

VERO

Moderno

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

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What's on!

Scan here to subscribe to our mailing list
and see our special news and exclusive offers



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 £19.95 - 3 courses and a drink £24.95*

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

Every Thursday from 5pm

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



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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 Rana Pescatrice <i>Monkfish bites in light house beer batter</i>	£6.95
Pizzetta Margherita <i>Tomato and Fiordilatte mozzarella 6" Pizza</i> <i>Add spicy Spianata salami for £1</i>	£5.95
Arancino <i>Fried rice ball filled with beef ragù, peas and melting mozzarella</i>	£4.95
Crocchetta di Prosciutto <i>Bechamel and Parma ham fried croquette</i>	£4.50
Olive all'Ascolana <i>Six fried large green olives, coated in breadcrumbs and stuffed with black peppered beef and pork mince</i>	£4.50
Crocchetta di Polipo <i>Octopus and potato croquette</i>	£4.50
Bruschettine al Pomodoro (V/Vg) <i>Vine ripened cherry tomato and garlic on toasted homemade sourdough bread</i>	£4.25
Friggitelli (V/Vg) <i>Italian Padron peppers with Maldon sea salt served with a Pomodoro sauce</i>	£4.25
Cavolfiore fritto (V/Vg) <i>Fried cauliflower bites with pomegranate molasses</i>	£4.25
Taralli e Olive (V/Vg) <i>Taralli savoury biscuits with marinated mixed olives</i>	£3.95
Mandorle Affumicate (V/Vg) <i>Smoked almonds with Maldon sea salt</i>	£3.95
Patatine Cacio e Pepe (V) <i>Parmesan cheese and black pepper house chunky chips</i>	£3.95

Cocktails

Modern Italians - House crafted signatures

- A Night in Milan** £13
Gin, citrus, Fernet Branca: a stylish tippie with an aromatic ginger finish
- Little Italy** £13
Bourbon whiskey, sweet vermouth, rhubarb and zesty orange: a punchy little cocktail!
- Margarita Siciliana** £12.50
Tequila, Amaro Averna and Sicilian blood orange: a Mexican tribute to our beautiful Trinacria
- Tropical Amaretto Breeze** £12.50
Coconut Rum and nutty Amaretto with juicy pineapple: a tropical escape in every sip
- Vanilla Sling** £12.50
Vanilla vodka meets zesty lemon and crisp apple in a smooth-drinking blend

Negronis - An Italian excellence with loads of twists!

- Vero Moderno Negroni** £14
The beloved classic but with the finest ingredients: Genesis premium Italian gin, Antica Formula and Campari
- Sour Cherry Negroni** £14
Bold Negroni bitterness paired with tart sour cherry for a rich and fruity, ruby-red twist
- Smoky Negroni** £13
A smoky twist of the beloved classic
- Caribbean Negroni** £13
Hawskbill spiced rum, Campari and Cinzano red vermouth: only for true pirates!
- Montenegroni** £13
Orange-infused gin, Cinzano red vermouth, Amaro Montenegro: a zesty twist on the classic with no Campari

Spritzes - Unique Italian liqueurs meets Prosecco

- Aperol Spritz** £12.50
The classic Venetian spritz
- Campari Spritz** £12.50
Milan's bittersweet twist of the classic spritz
- Napoletano** £12.50
Limoncello and a hint of basil: scented and crisp!
- Sbagliato** £12.50
It translates "mistaken" ... Think of a Negroni, but with loads of bubbles instead of gin
- Summer Spritz** £12.50
A summery blend of fresh peach and strawberries: fruity and refreshing!

