

Mentre aspetti (While you wait)

- Olives (V/VG)

6

Puglian green and Sicilian Kalamata black olives marinated in lemon and Mediterranean herbs
- Pane Della Casa (V/VG)

7

Selection of homemade breads, freshly baked every day; artisan plain and tomato coated bread rolls served with Focaccia Barese and Sardinian Pane Carasau

Gran Tagliere dello Chef (For 2 people)

- The Chef’s Finest Board to Share

26

Tomato bruschetta, creamy Burrata, rich Taleggio cheese, Parma ham, smoked Speck ham, spicy Spianata Calabrese. Served with freshly baked homemade bread

Gli Antipasti (Starters)

- Gamberoni al Cartoccio

14

Meaty jumbo king prawns, white wine sauce, chilli and garlic, cooked and served in foil
- Polpo Roll

14

Tender octopus in a lime, paprika and parsley dressing. Served in a warm toasted brioche roll
- Tempura di Baccalà

13

Crispy air dried salt cod in house beer batter. Served with homemade sweet chili jam
- Burrata e Prosciutto di Parma

13

Creamy Burrata with sliced 24-month cured Parma ham
- Crocchette di Manzo Brasato

13

Tender, slow cooked beef short rib croquette, served with a smokey mayo
- Crostone al Taleggio, Speck e Tartufo

13

Smoked Speck ham, rich Taleggio cheese and truffle cream served on homemade, toasted sourdough bread
- Frittelle di Broccolo Piccante (V/VG)

12

Spicy Romanesco broccoli fritters served with a delicate saffron reduction
- Zuppa di Zucca e Castagne (V/VG)

11

Silky roasted chestnut and butternut squash soup, finished with fried sage and served with Sardinian Pane Carasau

Giro Pizza on Thursdays
Wine Circle on Tuesdays
Ask staff for details

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Le Paste (Pasta)

Some of our Pastas contain Parmigiano Reggiano or Pecorino Romano, let us know to opt out. Gluten free options available, please ask our staff.

The Big Five from Roma!

Iconic Roman classics, made with tradition at heart

Bigoli alla ‘Carbonara’

21

Fresh Homemade thick Bigoli tossed with egg yolk, crispy Guanciale, Pecorino Romano and cracked black pepper. (NO cream!)

Rigatoni con Coda alla ‘Vaccinara’

21

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

Mezze Maniche alla ‘Amatriciana’

20

Short pasta with cured Guanciale, slow-cooked in a rich tomato sauce and finished with a generous dusting of Pecorino Romano

Tonnarelli alla ‘Gricia’

20

Homemade Tonnarelli in a rich Pecorino Romano and cracked balck pepper sauce, finished with crunchy Guanciale

Tonnarelli ‘Cacio e Pepe’

19

Homemade Tonnarelli in a rich Pecorino Romano and cracked black pepper sauce

- Tagliolini con Gamberoni

22

Homemade fresh Tagliolini with diced king prawns, cooked in a garlic and chilli Italian Pomodorino sauce and topped with Parsely infused breadcrumbs
- Paccheri con Polpo e Zafferano

20

Large tube pasta with diced slow cooked Mediterranean octopus, served with a saffron and parlsey emulsion
- Orecchiette con Salsiccia e Tartufo

21

Fresh shell pasta with authentic Italian sausage and Poricini mushrooms in an earthy truffle sauce
- Pappardelle al Ragù bianco di Agnello

20

Fresh egg pasta ribbons in rich, slow cooked lamb and wild mushrooms “white” ragù. No tomato sauce.
- Ravioli del Giorno

19

Fresh homemade ravioli. Please ask for today’s selection
- Paccheri alla Siciliana (V/VG)

18

Large tube pasta with lightly spicy cherry tomatoes, capers, Taggiasca olives and oregano

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.

I Secondi (Main courses)

- Tagliata di Manzo

34

28-day dry aged, 300g sliced premium sirloin steak, served with slow roasted bone marrow and homemade chimichurri butter
- Guancia di Manzo Brasata

32

Ox cheek, slow-cooked for 6 hours in red wine and Italian soffritto. Served with creamy saffron Milanese risotto
- Cotoletta di Vitello Petroniana

30

Gently pan fried, flattened veal escalope coated in a light Panko breadcrumb. Topped with freshly sliced Parma ham and a drizzle of Parmesan cheese sauce. Served with our house rocket salad
- Involtino di Pollo e Funghi

29

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

30

Gently pan fried cod steak, finished in a light potato, onion and Italian Pomodorino sauce with oregano. Served with house fried zucchini

Contorni (Sides)

- Zucchine Fritte

5

Courgette sticks fried in a light batter
- Patate con Cipolla

5

Roasted, skin-on crispy potato wedges with red onions
- Rucola e Pomodorini

5

Rocket, cherry tomato, Parmesan shavings and balsamic vinegar
- Patatine Fritte

5

Hand cut, twice cooked chips
- Broccolo Romanesco

4

Romanesco broccoli in chilli and garlic
- Pomodori e Cipolla Rossa

4

Juicy tomato salad with red onions in our sweet and sour dressing

Bottomless Brunch Italiano
Saturdays & Sundays 12pm-4pm
Ask staff for details

Le Pizze (Pizza)

- Add a whole Burrata on your favourite Pizza

5
- ‘Vero Moderno’

19

Tomato sauce and Fiordilatte mozzarella topped with a whole creamy burrata and sliced Parma ham
- Carnivora

18

Tomato sauce, Fiordilatte mozzarella, authentic Italian sausage, salame Napoli and spicy Spianata salami
- Rustica

17

Tomato sauce, Fiordilatte mozzarella, rocket, cherry tomatoes, Parma ham and Parmesan cheese shavings
- Diavola

17

Tomato sauce, Fiordilatte mozzarella, spicy Spianata and spicy Calabrian ‘Nduja
- Salsiccia e Broccoli

17

Fiordilatte mozzarella, authentic Italian sausage and Romanesco Broccoli in chilli and garlic (Bianca! No tomato sauce)
- Golosona

16

Fiordilatte mozzarella, Taleggio cheese and crunchy Guanciale with cracked black pepper (Bianca! No Tomato sauce)
- Calzone Ripieno

16

Folded pizza stuffed with tomato sauce, Fiordilatte mozzarella, salame Napoli and mushrooms. Coated with tomato sauce
- Pizza Vegana (V/VG)

15

Tomato Sauce, chilli, garlic, mushrooms and olives
- Margherita

15

Tomato sauce, Fiordilatte mozzarella, fresh basil and a drizzle of EVO

Authentic Italian Sunday Roasts
Served from 12pm

Each roast is prepared in-house following authentic regional Italian recipes, and served with seasoned Romanesco broccoli, honey-glazed heritage baby carrots and roasted potato wedges with red onions

- Porchetta Umbra

25

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

25

Traditional Roman, succulent spatchcocked roast poussins
- Rolle’ di agnello Toscano

25

Tuscan recipe rolled roast lamb belly stuffed with mushrooms and Italian herbs
- Our Famous Sunday Roast Sharer

70

All three roasts, serves 2/3 people

VERO

Moderna