

VERO

Moderno

Benvenuti

Welcome!

Mentre aspetti (While you wait)

- Olives (V/VG) £5.50**
Puglian green and Sicilian Kalamata black olives marinated in lemon and Mediterranean herbs
- Pane della casa £6.50**
Selection of home made breads: tomato, olive and sea salt and rosemary focaccia

Gli Antipasti (Starters)

- Gamberoni al cartoccio £13.95**
Meaty jumbo King prawns, white wine sauce, chilli, garlic, cooked and served in foil
- Crocchette di mare £13.50**
Squid and seabream homemade croquette, served with a smoked paprika, chilli and lime infused mayonnaise
- Polpette ai Peperoni piccanti £13.50**
Slow braised aromatic ox cheeks meatballs served on a bed of lightly spicy mix peppers sauce
- Prosciutto di Parma e mozzarella di Bufala £12.95**
Half buffalo mozzarella, 24 months matured Parma ham, garlic & basil cherry tomatoes, served with homemade focaccia bread
- Panzerotto Pugliese £11.95**
Fried mini calzone filled with tomato and mozzarella, served with homemade basil infused mayonnaise
- Melanzane ripiene al sugo (V) £12.95**
Fried aubergines coated with tomato sauce and filled with melting smoked mozzarella
- Carpaccio di barbabietola e zucchine (V/VG) £11.95**
Finely sliced beetroot with a light citrus dressing, served with rocket and marinated courgettes
- Bocconcini di cavolfiore (V/VG) £11.95**
Gently fried battered cauliflower nuggets served with an homemade Cannellini beans and spinach hummus

Da Dividere (to share between 2 people)

- Tagliere di Salumi £27.95**
A fine selection of our premium Italian dry cured meats, buffalo mozzarella and marinated vegetables. Served with a complimentary freshly baked bread basket.
- Tagliere di Formaggi £26.95**
Buffalo Stracciatella, Truffle honey Pecorino Romano, 24 months aged Parmigiano Reggiano, Gorgonzola, Pistachio nut Ricotta. Served with Tropea red onion chutney and fried grissini breadsticks.

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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
- Rigatoni con coda alla 'Vaccinara' £18.95**
Short tube pasta with slow-braised oxtail ragu in tomato sauce (contains bones)
 - Pappardelle al ragu' bianco di agnello e crema ai funghi £18.95**
Fresh egg pasta with slow cooked lamb "white" ragu and mushrooms. (No tomato sauce)
 - Orecchiette con Salsiccia, crema di tartufo e Porcini £18.95**
Small fresh shell past with authentic Italian sausage Porcini mushroom & truffle sauce
 - Risotto con spinaci, Gorgonzola e Speck £18.95**
Spinach and basil Risotto with creamed Gorgonzola, confit cherry tomatoes, topped with crispy crumbled Speck ham
 - Tagliolini ai Gamberoni £19.95**
Homemade Tagliolini with diced king prawns cooked in garlic, chilli and white wine sauce, Italian Pomodorini and topped with parsley infused breadcrumbs.
 - Pacchero con Pesce Spada, melanzane e basilico croccante £19.95**
Large tube pasta with fresh swordfish in a light aubergine & Italian Pomodorino sauce, with basil scented crumble
 - Fettuccine verdi, cacio pepe e Tartufo nero £18.95**
Homemade green Fettuccine in a Creamed Pecorino Romano cheese sauce, cracked black pepper and black truffle slices
 - Ravioli del giorno £17.95**
Fresh homemade Ravioli. Please ask for today's selection
 - Spaghettona della Nonna (V/VG without cheese) £17.95**
Thick Spaghetti with Italian datterino tomato, fresh chilli, buffalo Stracciatella served on a basil veloute'
 - Pacchero con crema di peperoni, melanzane e mandorle (V/VG) £17.95**
Large tube pasta with a lightly spicy mix pepper and tomato sauce with aubergines. Topped with almond flakes
- (Vegan and Gluten free options available, please ask staff for information)

Brunch Italiano Saturdays 12pm-2:30pm

Please ask staff for options or see full menu on our website

I Secondi (Main courses)

