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Brunch Italiano
Saturdays 12pm-2:30pm
Ask staff for details



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Mentre aspetti (While you wait)

- Pane Della Casa

£6.95

Selection of homemade breads: tomato, olive and sea salt and rosemary focaccia
- Olives (V/VG)

£5.95

Puglian green and Sicilian Kalamata black olives marinated in lemon and Mediterranean herbs

Gli Antipasti (Starters)

- Gamberoni al Cartoccio

£15.95

Meaty jumbo king prawns, white wine sauce, chilli, garlic, cooked and served in foil
- Tempura di Baccalà

£14.95

Gently fried salted air-dried cod bytes in house beer batter, served with homemade chilli jam
- Crocchetta di Polipo e Patate

£14.95

Octopus and potato croquette, served with homemade smoked paprika mayo
- Polpette di Manzo Brasate

£14.95

Slow cooked spicy beef brisket meatballs, served with leek and potato Velouté, topped with crunchy onions
- Frisella con Bufala e Crudo

£14.25

Typical “Frisella” bread topped with seasoned cherry tomatoes, Buffalo mozzarella and sliced Parma ham
- Panzerotto Pugliese

£13.95

Fried mini calzone filled with tomato and mozzarella
- Bocconcini di Ceci e Broccoli (V/VG)

£12.95

Gently fried chickpeas and broccoli nuggets, served with homemade beetroot hummus

- Vellutata di Zucca con Salvia e Castagne Arrosto (V/VG)

£12.95

Sage infused butternut squash Velouté served with crumbled roasted chestnuts

Da Dividere (To share between 2 people)

- Tagliere di Salumi

£29.95

Our selection of the finest Italian dry cured meats served with a whole milky Buffalo mozzarella, Italian earthy Provolone and Pecorino cheese with truffle honey. Served with a complimentary freshly baked homemade bread basket.
- Pizzottelle a Dividere

£25.95

Twice cooked crunchy baby pizzas and toppings: tomato sauce and Stracciatella, spicy Nduja and Provolone cheese, Brie and smoked Speck

Le Paste (Pasta)

Some of our pasta contains a sprinkle of parmigiano or pecorino cheese, let us know to opt out. No cheese on fish and shellfish, vegan and vegetarian

- Risotto allo Zafferano con Costoletta di Manzo Brasata

£22.95

Creamy saffron Carnaroli Risotto with beef shortrib, slow cooked in red wine
- Rigatoni con Coda alla ‘Vaccinara’

£21.95

Short tube pasta with slow-braised oxtail ragù in tomato sauce (may contain small bones)
- Pappardelle al Ragù Bianco di Agnello e Crema ai Funghi

£21.95

Fresh egg pasta with slow cooked lamb ‘white’ ragù and mushrooms (no tomato sauce)
- Fettuccine ‘Cacio e Pepe’ con Speck e Castagne

£21.95

Homemade Fettuccine with cracked black pepper and Pecorino Romano cheese sauce, with smoked Speck ham and crumbled roasted chestnuts
- Orecchietta con Crema di Zucca, Salsiccia e Brie

£21.95

Fresh shell pasta with butternut squash sauce, authentic Italian sausage and melted French Brie
- Gnocchi Verdi e ‘Nduja

£21.95

Homemade potato and spinach Gnocchi with tomato and melted Nduja sauce, topped with Puglian Caciocavallo cheese

- Tagliolini ai Gamberoni

£21.95

Homemade tagliolini with diced king prawns cooked in a garlic, chilli and white wine sauce, Italian pomodorino and topped with parsley infused breadcrumbs
- Pacchero con Polpo in Aglio, Olio, Peperoncino e Paprika

£21.95

Large tube pasta with slow cooked diced octopus in EVO, garlic, chilli and mixed cherry tomatoes. Topped with smoked paprika breadcrumbs

- Ravioli del Giorno

£19.95

Fresh homemade ravioli. Please ask for today’s selection
- Spaghettone della Nonna (V/VG without cheese)

£20.95

Thick spaghetti with Italian datterino tomato, fresh chilli, Buffalo Stracciatella, served on a basil velouté
- Pacchero con Ragù di Verdure e Pinoli (V/VG)

£19.95

Large tube pasta with minced cauliflower and mushrooms cooked in tomato sauce, topped with toasted pine nuts