Cocktails

La Bollicine - Prosecco based, fruity cocktails

Bramble Fizz	£12
<i>Gin, French black raspberry and a gentle touch of black pepper shaken with Prosecco</i>	
Classic Bellini	£12
<i>An everlasting Italian classic with your choice of peach or strawberry</i>	
Vimto Royal	£12
<i>A fitting tribute to our building, Vimto's first ever factory: Strawberry and blackcurrant with a cheeky alcoholic twist</i>	
Lemonissimo	£12
<i>A zesty house signature: Limoncello, Aperol and Italian grapefruit with a generous splash of Prosecco</i>	

The Sweet Finish - Dessert inspired cocktails

Salted Caramel Espresso Martini	£14
<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>	
Chocolate Orange Old Fashioned	£14
<i>American Bourbon Whiskey, dark chocolate and Jaffa orange liqueur bonded together by natural honey. A rich, complex but delicate after-dinner drink</i>	
Drinkamisù	£13
<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>	
Limoncello Cheesecake	£12
<i>Think of a rich Limoncello cheesecake reimagined as a cocktail: a smooth, modern take on a southern Italian favourite</i>	
Italian Cream Soda	£12
<i>A lush blend of ripe raspberries and bubbly soda topped with whipped cream. Sweet, light and incredibly smooth</i>	

Italian Gin & Tonics

We use only premium Mediterranean tonic water made with natural ingredients, charged separately for only £2.50

	25ml	50ml
Genesi Gin	£6.50	£13
<i>Full bodied, copper distilled in small batches with 14 different botanicals from Sardegna</i>		
Malfy Arancia Rossa	£6.50	£13
<i>Juicy Sicilian blood orange infused gin</i>		
Malfy Rosa	£6.50	£13
<i>Italian grapefruit infused pink gin</i>		
Luxardo Marasca	£6.50	£13
<i>Marasca sour cherry infused Italian gin</i>		

Carta dei Vini (Wine list)

Ask us for information about production, characteristics & tasting notes!

Cantina Privata (Our Private Cellar)

Vini Rossi - *The finest Italian red wines* Bottle

Lupicaia - Castello del Terriccio - Toscana	£200
Tignanello - Marchesi Antinori - Toscana	£275
Ornellaia - Bolgheri - Toscana	£375
Sassicaia - Tenuta San Guido - Toscana	£475

Champagne Bottle

Dom Perignon - Moët Chandon - France	£250
Dom Perignon Rosé - Moët Chandon - France	£350
Cristal - Louis Roederer - France	£375

Rossi (Red) Bottle

Sangiovese - Luigi Leonardo	
<i>Glass 175ml £9.95 Glass 250ml £10.95</i>	£30
Primitivo - Piantaferro	
<i>Glass 175ml £10.95 Glass 250ml £11.95</i>	£33
Merlot (Organic) - Sottovoce	
<i>Glass 175ml £11.95 Glass 250ml £12.95</i>	£35
Appassimento - Passo Del Sud	£38
Aglianico - Collezione Tombacco	£42
Nero Troia - Pinataro	£45
Chianti Classico Riserva - Rocca delle Macie	£55
Barolo - Tenute Neirano	£65
Amarone della Valpolicella - Domini Veneti	£75

Bianchi (White) Bottle

Chardonnay - Luigi Leonardo	
<i>Glass 175ml £9.95 Glass 250ml £10.95</i>	£30
Pinot Grigio - Intrigo	
<i>Glass 175ml £10.95 Glass 250ml £11.95</i>	£33
Sauvignon (Organic) - Sottovoce	
<i>Glass 175ml £11.95 Glass 250ml £12.95</i>	£35
Falanghina - Favugne	£37
Fiano del Salento - Surani	£40
Vermentino - Akenta Cuveè	£45
Gavi di Gavi - Bricco dei Guazzi	£50

Rosé Bottle

Rosato - Luigi Leonardo	
<i>Glass 175ml £9.95 Glass 250ml £10.95</i>	£30
Pinot Grigio Blush - Le Poesie	£35

Bollicine (Sparkling wine) Bottle

Prosecco DOC Extra Dry - Ca' del Doge	
<i>Glass 125ml £8.50</i>	£32
Prosecco Rosé - Le Contesse	£35

Le Birre (Beers)

Draught

Manabrea Bionda (Lager) *Half* **£3.90** *Pint* **£7.80**

Bottles

Menabrea Bionda	£5
Peroni Red	£5.20
Menabrea Amber	£5.50
Peroni Nastro Azzurro	£5.70
Peroni Nastro Azzurro Gluten Free	£5.90
Ichnusa	£5.90
Old Mout Cider <i>Berries & Cherries</i>	£7.50

