



Ciao!

Welcome to Vero Moderno

Our passion and absolute joy is to bring you the best of modern Italian cuisine alongside trademark Italian hospitality in a relaxed, welcoming, informal setting.

Our seasonally changing menus are lovingly drawn from a respect for Italian culinary heritage, our determination to innovate, and our devotion only to the finest and freshest ingredients.

The wines we offer are hand picked to showcase numerous diverse producers whose focus, like ours, is entirely on quality.

Our friendly and knowledgeable staff can help you find the perfect match for your meal.

If spirits or cocktails are more your thing, we've got you covered. We have a wide selection of Italian liqueurs and Amaros, as well as award winning spirits from around the world.

Our cocktail list covers the classics, alongside our own unique twists.

Relax. Savour. Enjoy.

Salute e buon appetito!

Beppe and Vero Moderno Team



@veromoderno
veromoderno.co.uk

VERO

Moderno

What's on!

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Tuesday Wine Circle

*Bring your own bottle of wine, just pay a corkage fee
All day all night*

Lunch Deal

*Tuesday to Friday 12pm - 5pm - Takeaway available
2 courses and a drink £20 - 3 courses and a drink £25*

Happy Hour

Tuesday to Friday 3pm - 6pm

*£5 pint of house beer, £7.50 cocktails, £17.50 bottle of house wine
£10 any pizza from our main menu
£15 any pasta from our main menu
3 x £10 "Piattini" bar food small plates*

Bottomless Giro Pizza Night

All day Thursday

Bottomless Brunch *Italiano*

Saturday & Sunday 12pm - 4pm

Italian Sunday Roasts

Sunday from 12pm until stocks last

"Taste of Italy" *Themed night*

*A four course journey of taste through the very best food
from Italy, paired with fine Italian wines*

Please ask staff for more information or visit our website

www.veromoderno.co.uk



@veromoderno

Piattini (Bar snacks)

Served in the bar area every day from 12pm until close

Happy Hour Tuesday - Friday, 3pm - 6pm

£5 pint of house beer, £7.50 cocktails, £17.50 bottle of house wine

3 bar snacks of your choice £10

Any pizza £10 or any pasta £15 (see our separate main food menu)

Small Plates

Frittura di Baccalà	6
<i>Air dried cod bytes in light house beer batter with home made chilli jam</i>	
Pizzetta Margherita	5.50
<i>Tomato and Fiordilatte mozzarella 6" Pizza</i>	
<i>Add spicy Spianata salami for £1</i>	
Arancino	5
<i>Fried rice ball filled with beef ragù, peas and melting mozzarella</i>	
Crocchette di Manzo Brasato	5
<i>Tender, slow cooked beef short rib croquette, served with a smokey mayo</i>	
Olive all'Ascolana	5
<i>Six fried large green olives, coated in breadcrumbs and stuffed with black peppered beef and pork mince</i>	
Patatine Cacio e Pepe	4
<i>Parmesan cheese and black pepper house chunky chips</i>	
Bruschettine al Pomodoro (V/Vg)	4
<i>Vine ripened cherry tomato and garlic on toasted homemade sourdough bread</i>	
Frittelle di Broccolo Piccante (V/Vg)	4
<i>Spicy Romanesco broccoli fritters served with a delicate saffron reduction</i>	
Taralli e Olive (V/Vg)	3.50
<i>Taralli savoury biscuits with marinated mixed olives</i>	
Mandorle Affumicate (V/Vg)	3.50
<i>Smoked almonds with Maldon sea salt</i>	

Cocktails

Vibrant and Modern House-Crafted Signatures

*Perfect for enjoying as an aperitivo or alongside your meal.
Prefer a classic cocktail? Just ask a member of our team*

Pear and Spice <i>Bourbon, cinnamon and honey poached pear. Silky and beautifully wintery</i>	12
A Night in Milan <i>Gin and ginger meets Italian Amaro: a bittersweet concoction with a warm and fiery finish</i>	12
Pumpkin Noir <i>Oak-aged Rum, spiced pumpkin, toasted almonds and mandarin bitters: rich and indulgent</i>	12
Sicilian Margarita <i>Tequila, Amaro Averna and Sicilian blood orange: a Mexican tribute to our beautiful Trinacria</i>	11
Monte Negroni <i>A fresh, vibrant Negroni with bright orange notes. A delicate twist on the world-famous classic.</i>	11
Side Cherry Spritz <i>Sour cherry gin & luscious Amaretto blended with Italian sparkle</i>	11
Neapolitan Vanilla Sling <i>Vanilla Vodka meets zesty Limoncello and crisp apple in a smooth drinking house blend</i>	10
Mancunian Bellini <i>A fitting tribute to our building: Vimto, Prosecco and a touch of Italian flair</i>	10

