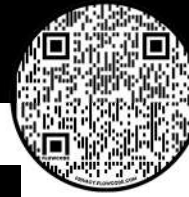


Benvenuti Welcome!

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VERO

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La Paste (Pasta)

Some of our pasta contains a sprinkle of Parmigiano or Pecorino cheese, let us know to opt out. No cheese on fish, vegan or vegetarian dishes. All available **gluten free**

Rigatoni con coda alla 'Vaccinara' **£15.95**

Short tube pasta with slow-braised oxtail ragu

Spaghetti quadrati al Cavolfiore (V/VG) **£14.25**

Spaghetti with chilli, garlic, cauliflower, capers and black olives sauce and topped with smoked paprika breadcrumbs

Gnocchi con Porcini, Brie e polvere di Speck **£16.50**

Home made potato gnocchi with Porcini mushrooms, Brie cheese and crumbled Speck smoked ham

Scialatielli gamberi e zafferano **£16.95**

Home made fresh thick pasta with saffron, diced king prawns and italian Datterino tomato

Pappardelle al ragù bianco di agnello e crema ai funghi **£15.95**

Fresh egg pasta with slow cooked lamb "white" ragu' and mushrooms. (No tomato sauce)

Ravioli del giorno **£15.95**

Fresh home made ravioli.
Please ask for today's selection

Paccheri alla Palermitana **£16.50**

Large tube pasta with fresh tuna, aubergines and Italian Datterino tomato, topped with Ricotta salata

Orecchiette con salsiccia italiana e crema di melanzane **£15.95**

Fresh shell pasta with authentic Italian sausage in a light aubergine and Datterino tomato sauce

Taglierini del Pescatore **£16.50**

Fresh long egg pasta with mussel meatballs, cod, baby squid and Italian Datterino tomato

Spaghettono della Nonna (V) **£14.25**

Thick Spaghetti with italian datterino tomato, fresh chilli, buffalo Stracciatella served on a basil veloute'

(Vegan and Gluten free options available, please ask staff for information)

I Secondi (Main courses)

Merluzzo patate, basilico e peperoni **£21.95**

Pan fried floured chunky cod loin with potatoes, roast peppers, sicilian Kalamata olives and basil veloute'

Involentino di pollo con Provola **£20.95**

Prime cut oven baked chicken roulade filled with Porcini mushrooms and smoked Provola cheese, wrapped in Pancetta served with roast potatoes

Salsiccia Italiana, patate e "Friarelli" **£19.95**

Roasted authentic italian sausage, served with spicy "Friarelli" and roast potatoes

Tagliata di manzo con rucola, balsamico, pomodorino e Grana **£24.95**

10 oz thick cut Sirloin steak, served with rocket, cherry tomatoes and parmesan shavings and balsamic vinegar reduction - recommended Medium-Rare

Bistecca di Tonno in crosta **£23.95**

10oz Sashimi tuna steak rolled in sesame seeds served with an apple, cucumber and balsamic vinegar salad. (*served Rare)

Our famous Italian burger

Beef burger, served with chunky chips **£16.95**

Italian style beef burger served with home made bread, rocket salad, tomato, smoked Provola cheese, caramelized red onion and finished with basil infused mayonnaise.

Add crispy Pancetta for £ 2.50

Contorni (Sides)

Patatine fritte Hand cut, twice cooked chips **£3.75**

Mix di verdure alla griglia **£4.25**

Grilled mixed vegetables

Pomodoro e cipolla rossa **£3.50**

Tomato & red onion salad

Insalata Mista Mixed salad **£3.50**

Insalata Rucola, pomodorino, grana **£4.25**

Rocket, cherry tomato & parmesan salad

Patate al forno Slow-roast potatoes **£3.75**

Friarelli aglio e olio e peperoncino **£3.95**

Wild Friarelli sauteed in chilli and garlic

Le Pizze (Pizza)

Rosse

(Homemade tomato sauce base)