Vegan and gluten free options available, please ask staff for information

I Secondi (Main courses)

- Tagliata di Manzo ai Tre Sali

£34.95

300g, 28 day dry aged thick cut premium Sirloin steak paired with three salts from around the world. Served with rocket, cherry tomato, Parmesan shavings and balsamic vinegar of Modena.
- Schnitzel di Agnello

£31.95

Welsh spring lamb cutlets served on the bone, in parsley infused breadcrumbs. Served with crispy smashed potatoes.
- Involtino di Pollo alla Valdostana

£29.95

Prime cut, oven baked chicken Roulade, filled with Fontina cheese, wrapped in smoked Pancetta. Served with chilli and garlic broccoli.
- Salsiccia di Norcia al Vino Bianco

£29.95

Garlic, pepper and red wine infused Norcia sausage, simmered with wine sauce and slow cooked onions. Served with buttered ‘Pomme Purée’.
- Merluzzo alla Pugliese

£30.95

Pan fried, line-caught cod loin slow cooked in a light Pomodorino sauce with capers and Taggiasca olives, served on a typical Frisella bread. Served with complimentary ‘zucchine’ fried courgettes.

Contorni (Sides)

- Zucchine Fritte

£5.95

Courgette sticks fried in a light batter
- Rucola e Pomodorini

£5.95

Rocket, cherry tomato, Parmesan shavings and balsamic vinegar
- ‘Pomme Purée’ alla Francese

£4.95

Butter and Parmesan creamy mashed potato
- Patate Schiacciate Croccanti

£4.50

Crispy smashed potato with sage and black pepper
- Patatine Fritte

£4.50

Hand cut, twice cooked chips
- Spinaci con Olio e Limone

£4.50

Steamed baby spinach tossed in EVO and lemon juice
- Broccoli

£4.50

Tenderstem broccoli in chilli and garlic
- Pomodori e Cipolla Rossa

£4.50

Hearty beef tomatoes and red onions in our sweet and sour dressing

Le Pizze (Pizza)

- ‘Vero Moderno’

£18.95

Tomato sauce, mozzarella, half a Buffalo mozzarella and sliced Parma ham.
- Margherita

£15.95

Tomato sauce and premium Italian Fior di Latte mozzarella
- Bufalina Moderna (V)

£17.50

Tomato sauce, basil drops, Buffalo Stracciatella cheese, cherry tomatoes
- Diavola

£18.50

Tomato sauce, mozzarella, spicy Salame Piccante and Calabrian Nduja sausage
- Rustica

£18.50

Tomato sauce, mozzarella, rocket, cherry tomatoes, Parma ham and Parmesan shavings
- Funghi e Salsiccia

£18.50

Tomato sauce, mozzarella, Italian sausage and mushrooms
- Calzone Ripieno

£18.50

Folded pizza stuffed with tomato sauce, mozzarella, Salame Napoli and mushrooms. Coated in tomato sauce.
- Golosona

£18.50

Mozzarella, Calabrian Nduja, French Brie and slow cooked onion (bianca – no tomato sauce!)
- Patatosa

£18.50

Mozzarella, roasted potatoes, Italian sausage, Parmesan shavings, black pepper (bianca – no tomato sauce!)

Authentic Italian Sunday Roasts

Served from 12pm

Arrosto della Domenica

£25.95 each

Porchetta Umbra

Umbrian recipe slow roast pork belly seasoned with fennel seeds, garlic, rosemary and black pepper

Polletto al forno

Traditional, succulent spatchcocked roast poussin

Rolle’ di agnello Toscano

Tuscan recipe rolled roast lamb belly stuffed with mushrooms and Italian herbs

Our Famous Sunday Roast Sharer

£74.95

All three roasts, serves 2/3 people

Served with garlic & rosemary roast potatoes, seasonal vegetables, gravied cooking juices and freshly baked bread.

Food allergies and intolerances: Some of our food may contain allergens. Please speak to a member of staff prior to your order if you have any concern. A discretionary 10% service charge will be added to the bill. All gratuities and service charge go to the team that prepare and serve your meal and drinks. All prices include VAT, charged at current rate. Cheese may not be made with vegetable rennet, all weights stated are prior to cooking.

VERO

Moderna