

VERO GUSTO

ANTIPASTI

Mixed olives	£4.00
Ciccio <i>Flatbread with garlic, extra virgin olive oil and sweet balsamic.</i>	£6.20
Ciccio al pomodoro <i>Flatbread with tomato, garlic and olive oil.</i>	£6.65
Zuppa del giorno <i>Soup of the day served with homemade bread.</i>	£7.00
Fritto misto <i>Deep-fried squid and king prawns and zucchini flower served with lemon mayonnaise.</i>	£13.85
Polipo <i>Octopus with chicory, pine nuts, olives, sultanas and Tarallo Napoletano (Naples-style pretzel).</i>	£11.95
Porcini ravioli <i>Porcini-filled ravioli with a Gorgonzola sauce, walnuts and wild mushrooms.</i>	£12.95
Burrata artigianale <i>Artisan burrata cheese with heritage tomatoes.</i>	£13.25
Tagliere misto <i>Mixed board of Parma ham DOC, herb-roasted ham, Tuscan finocchiona salami, buffalo mozzarella, sundried tomato, pesto and homemade crostini.</i>	£14.95

PASTA E RISOTTI

Taglierini con coda di rospo <i>Taglierini pasta with monkfish, broccoli, tomato, almonds and bread crumbs.</i>	£17.50
Lasagne VeroGusto <i>Classic lasagne with a rich beef sauce, béchamel and Parmesan.</i>	£15.95
Ravioli scampi <i>Scampi-filled ravioli with a creamy orange sauce and king prawns.</i>	£16.00
Risotto del giorno <i>Risotto of the day. Please ask for details.</i>	£17.80
Orecchiette con zucchini <i>Orecchiette pasta with zucchini, leek and pistachio.</i>	£14.85
Tagliatelle con manzo <i>Tagliatelle pasta with a rich beef, tomato and red wine ragù.</i>	£15.85

SECONDI DI PESCE

Piatto di pesce <i>Panfried wild seabass, seared Scottish scallop, tuna tartare and Sicilian king prawn served with a salad of roasted cauliflower and red peppers.</i>	£29.95
Zuppetta di pesce <i>Fish soup with cod loin, hake and clams.</i>	£26.50

SECONDI DI CARNE

Anatra <i>Panfried breast of Gressingham duck, shitake mushrooms, baby onions, wild spinach and a sweet balsamic reduction.</i>	£25.50
Agnello <i>Roast loin of lamb, parsnip, spring onion, new potatoes, shitake mushrooms and a rich lamb jus.</i>	£27.00
Filletto di manzo <i>10oz dry-aged fillet of beef served with sautéed mushrooms and a rich onion and Primitivo wine sauce.</i>	£31.80

CONTORNI

Patate fritte <i>Homemade hand-cut chips.</i>	£4.00
Spinaci <i>Sautéed wild spinach with garlic.</i>	£4.50
Insalata <i>Mixed leaf salad with torpedino tomatoes.</i>	£6.50
Ruola <i>Rocket leaves with Parmesan shavings.</i>	£6.50

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!**