Pizza 'Vero Moderno' **£15.00**

Tomato sauce, mozzarella and a whole Buffalo mozzarella wrapped in Parma ham

Marinara **£10.00**

Tomato sauce, home made garlic infused EVO, oregano, anchovies, parsley

Margherita (V) **£12.00**

Tomato sauce and premium Italian Fiordilatte mozzarella

Bufalina (V) **£13.50**

Tomato sauce, Buffalo mozzarella, fresh basil, cherry tomatoes

Capricciosa **£14.50**

Tomato sauce, mozzarella, ham, black olives, artichokes, mushrooms

Campagnola **£13.50**

Tomato sauce, mozzarella, aubergine and garlic puree', fresh ricotta cheese and smoked Speck ham

Diavola **£13.50**

Tomato sauce, mozzarella, spicy salame piccante and calabrian 'Nduja sausage

Rustica **£14.50**

Tomato sauce, mozzarella, rocket, cherry tomatoes, Parma ham and Parmesan shavings

Funghi e Salsiccia **£14.00**

Tomato sauce, mozzarella, mushrooms and authentic Italian sausage

Calzone Ripieno **£14.00**

Folded pizza stuffed with mozzarella, cooked ham, mushrooms and coated with tomato sauce

Bianche

(Only "fordilatte" mozzarella, no tomato sauce)

Ortolana (V) **£13.00**

Mozzarella, courgettes, aubergines, red peppers

Pizza Vegana (VG) **£12.50**

Tomato sauce, extra virgin olive oil, red onions, broccoli, mix peppers and chilli

Patatosa **£13.50**

Mozzarella, potatoes, Italian sausage, smoked Provola cheese, black pepper and rosemary

Pizza Porcina (V) **£14.00**

Buffalo Mozzarella, cherry tomatoes, Porcini mushrooms and spicy wild Rapini broccoli

Italian slow-roasts Sundays from 12pm

Every Sunday until it's gone! **£15.95**

Choice of chicken, pork (porchetta) or lamb (agnello), beautifully slow-cooked to perfection.

Served with garlic & rosemary roast potatoes, seasonal vegetables, gravied cooking juices and freshly baked bread

Brunch Italiano

Saturdays 12pm-2:30pm

Special Italian small plate menu - choose three dishes with unlimited drinks*, £24.95 per person. *Terms apply. Please ask for details.

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 will be charged to parties of 5 or more. All gratuities and service charges 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.

Dolci della casa (*Homemade desserts*)

Sbriciolata crema e Nutella	£5.50
<i>Crumbled light puff pastry with Crème Patisserie and Nutella</i>	
Tiramisu classico della casa	£5.50
<i>Home made classic Tiramisu</i>	
Pannacotta della casa	£5.50
<i>Ask for today's selection</i>	
Sgroppino alla "Thierry"	£7.50
<i>Italian lemon sorbet, Prosecco and Calavdos based</i>	
Tartufo nero gelato	£7.00
<i>Milk chocolate and hazelnut truffle gelato</i>	
Tartufo bianco gelato	£7.00
<i>White chocolate truffle gelato</i>	
Tartufo bianco gelato "Affogato"	£9.00
<i>White chocolate truffle gelato soaked in double espresso with Frangelico Italian liqueur</i>	
Tris di cannolini	£5.50
<i>Individual pastry shells filled with Creme Patisserie, Chocolate, sweet ricotta and pistachio nuts</i>	
Cheesecake di Alam	£6.50
<i>Home made strawberry and white chocolate Italian cheesecake</i>	

Ammazzacaffe' (*Digestives*)

Limoncello	£4.50
Sambuca	£4.50
Amaro Montenegro	£5.00
Amaro Averna	£5.00
Amaro Del Capo	£5.50
Fernet Branca	£5.00
Fernet Branca Menta	£5.00
Grappa Barricata	£5.50
Frangelico Hazelnut Liqueur	£5.00
Amaretto	£5.00
Caffe' Sport Borghetti	£5.00
VOV Zabajone Egg Nog	£4.50
Cynar	£5.00

Double up for £8.50

Caffetteria (*Hot Drinks*)

