

VERO

Moderno

Set Menu

Available for parties of 15 guests or more

- £37.95 per person for two courses

- £44.95 per person for three courses

** excluding supplements*



@veromoderno

veromoderno.co.uk

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 your bill. All gratuities and service charge go to the team that prepare and serve your meals and drinks. All prices include VAT, charged at current rate. Cheese may not be made with vegetable rennet, all weights are stated prior to cooking.

Starters

Tempura di Baccalà

Gently fried salted air-dried cod bytes in house beer batter, served with homemade chilli jam

Polpette di Manzo Brasate

Slow cooked spicy beef brisket meatballs, served with leek and potato Velouté, topped with crunchy onions

Frisella con Bufala e Crudo

Typical "Frisella" bread topped with seasoned cherry tomatoes, Buffalo mozzarella and sliced Parma ham

Bocconcini di Ceci e Broccoli (V/VG)

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

Pasta - or any Pizza from our a la carte menu

Orecchietta con Crema di Zucca, Salsiccia e Brie

Fresh shell pasta with butternut squash sauce, authentic Italian sausage and melted French Brie

Rigatoni con Coda alla 'Vaccinara'

Short tube pasta with slow-braised oxtail ragù in tomato sauce (may contain small bones)

Paccheri con Polpo in Aglio, Olio, Peperoncino e Paprika

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

Paccheri Dell'orto (V/VG)

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

or Main Course * £8.95 supplement charges apply

Merluzzo alla Pugliese

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 'zucchini' fried courgettes.

Involtino di Pollo alla Valdostana

Prime cut, oven baked chicken Roulade, filled with Fontina cheese, wrapped in smoked Pancetta. Served with chilli and garlic broccoli.

Schnitzel di Agnello

Welsh spring lamb cutlets served on the bone, in parsley infused breadcrumbs. Served with crispy smashed potatoes.

Desserts

Cheesecake Della Casa (V)

Homemade salted caramel cheesecake

Our Tiramisu (V)

Homemade Vero Moderno Tiramisù

Sgroppino al Limone (V) *£3.50 supplement

Italian lemon sorbet, Prosecco & Calvados based. VG version available

Vegan dessert available upon request