

# VERO

Moderno

## Set Menu

- £29.95 per person for two courses

- £34.95 per person for three courses

*\*excluding supplements*



**@veromoderno**

[veromoderno.co.uk](http://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 the bill. 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.*

## Starters

### **Crocchette di mare**

*Homemade squid and white fish croquette, served with a smoked paprika, chilli and lime infused mayonnaise*

### **Prosciutto di Parma e mozzarella di Bufala**

*Half buffalo mozzarella, 24 months matured Parma ham, garlic & basil cherry tomatoes. Served with homemade focaccia bread*

### **Melanzane ripiene al sugo (V)**

*Fried, egg-breaded aubergine in tomato sauce filled with melting smoked mozzarella*

### **Bocconcini di cavolfiore (V/VG)**

*Gently fried battered cauliflower nuggets served with homemade Cannellini bean and spinach hummus*

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

### **Paccheri con Pesce Spada, melanzane e basilico croccante**

*Large tube pasta with fresh swordfish in a light aubergine & Italian Pomodorino sauce, with basil scented crumble*

### **Orecchiette con Salsiccia, crema di tartufo e Porcini**

*Small fresh shell pasta with authentic Italian sausage, porcini mushroom & truffle sauce*

### **Rigatoni con coda alla "Vaccinara"**

*Short tube pasta with slow braised oxtail ragu' in tomato sauce (may contain bones)*

### **Spaghetti con con crema di Peperoni, melanzane e mandorle (V/VG)**

*Spaghetti with a lightly spicy mix pepper and tomato sauce with aubergines. Topped with almond flakes*

## or Main Course \*supplement charges apply

### **Pesce Spada alle erbe Mediterranee \*£5.95 supplement**

*Premium, fresh swordfish steak coated in a Mediterranean breadcrumb, served with mix Lollo salad with vinaigrette dressing, cherry tomatoes and Italian garlic, parsley and oregano infused Salmoriglio*

### **Involtino di pollo e pesto di Pistacchio \*£4.95 supplement**

*Prime cut oven baked chicken roulade stuffed with smoked Provola cheese, wrapped in smoked Pancetta. Served with homemade Pistachio nut pesto and complimentary Hasselback potatoes*

## Dolce

### **Cheesecake del mese**

*Homemade cheesecake, please ask for the current flavour*

### **Tiramisu' della casa**

*Our homemade famous tiramisu'*

### **Sbriciolata crema e Nutella**

*Crumbled light puff pastry with crème patisserie and Nutella*

### **Sgroppino alla "Thierry" \*£1.95 supplement**

*Prosecco and Calavdos based Italian lemon sorbet*