Espresso	<i>Single</i> £2.20	<i>Double</i> £2.80
Flat White	£2.70	
Americano	£2.60	
Latte	£3.00	
Cappuccino	£2.80	
Mocha	£3.90	
Hot Chocolate	£3.50	
Authentic Italian Alcoholic Coffee	£8.50	

Italiano Amaretto liqueur

Ultras Caffe Borghetti liqueur

Bombardino Zabajone egg nog liqueur & Brandy

Beers

Draught

Moretti	<i>Half</i> £3.25 <i>Pint</i> £5.95
Lagunitas DayTime IPA	<i>Half</i> £3.50 <i>Pint</i> £5.95

Bottles

Moretti	£4.20
Peroni Red	£4.50
Peroni Nastro Azzurro	£4.80
Menabrea	£5.00
Ichnusa	£5.00
Old Mout Cider	£5.50

Berries & Cherries

Italian Artisan Craft Beers

Birra Roma Bionda (<i>Hoppy American-style lager</i>)	£7.00
Dammen IPA (<i>Indian Pale Ale</i>)	£7.00
Na Biretta Chiara (<i>Crisp/dry Italian Lager</i>)	£7.00
La Zia Ale (<i>Artichoke and Rosemary Ale</i>)	£7.50

Spirits

House Vodka	£4.75
House Rum	£4.75
House Gin	£4.75
House Bourbon Whiskey	£4.75
House Scotch Whiskey	£4.75
House Cognac	£4.75

Selection of other Premium Spirits also available, please ask staff for options and prices

Served neat or with a mixer +£1.50

Double up for £8

Soft Drinks

Mediterranean Tonic water	£2.70
Lime & soda	£2.70
Freshly squeezed juices	£2.70
Bottled water (70cl, still/sparkling)	£3.75
Coca Cola	£2.70
Coke Zero	£2.70
Lemonade	£2.70
Ginger Beer	£2.70
San Pellegrino:	£3.50

Limonata, Aranciata, Aranciata Rosso, Lemon & mint

Ammazzacaffe' (Digestives)

Limoncello	£4.50
Sambuca	£4.50
Amaro Montenegro	£5.00
Amaro Averna	£5.00
Amaro Del Capo	£5.50
Amaro Ramazzotti	£5.00
Fernet Branca	£5.00
Fernet Branca Menta	£5.00
Grappa Barricata	£5.50
Frangelico Hazelnut Liqueur	£5.00
Amaretto	£5.00
Caffe' Sport Borghetti	£5.00
VOV Zabajone Egg Nog	£4.50
Cynar	£5.00

Double up for £8.5

Caffetteria (Hot Drinks)

Espresso	<i>Single</i> £2.20 <i>Double</i> £2.80
Flat White	£2.70
Americano	£2.60
Latte	£3.00
Cappuccino	£2.80
Mocha	£3.90
Hot Chocolate	£3.50
Authentic Italian Alcoholic Coffee	£8.50

Italiano Amaretto liqueur

Ultras Caffe Borghetti liqueur

Bombardino Zabajone egg nog liqueur & Brandy

**All wines served by the glass are also available in 125 ml measures. Please note that alcoholic drinks may contain allergen ingredients: in case of any concern 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.

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Happy Hour
Tuesday to Friday 3pm-6pm

Bottle of house wine **£15**
Two bottles of house beer **£6**
Any cocktail **£5**
*excludes Italian G&T



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I Vini (Wines)

Rossi <i>(red)</i>	Nero D'Avola - Emporio Rosso Glass 175ml £6.50 Glass 250ml £7.95 Bottle £21.00
	Primitivo - Piantaferro Glass 175ml £7.50 Glass 250ml £8.95 Bottle £24.50
	Merlot (Organic, Vegan) - Sottovoce Glass 175ml £8.50 Glass 250ml £9.95 Bottle £28.00
	Nero di Troia - Pignataro Bottle £30.00
	Aglianico del Beneventano - Collezione Tabacco Bottle £35.00
Appassimento - Passo del Sud Bottle £40.00	
Susumaniello - Due Palme Bottle £45.00	
Barbera D'Alba Ruvei - Marchesi di Barolo Bottle £50.00	

