

Gli Antipasti (Starters)

Prosciutto di Parma 24 mesi e mozzarella di bufala con focaccia £ 8.95
Parma ham, matured for 24 months, buffalo mozzarella, served with Italian focaccia

Baccala' alla Romana £ 8.95
Gently fried, air dried cod served with sweet and sour cherry tomato and raisins

Gamberoni al cartoccio £ 9.50
King prawns, white wine sauce, chilli, garlic, cooked and served in foil

Melanzane ripiene al sugo (V) £ 8.25
Fried aubergines coated with tomato sauce and filled with melting smoked mozzarella

Carpaccio di manzo alle erbe con Citronette di agrumi £ 8.95
Finely sliced beef Carpaccio served with a zesty “Citronette” dressing

Tris di calzoncini fritti £ 8.75
Fried mini calzone: smoked Provola cheese and tomato sauce, ham and mushrooms, buffalo mozarella and anchovies

Couscous di mare £ 9.50
Fresh Palourde clams, mussels and fried baby squid with Mediteranean Couscous salad

Da Dividere (To share between 2 people)

Focaccia Italiana Moderna (V) £ 13.95
Focaccia bread served with an aubergine and garlic paté and courgettes marinated in vinegar

Tagliere misto £ 19.95
A selection of cured meats & buffalo mozzarella, served with complimentary fresh home made bread basket

Tris di bruschette £ 15.95
Bruschettas: buffalo mozzarella and anchovy, Porcini mushrooms and Italian black truffle tapenade, tomato and red onions

Le Paste (Pasta)

Rigatoni alla carbonara di mare £ 13.95
Short tube pasta with seared tuna in a yolky carbonara sauce

Spaghetti alla crema di cavolfiore e paprika affumicata (V) £ 11.95
Spaghetti wth chilli, garlic, black olives and capers in cauliflower sauce topped with smoked paprika breadcrumb

Gnocchi della casa con vongole veraci e funghi Porcini £ 16.95
Homemade potato gnocchi with fresh Palourde clams, Italian Datterino tomato and Porcini Mushrooms

Scialatielli con gamberi in crema di Topinambur e nocciole £ 15.95
Fresh homemade thick pasta with king prawns in a Jerusalem artichoke sauce topped with toasted hazelnut and sesame seeds

Pappardelle al ragu' bianco di agnello e crema ai funghi £ 14.95
Fresh egg pasta with slow cooked lamb “white” ragu’ and mushrooms

Ravioli del giorno £ 14.95
Fresh home made ravioli. Please ask for today’s selection

Paccheri ai funghi Porcini in vellutata di basilico (V) £ 12.95
Short tube pasta with Porcini mushrooms in a light basil velouté

Orecchiette con salsiccia italiana in crema di melanzane £ 14.95
Fresh shell pasta with authentic Italian sausage in a light aubergine sauce with Italian Datterino tomato

Tonnarelli del Pescatore £ 15.95
Fresh egg pasta with mussels meatballs, cod, baby squid and Italian Datterino tomato

Risotto con crema di zucchine e mortadella croccante £ 13.95
Risotto with creamed courgette and crispy crumbled Mortadella ham
*(Please allow 20 minutes cooking time)

I Secondi (Main courses)

Millefoglie di orata di mare e patate al timo limonato £ 17.95
Wild sea bream, potatoes and lemon thyme “Millefeuille”

Involtino di pollo ai cereali in salsa Greca £ 14.95
Prime cut, oven baked chicken roulade, coated in cereals and filled with spicy cheese, served with refreshing yogurt, garlic, cucumber, mint and complimentary roast potatoes

Hamburger all’italiana con patatine fritte £ 13.95
Italian Style 7oz beef burger served with home made bread, rocket salad, tomatoes, smoked Provola cheese and caramelised red onions

+ Add your crispy pancetta for... £ 2.25

Salsiccia Italiana e Julienne di verdure crude £ 15.95
Roasted authentic Italian sausage served with a raw “Julienne” vegetables salad

Tagliata di manzo con rucola, balsamico, pomodorino e Grana £ 19.95
12 oz “butcher’s cut” Denver steak, served with rocket, cherry tomatoes and parmesan shavings and rosemary vinegar reduction - recommended Medium-Rare

