VERO Moderno

Festive Set Menu

Available for parties of 15 guests or more

- *£34 per person for two courses*
- *£39 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 got 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
Crispy air dried salt cod in house beer batter. Served with homemade sweet chili jam

Crocchette di Manzo Brasato
Tender, slow cooked beef short rib croquette, served with a smokey mayo

Burrata e Prosciutto di Parma
Creamy Burrata with sliced 24-month cured Parma ham

Frittelle di Broccolo Piccante (V/VG)
Spicy Romanesco broccoli fritters served with a delicate saffron reduction

Pasta - *or any Pizza from our a la carte menu*

Rigatoni con Coda alla 'Vaccinara'
Short tube pasta with slow-braised oxtail ragù in tomato sauce (may contain small bones)

Orecchiette con Salsiccia e Tartufo
Fresh shell pasta with authentic Italian sausage and Poricini mushrooms in an earthy truffle sauce

Pacchero con Polpo e Zafferano
Large tube pasta with diced slow cooked Mediterranean octopus, served with a saffron and parlsey emulsion

Pacchero alla Siciliana (V/VG)
Large tube pasta with lightly spicy cherry tomatoes, capers, Taggiasca olives and oregano

or Main Course *+5 supplement charges apply

Guancia di Manzo Brasata
Ox cheek, slow-cooked for 6 hours in red wine and Italian soffritto. Served with creamy saffron Milanese risotto

Involtino di Pollo e Funghi
Prime cut oven baked chicken Roulade, wrapped in Pancetta and filled with smoked Scamorza and wild mushrooms sauce.Served with roasted, skin on potato wedges and red onions

Filetto di Merluzzo e Patate in Umido
Gently pan fried cod steak, finished in a light potato, onion and Italian Pomodorino sauce with oregano. Served with house fried zucchine

Desserts

Our Tiramisu (V)
Homemade Vero Moderno Tiramisù

Cheesecake Della Casa (V)
Homemade salted caramel cheesecake

Sgroppino all'Arancia Rossa (VG/GF)
Sicilian blood orange sorbet, whisked with Prosecco and Vodka

Vegan dessert available upon request