Bianchi <i>(white)</i>	Inzolia - Emporio Bianco Glass 175ml £6.50 Glass 250ml £7.95 Bottle £21.00
	Pinot Grigio - Intrigo Glass 175ml £7.50 Glass 250ml £8.95 Bottle £24.50
	Soave Classico - Villa Borghetti Glass 175ml £8.50 Glass 250ml £9.95 Bottle £28.00
	Fiano del Salento - 'Pietrariccia' Surani Bottle £30.00
	Sauvignon Blanc - Mamari Bottle £35.00
Le Sabbie dell'Etna Bianco - Firriato Bottle £40.00	

Rosé	Roccamenna Rosato - Gemini Glass 175ml £6.50 Glass 250ml £7.95 Bottle £21.00
	Pinot grigio Blush - Mater Anna Bottle £25.00

Bollicine <i>Sparkling wines</i>	Prosecco DOC Extra Dry - San Tiziano Glass 125ml £7.50 Bottle £30.00
	Prosecco Rosato Spumante - Anno Domini Bottle £35.00

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- Salute! -

We are proud to let you know all our wines are hand-picked from small, independent Italian wine producers, making them unlikely to be seen elsewhere!

Our signature cocktails are hand-crafted, using the best ingredients, liquors and Italian flavours...

If you'd like a classic instead, feel free to ask!

Cocktails

Le Bollicine - Prosecco Cocktails

All only **£8.00**

Vero Bellini

Peach and Prosecco, the Vero Moderno way

Vimto Royal

A fitting tribute to our building, Vimto's first ever factory: strawberry and blackcurrant with a cheeky alcoholic twist

Lemonissimo

A customer favourite - Limoncello, orange peel and rhubarb with a generous splash of Prosecco

Modern Italian Cocktails

- Our house-crafted signature cocktails

All only **£9.00**

Montenegroni

Orange-infused Gin, bitter-sweet with Amaro Montenegro: our modern twist of the classic Negroni (also available)

Don Vito

Cognac, Branca Menta & bitters: an offer you can't refuse!

A Night in Milan

Gin, citrus, Fernet Branca & ginger: a stylish tippie with a generous splash of Prosecco

Little Italy

Bourbon Whiskey, sweet Vermouth, rhubarb and zesty orange: a punchy little cocktail!

Margarita Siciliana

Tequila, Amaro Averna, Sicilian grapefruit: a beautiful three-pronged tribute to Trinacria

Gli Spritz

All only **£8.50**

Aperol Spritz

The classic Venetian spritz

Milan Bitter

Made with Campari, Milan's bitter twist on the classic spritz

Bolognese

Bittersweet orange peel notes with a floral finish - Classy!

Calabrese

Violet, cardamom and black pepper - Complex & interesting

Italico

"Rosolio di Bergamotto" Italian citrus botanicals - Summery!

Napoletano

Limoncello and a scent of basil - Scented and herby

Segreto

Cinnamon, cloves and a secret Italian ingredient - Aromatic

Sbagliato

Sweet vermouth and Campari - Mistaken!

Italian Gin & Tonics

- We use only premium Italian tonic water made with natural ingredients, charged separately for only £1.50

Berto Quaglia Gin

Mediterranean aromas of rosemary and bay leaves for a mellow finish

Single **£4.50**

Double **£8.00**

Tabar Gin Italiano

Italian gin with strong aromas and a unique blend of nine botanicals

Single **£5.00**

Double **£9.00**

Perfetto Blood Orange

Juicy Sicilian blood orange infused Gin

Single **£5.00**

Double **£9.00**

Perfetto Lemon

Sorrento lemon infused Gin

Single **£5.00**

Double **£9.00**

Perfetto Rosa

Sicilian grapefruit infused pink Gin

Single **£5.00**

Double **£9.00**



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