- Pesce Spada alle erbe mediterranee £28.95**
Premium, fresh swordfish steak coated in a Mediterranean breadcrumb, served with mix Lollo salad in vinaigrette, cherry tomatoes and Italian Salmoriglio
- Filetti di Orata al finocchio e gel di arancia £27.95**
Sea Bream fillets served in a light fennel veloute', homemade orange gel and basil wafer. Served with a zesty tomato and red onion salad
- Involtino di pollo al pesto di pistacchi £26.95**
Prime cut, oven baked chicken roulade filled with Provola cheese, wrapped in smoked Pancetta. Served with an homemade Pistachio nut pesto and Hasselback potatoes
- Salsiccia Italiana £24.95**
Roasted authentic Italian sausage, served with chilli and garlic Tendersteam broccoli and homemade chunky chips
- Tagliata di manzo con rucola balsamico, pomodorino e Grana £29.95**
12oz, 28 dry aged thick cut premium sirloin steak. Served with house rocket salad and balsamic vinegar, homemade chimichurri butter and Maldon smoked sea salt flakes.

Our famous Italian burger

- Beef burger, served with chunky chips £24.95**
Italian-styled beef burger with freshly baked bread, rocket salad, tomato, smoked Provola cheese, caramelized red onion and finished with basil infused mayonnaise
- Add crispy Pancetta for £2.95**
Double cheese for £3.25

Contorni (Sides)

- Zucchine fritte £4.95**
Courgette sticks fried in a light batter
- Patatine fritte £4.50**
Hand cut, twice cooked chips
- Patate a fisarmonica £4.95**
Hasselback Potatoes
- Verdure grigliate £4.50**
Grilled marinated courgettes and aubergines
- Broccoli £4.50**
Tenderstem Broccoli in chilli and garlic
- Spinaci burro e Parmigiano £4.50**
Butter and Parmesan creamed Spinach
- Rocket salad £4.95**
Rocket, cherry tomato, parmesan shavings and balsamic vinegar.
- Insalata di lattuga Lollo £4.25**
Mix Lollo salad in vinaigrette and cherry tomato
- Pomodoro e cipolla rossa £4.25**
Tomato & red onion salad

Le Pizze (Pizza)

- Rosse —————
(Homemade tomato sauce base)
- Pizza 'Vero Moderno' £16.50**
Tomato sauce, mozzarella, half buffalo mozzarella and sliced Parma ham.
 - Margherita £13.50**
Tomato sauce and premium Italian Fiordilatte mozzarella
 - Bufalina Moderna £15.50**
Tomato sauce, basil drops, buffalo Stracciatella cheese, cherry tomatoes
 - Partenopea £15.00**
Tomato sauce, basil, mozzarella, ricotta, chopped Salame Napoli
 - Capricciosa £16.50**
Cooked ham, mushrooms, mixed olives
 - Diavola £16.50**
Tomato sauce, mozzarella, spicy salame piccante and calabrian 'Nduja sausage
 - Rustica £16.50**
Tomato sauce, mozzarella, rocket, cherry tomatoes, Parma ham and Parmesan shavings
 - Funghi e Salsiccia £16.50**
Tomato sauce, mozzarella, Italian sausage and mushrooms
 - Calzone Ripieno £16.50**
Folded pizza stuffed with tomato sauce, mozzarella, cooked ham, mushrooms, drizzled with herbs scented olive oil
 - Ortolana (V/VG) £15.50**
Tomato sauce, garlic, marinated courgettes and aubergines, mushrooms (no mozzarella!)
- Bianche —————
(Recommended with only "fordilatte" mozzarella, add tomato sauce for £1.50)
- Campagnola £15.50**
Mozzarella, marinated courgettes and aubergines, sliced Coppa Salami
 - 4 Formaggi £16.50**
Mozzarella, Pecorino, smoked Provola and Gorgonzola *Make it "Max" *Add 'Nduja for £1.95
 - Patatosa £16.50**
Mozzarella, potatoes, Italian sausage, smoked Provola cheese, black pepper and rosemary
 - Pizza Porcina £16.50**
Mozzarella, Porcini mushrooms, black truffle sauce and parsley
 - Pistacchiosa £16.50**
Mozzarella, smoked Provola, smoked Speck ham and a drizzle of Pistachio nut pesto

Italian slow-roasts Sundays from 12pm

- Every Sunday until it's gone! £23.95**
Choice of chicken, pork (porchetta) or lamb (agnello), beautiful slow-cooked to perfection. Served with garlic & rosemary roast potatoes, seasonal vegetables, gravied cooking juices and freshly baked bread
- All three roasts as a sharer for 2 people £59.95**

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.

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