The Sweet Finish - Dessert inspired cocktails

Salted Caramel Espresso Martini <i>A sumptuous twist of the world-famous cocktail, also available in the classic version. Only the finest Italian ingredients shaken with a foamy, freshly brewed espresso</i>	12
Chocolate Orange Old Fashioned <i>American Bourbon Whiskey, dark chocolate and Jaffa orange liqueur bonded together by natural honey. A rich, complex but delicate after-dinner drink</i>	12
Drinkamisù <i>No more words needed. Borghetti coffee liqueur, homemade Mascarpone cream and cocoa turned into a silky, boozy dessert you can sip rather than eat</i>	11
Limoncello Cheesecake <i>Think of a rich Limoncello cheesecake reimagined as a cocktail: a smooth, modern take on a southern Italian favourite</i>	11
Italian Cream Soda <i>A lush blend of ripe raspberries and bubbly soda topped with whipped cream. Sweet, light and incredibly smooth</i>	10

Italian Gin & Tonics

We use only premium Mediterranean tonic water made with natural ingredients, charged seperately +2

	25ml	50ml
Genesi Gin <i>Full bodied, copper distilled in small batches with 14 different botanicals from Sardegna</i>	5.50	11
Malfy Arancia Rossa <i>Juicy Sicilian blood orange infused gin</i>	5	10
Malfy Rosa <i>Italian grapefruit infused pink gin</i>	5	10
Luxardo Marasca <i>Marasca sour cherry infused Italian gin</i>	5	10

Le Birre (Beers)

Draught

	Half	Pint
Manabrea Bionda (Lager)	3.90	7.80
<i>Bottles</i>		
Menabrea Bionda		5
Peroni Red		5.20
Menabrea Amber		5.50
Peroni Nastro Azzurro		5.70
Peroni Nastro Azzurro Gluten Free		6
Ichnusa		6
Old Mout Cider <i>Berries & Cherries</i>		7.50

Soft Drinks

Bottled Water (75cl, Still/Sparkling)	5
Freshly Squeezed Juices	4.50
<i>Ask staff for our selection</i>	
San Pellegrino	4.50
<i>Limonata, Aranciata, Aranciata Rossa, Lemon & Mint</i>	
Mediterranean Tonic Water	4
Coca Cola	4
Coca Cola Zero	4
Lime & Soda	4
Fever Tree Premium Lemonade	4
Fever Tree Premium Ginger Beer	4

Non-alcoholic drinks

	25ml	50ml
Lyres London Gin Zero (add mixer +2)	4	8
<i>Firm flavours of juniper and citrus scents for a non-alcoholic, complex gin</i>		
Menabrea 0%		4.75
Italian Spritz Zero		8
Amaretto Sour Zero		8
Mocktail - <i>Berries or tropical based</i>		8

Carta dei Vini (Wine list)

We have carefully selected Italian wines from small family-run growers and producers, creating a collection rarely found elsewhere. For further information about any of our wines, please ask a member of our team.

Cantina Privata (Our Private Cellar)	
Italian Icons	
<i>Quintessential expressions from some of Italy's most prestigious estates, selected for true connoisseurs</i>	
	Bottle
Lupicaia - Castello del Terriccio - Toscana	200
Tignanello - Marchesi Antinori - Toscana	250
Ornellaia - Bolgheri - Toscana	350
Sassicaia - Tenuta San Guido - Toscana	450
Prestige French Champagnes	
<i>Exceptional cuvées from distinguished Champagne houses, chosen for their elegance, character and finesse</i>	
	Bottle
Dom Perignon - Moët Chandon - France	250
Dom Perignon Rosé - Moët Chandon - France	350
Cristal - Louis Roederer - France	375

Rossi (Red)	Glass 175ml	Carafe 375ml	Bottle
Sangiovese	9	18	30
<i>Easy drinking, smooth, medium bodied</i>			
Primitvo	10	20	33
<i>Fruit driven, rich, medium to full bodied</i>			
Merlot	11	22	35
<i>Dry, structured and full bodied. Certified organic</i>			
Appassimento			38
<i>Lush, ripe cherry and red fruit. Intense and full bodied</i>			
Aglianico del Beneventano			42
<i>Elegant and warming, with a full bodied structure and notes of dark chocolate, spice and tobacco</i>			
Nero di Troia			45
<i>An indigenous Puglian grape: medium to full-bodied, intense and persistent, with expressive notes of ripe red and blackberries</i>			
Chianti Classico Riserva			55
<i>One of the most refined expression of Chianti. Elegant and intense, with ripe cherry and plum, subtle spice and well-integrated tannins. Long and persistent finish</i>			
Barolo			65
<i>From a small vineyard, a refined and iconic label, with ripe red berries, violet, spice and subtle tobacco. Firm tannins with a long, lingering finish</i>			
Amarone Classico			75
<i>Intense and full-bodied, with ripe fruit, toasted notes and dried fruit. Smooth and velvety, with refined structure and a persistent finish</i>			

Carta dei Vini (Wine list)

