

VERO

Moderno

Christmas Set Menu

- £28.95 per person for two courses
 - £33.95 per person for three courses
- *excluding supplements*



@veromoderno

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

Pesce in pastella con chutney di pomodoro e uvetta

Gently fried fresh sea bass in a light batter with sweet & sour cherry tomato and raisins

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 fritto (V/VG)

Gently fried battered cauliflower nuggets served with a spicy Puttanesca dip

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 zafferano, broccoli piccanti e pangrattato (V/VG)

Spaghetti in a lightly spiced broccoli and saffron veloute' topped with paprika and parsley-infused breadcrumbs

or Main Course £4.95 supplement charge applies

Involtini di Spigola e Porcini in crosta di zucchine

Oven baked fresh sea bass and courgette roulade stuffed with Porcini mushrooms, served on a potato and saffron veloute' with complimentary Italian aubergine Babaganoush

Involtino di pollo con pancetta, provola e crema di lenticchie

Prime cut oven baked chicken roulade stuffed with smoked cheese and lentil sauce, wrapped in smoked Pancetta. Served with roast potatoes and chilli & garlic broccoli

Dolce

Cheesecake di Alam

Homemade poached pear, cinnamon and dark chocolate cheesecake

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 surcharge)

Prosecco and Calavdos based Italian lemon sorbet

Vegan dessert available with pre-order

