

# VERO GUSTO

## ANTIPASTI

<b>Mixed olives</b>	<b>£3.80</b>
<b>Ciccio</b> <i>Flatbread with garlic, extra virgin olive oil and sweet balsamic.</i>	<b>£5.25</b>
<b>Ciccio al pomodoro</b> <i>Flatbread with tomato, garlic and olive oil.</i>	<b>£5.50</b>
<b>Zuppa del giorno</b> <i>Soup of the day served with homemade bread.</i>	<b>£6.45</b>
<b>Fritto misto</b> <i>Deep-fried squid, king prawns and zucchini flowers.</i>	<b>£13.45</b>
<b>Bruschetta ai funghi e Gorgonzola</b> <i>Bruschetta topped with mushrooms and Gorgonzola Dolce.</i>	<b>£11.95</b>
<b>Tagliere misto</b> <i>Mixed board of Parma ham DOC, herbed roast pork loin and Tuscan finocchiona salami served with buffalo mozzarella, red pesto and homemade crostini.</i>	<b>S £14.85</b> <b>L £18.85</b>

## PANINI

<b>Parma</b> <i>Parma ham DOC, mozzarella and rocket.</i>	<b>£8.25</b>
<b>Prosciutto</b> <i>Roast ham with herbs, creamy red pesto and oyster mushrooms.</i>	<b>£8.25</b>
<b>Gamberi</b> <i>Prawns, rocket, tomato and Marie Rose sauce.</i>	<b>£8.25</b>
<b>Vegetale</b> <i>Zucchini, peppers, rocket and pesto.</i>	<b>£7.45</b>

## PIZZA

<b>Margherita</b> <i>Tomato, basil and fiordilatte cheese.</i>	<b>£9.95</b>
<b>Vegetariana</b> <i>Tomato, fiordilatte, zucchini, spinach and broccoli.</i>	<b>£12.10</b>
<b>Parma</b> <i>Tomato, Parma ham DOC, rocket, fiordilatte and Parmesan shavings.</i>	<b>£14.10</b>
<b>Bianca</b> <i>Burrata mozzarella, prawns and rocket.</i>	<b>£15.10</b>
<b>VeroGusto</b> <i>Tomato, basil, fiordilatte, wild mushrooms and pancetta.</i>	<b>£14.95</b>

## PASTA

<b>Lasagne VeroGusto</b> <i>Classic lasagne with a rich beef sauce, béchamel and Parmesan.</i>	<b>£15.25</b>
<b>Troffiate con gamberoni</b> <i>Troffiate pasta with king prawns, zucchini and pesto.</i>	<b>£15.95</b>
<b>Tagliatelle alla salsiccia e funghi</b> <i>Tagliatelle with Italian sausage, mushrooms and ricotta.</i>	<b>£14.95</b>
<b>Maccheroncini vegetale</b> <i>Maccheroncini pasta with zucchini, aubergine, peppers and basil.</i>	<b>£14.40</b>
<b>Ravioli porcini con piselli</b> <i>Porcini-filled ravioli with peas and oyster mushrooms.</i>	<b>£15.95</b>
<b>Ravioli scampi</b> <i>Scampi-filled ravioli with a creamy orange sauce and king prawns.</i>	<b>£15.95</b>

## PESCE E CARNE

<b>Petto d'anatra</b> <i>Pan-fried duck breast served with Romaine lettuce, baby watercress, almonds and a mixed berry sauce.</i>	<b>£23.65</b>
<b>Bistecca con osso</b> <i>28-day dry-aged T-bone steak served with roast artichokes and a sweet balsamic reduction.</i>	<b>£28.95</b>
<b>Branzino</b> <i>Fillets of wild seabass served with baby zucchini, carrots and ginger.</i>	<b>£23.85</b>
<b>Trio di pesce</b> <i>Wild seabass fillet, monkfish and king scallops served with baby zucchini and carrots.</i>	<b>£28.45</b>

## CONTORNI

<b>Patate arrosto</b> <i>Roast potatoes with herbs.</i>	<b>£4.00</b>
<b>Spinaci</b> <i>Sautéed wild spinach with garlic.</i>	<b>£4.00</b>
<b>Insalata mista</b> <i>Mixed leaf salad.</i>	<b>£6.45</b>
<b>Rucola e parmigiano</b> <i>Rocket salad with Parmesan and truffle oil.</i>	<b>£7.95</b>