<i>Bianchi (White)</i>	<i>Glass 175ml</i>	<i>Carafe 375ml</i>	<i>Bottle</i>
Chardonnay <i>Fresh notes of ripe pear and lemon. Balanced, with a soft and round finish</i>	9	18	30
Pinot Grigio <i>Distinctively dry, notes of peach and orange blossom. Pleasently persitent</i>	10	20	33
Sauvignon <i>Bright notes of green apple and aromatic elderflower. Full bodied and fruity. Certified Organic</i>	11	22	35
Falanghina <i>An intense bouquet of ripe yellow fruits, with notes of peach, apricot and subtle floral aromas</i>			37
Fiano del Salento <i>Golden-hued, with fresh apple and citrus, balanced acidity and a crisp, refreshing finish</i>			40
Vermentino <i>Made from carefully selected indigeneous Sardinian grapes, with intense aromas of yellow pineapple, melon and passion fruit. Full-bodied, fresh and beautifully balanced.</i>			45
Gavi di Gavi <i>Elegant and fresh, with delicate floral aromas, melon and citrus, vibrant acidity and refined chalky minerality on the finish</i>			50

<i>Rosé</i>	<i>Glass 175ml</i>	<i>Carafe 375ml</i>	<i>Bottle</i>
Rosato <i>Fresh and bright, with notes of citrus and ripe cherry fruit. Balanced and refreshing</i>	9	18	30
Pinot Grigio Blush <i>Distinctively dry, notes of peach and orange blossom. Pleasently persitent</i>			34

<i>Bollicine (Sparkling wines)</i>	<i>Glass 125ml</i>	<i>Bottle</i>
Prosecco DOC <i>Fine, persistent bubbles with vibrant acidity leading to a lively, dry and refreshing finish</i>	8.50	32
Prosecco Rosè <i>Delicate pink with fine, sustained perlage. Aromas of red berries, violet and wild rose, with subtle toasted notes. Fresh, savoury and elegant.</i>		35

Please ask our team for available vintages and specific tasting characteristics.

Spirits <i>(add mixer +2)</i>	25ml	50ml
<i>Scotch Whisky</i>		
Johnny Walker Black Label	5	10
Glenmorangie 12yo Nectar D'or	8	16
Johnny Walker Gold Label	9	18
Lagavullin 16yo	11	22
Johnny Walker Blue Label	15	30
<i>Bourbon, Irish, American and Japanese Whiskey</i>		
Iron Wheel Bourbon	5	10
Jamesons	5	10
Makers Mark	6	12
Makers Mint Julep	6	12
Woodford Reserve	6.50	13
Jack Daniels Single Barrel	8	16
Nikka from the Barrel	9.50	19
Nikka Pure Malt	10	20
Suntory Yamazaki 12yo	13	26
<i>Cognac and Calvados</i>		
Martel VS Cognac	5	10
Le Comte Calvados	5	10
Hennessy VSOP	7.50	15
Richard Hennessy XO	15	30
<i>Rum</i>		
Havana 3yo	5	10
Havana 7yo	5.50	11
Sailor Jerry	5.50	11
Chairman Reserve	6	12
Havana Seleccion de Maestros	7	15
<i>Tequila</i>		
Buen Amigo Silver	5	10
Olmecca Reposado	5.50	11
Olmecca Alto	6	12
Tapatio Anejo	7	15
<i>Vodka</i>		
Mooshine Vodka	5	10
Mooshine Vanilla Vodka	5	10
Zubrowka	5.50	11
Belvedere	6	12
Grey Goose	6.50	13
<i>Other</i>		
Baileys	5	10
Mozart Chocolate (dark or milk)	5	10
Cointreau	5	10
Southern Comfort	5	10
Malibu	5	10
Campari	5	10
Passoa	5	10
Grand Marnier	5.50	11

Caffetteria *(Hot Drinks)*

Espresso	<i>Single</i> 3.50 <i>Double</i> 4.50
Macchiato	<i>Single</i> 3.75 <i>Double</i> 4.75
Americano	4.50
Cappuccino	4.50
Flat White	4.50
Latte	5
Hot Chocolate	5
Mocha	6
Authentic Italian Alcoholic Coffee	9
Italiano	<i>Amaretto Liqueur</i>
Ultras	<i>Caffe Borghetti Liqueur</i>
Bombardino	<i>Zabajone Egg Nog Liqueur & Brandy</i>

Ammazzacaffè <i>(Digestives)</i>	25ml	50ml
Limoncello	5	10
Sambuca	5	10
Jagermeister	5	10
Cynar	5	10
Baileys	5	10
Mozart (dark or milk)	5	10
Cointreau	5	10
Amaretto	5	10
Caffè sport Borghetti	5	10
Frangelico Hazelnut Liqueur	5	10
Amaro Montenegro	5.50	11
Amaro Averna	5.50	11
Fernet Branca	5.50	11
Fernet Branca Menta	5.50	11
Grand Marnier	5.50	11
Grappa Barricata	5.50	11
Amaro Del Capo	5.50	11

** All wines served by the glass are also available at 125 ml measures.
Please note that alcoholic drinks may contain allergen ingredients: in
case of any concerns please speak to a member of staff. All our spirits are
served in quantities of 25ml or multiple thereof.*

All prices include VAT, charged at current rate.