Soft Drinks

Bottled Water <i>(75cl, Still/Sparkling)</i>	£4.95
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	£3.95
Coca Cola	£3.95
Coca Cola Zero	£3.95
Lime & Soda	£3.95
Fever Tree Premium Lemonade	£3.95
Fever Treet Premium Ginger Beer	£3.95

Non-alcoholic drinks

Lyres London Gin Zero <i>(add mixer +£2.50)</i>	<i>25ml</i>	<i>50ml</i>
<i>Firm flavours of juniper and citrus scents for a non-alcoholic, complex gin</i>	£4	£8
Menabrea 0%		£4.75
Italian Spritz Zero		£8
Amaretto Sour Zero		£8
Mocktail - <i>Berries or tropical based</i>		£9

Spirits (add mixer +£1.95)	25ml	50ml
<i>Scotch Whisky</i>		
Johnny Walker Black Label	£5.50	£11
Glenmorangie 12yo Nectar D'or	£8.50	£17
Johnny Walker Gold Label	£9.50	£19
Lagavullin 16yo	£11.50	£23
Johnny Walker Blue Label	£20	£40
<i>Bourbon, Irish, American and Japanese Whiskey</i>		
Jack Daniels N7	£5.50	£11
Jamesons	£5.50	£11
Makers Mark	£6.50	£13
Makers Mint Julep	£6.50	£13
Woodford Reserve	£7	£14
Jack Daniels Single Barrel	£8.50	£17
Nikka from the Barrel	£10	£20
Nikka Pure Malt	£10.50	£21
Suntory Yamazaki 12yo	£13.50	£27
<i>Cognac and Calvados</i>		
Martel VS Cognac	£5.50	£11
Le Comte Calvados	£5.50	£11
Hennessy VSOP	£8	£16
Richard Hennessy XO	£20	£40
<i>Rum</i>		
Havana 3yo	£5.50	£11
Havana 7yo	£6	£12
Sailor Jerry	£6	£12
Hawksbill Spiced Rum	£6.50	£13
Havana Seleccion de Maestros	£7.50	£15
<i>Tequila</i>		
Olmecca Blanco	£5.50	£11
Olmecca Reposado	£6	£12
Olmecca Alto	£6.50	£13
Tapatio Anejo	£7.50	£15
<i>Vodka</i>		
Absolut Vodka	£5.50	£11
Absolut Vanilla Vodka	£5.50	£11
Zubrowka	£6	£12
Belvedere	£6.50	£13
Grey Goose	£7	£14
<i>Other</i>		
Baileys	£5	£10
Mozart Chocolate (dark or milk)	£5	£10
Cointreau	£5	£10
Southern Comfort	£5.50	£11
Malibu	£5.50	£11
Campari	£5.50	£11
Passoa	£5.50	£11
Grand Marnier	£6	£12

Caffetteria (*Hot Drinks*)

Espresso	<i>Single</i> £3.75 <i>Double</i> £4.75
Macchiato	<i>Single</i> £3.95 <i>Double</i> £4.95
Americano	£4.25
Cappuccino	£4.50
Flat White	£4.75
Latte	£4.95
Hot Chocolate	£4.95
Mocha	£5.50
Authentic Italian Alcoholic Coffee	£10
Italiano <i>Amaretto Liqueur</i>	
Ultras <i>Caffe Borghetti Liqueur</i>	
Bombardino <i>Zabajone Egg Nog Liqueur & Brandy</i>	

Ammazzacaffè (*Digestives*)

	25ml	50ml
Limoncello	£5	£10
Sambuca	£5	£10
Jagermeister	£5	£10
Cynar	£5	£10
Baileys	£5	£10
Mozart Chocolate (dark or milk)	£5	£10
Cointreau	£5	£10
Amaretto	£5.50	£11
Caffè Sport Borghetti	£5.50	£11
Frangelico Hazelnut Liqueur	£5.50	£11
Amaro Montenegro	£6	£12
Amaro Averna	£6	£12
Fernet Branca	£6	£12
Fernet Branca Menta	£6	£12
Grand Marnier	£6	£12
Grappa Barricata	£6	£12
Amaro Del Capo	£6	£12

** 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.