5.25
Flatbread with garlic, extra virgin olive oil and sweet balsamic.

Ciccio al pomodoro £5.50
Flatbread with tomato, garlic and extra virgin olive oil.

ANTIPASTI

Zuppa del giorno £6.45
Soup of the day served with homemade bread.

Fritto misto £13.45
Deep-fried squid, king prawns and zucchini flowers with lemon mayonnaise.

Bruschetta con bresaola £12.85
Bresaola bruschetta, goat's cheese and fresh fennel.

Pomodori e burrata artigianale £13.25
Selection of heritage tomatoes served with artisan burrata.

Arancino capesante e salmone £14.95
Saffron prawn arancino, Scottish king scallops, smoked salmon and Marie Rose sauce.

Tagliere misto s £14.85
l £18.85
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 £15.25
Classic lasagne with a rich beef sauce, béchamel and Parmesan.

Risotto del giorno £15.45
Risotto of the day.

Piccoli rigatoni con manzo £15.25
Mini rigatoni pasta with a slow-cooked beef and red wine ragù.

Orecchiette alla verdure £14.40
Orecchiette pasta with zucchini, peppers and wild spinach.

Tagliatelle con calamari £15.25
Tagliatelle with squid, zucchini and pesto.

Ravioli tartufo e stracchino £15.95
Ravioli filled with truffle, creamy stracchino cheese and mushrooms.

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

SECONDI DI PESCE

(All mains are served with seasonal vegetables.)

Branzino £23.95

Wild seabass cooked two ways - pan-fried and deep-fried - with squid, king oyster mushrooms and plum tomatoes.

Merluzzo £25.50

Oven-baked cod loin served with roasted peppers, baby tomatoes, garlic and rocket.

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 £23.65

Pan-fried duck breast served with wild mushrooms, chicory, baby watercress and an Amaro Averna sauce.

Agnello £24.95

Rump of lamb and lamb cutlet served with polenta, radicchio and marsala prune sauce.

Stinco di manzo £24.95

Beef shin served with creamed potato, braised escarole and black olives.

Filetto di manzo £30.95

28-day dry-aged fillet of beef with a creamy celeriac, escarole and green pepper sauce.

CONTORNI

Patate arrosto £4.00

Roast potatoes with herbs.

Spinaci £4.00

Sautéed wild spinach with garlic.

Peperoni £6.00

Roasted peppers with chives and lemon.

Insalata mista £6.45

Mixed leaf salad.

Ruola e parmigiano £7.25

Rocket salad 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!***