Bistecca di Tonno in crosta di sesamo £ 21.95
10oz Prime fresh Tuna steak in sesame seeds served on and orange and fennel salad (*served Rare)

Contorni (Side orders)

Patatine fritte Chunky Chips £ 3.25

Mix di verdure alla griglia £ 3.75
Grilled mixed vegetables

Pomodoro e cipolla rossa £ 2.95
Tomato & red onion salad

Insalata Mista Mixed salad £ 2.95

Insalata Rucola, pomodorino, grana £ 3.75
Rocket, cherry tomato & parmesan salad

Patate al forno Roast Potatoes £ 2.95

Le Pizze (Pizza)

All our pizzas here at ‘Vero Moderno’ are made with the freshest ingredients and authentic, slow maturing dough rising recipe, which it takes up to 48 hours to complete, for a remarkably digestible pizza.

Marinara £ 8.50
Tomato sauce, home made garlic infused extra virgin olive oil, oregano, anchovies, parsley pesto

Margherita (V) £ 9.50
Tomato sauce and mozzarella

Bufalina (V) £ 10.50
Tomato sauce, buffalo mozzarella, fresh basil, parmesan cheese, ‘Pachino’ cherry tomatoes

Capricciosa £ 11.50
Tomato sauce, mozzarella, ham, black olives, artichokes, mushrooms

Campagnola £ 11.50
Tomato, mozzarella, aubergine and garlic pureé, buffalo mozzarella and smoked Speck ham

Diavola £ 11.50
Tomato sauce, mozzarella, spicy salame piccante and ‘Nduja paste

Rustica £ 12.50
Tomato sauce, mozzarella, rocket, cherry tomatoes, Parma ham and parmesan shavings

Funghi e Salsiccia £ 11.50
Tomato sauce, mozzarella, mushrooms and Italian sausage

Patatosa £ 11.50
Mozzarella, potatoes, Italian sausage, smoked provola cheese, black pepper and rosemary

Ortolana (V) £ 10.00
Mozzarella, courgettes, aubergine, red peppers

Golosona £ 11.50
Mozzarella, couregettes paté, cooked ham, smoked mozzarella and crumbled walnuts

Calzone ripieno £ 13.00
Folded pizza filled with mozzarella, ham and mushrooms, coated with tomato sauce

Pizza Porcina £ 11.50
Mozzarella, fresh Ricotta cheese, cherry tomatoes, “Mortadella” ham, Porcini mushrooms and drizzled basil veloute

Pizza “Vero” Moderno £ 14.00
Tomato sauce, mozzarella and a whole buffalo mozzarella wrapped in Parma ham

Dolci (*Desserts*)

Sbriciolata crema e Nutella **£ 4.50**

Crumbled light puff pastry with Crème Patisserie and Nutella

Tiramisu' alle Fragole **£ 4.50**

Homemade Strawberry Tiramisu'

**Pannacotta alle amarene e
nocciole tostate** **£ 4.50**

*Home made pannacotta with italian wild
sour cherry and toasted hazelnut*

Sgroppino al limone **£ 5.25**

Italian lemon sorbet, Prosecco and Limoncello based

Tartufo nero gelato **£ 5.00**

Milk chocolate and hazelnut truffle gelato

Tartufo bianco gelato **£ 5.00**

White chocolate truffle gelato

Tartufo bianco gelato "Affogato" **£ 8.00**

*White chocolate truffle gelato soaked in double
espresso with Frangelico Italian liqueur*

Tris di cannolini **£ 4.95**

*Individual pastry shells filled with Creme Patisserie,
Chocolate, sweet ricotta and pistachio nuts*

Ammazzacaffe' (*Digestives*)

Digest your meal the authentic Italian way...

Limoncello **£ 4.00**

Sambuca **£ 4.00**

Amaro Montenegro **£ 4.50**

Amaro Averna **£ 4.50**

Amaro Del Capo **£ 5.00**

Fernet Branca **£ 4.50**

Fernet Branca Menta **£ 4.50**

Grappa Barricata **£ 5.00**

Frangelico **£ 4.50**

Amaretto **£ 4.50**

Caffe' Sport Borghetti **£ 4.50**

VOV Zabajone Egg Nog **£ 4.00**

Caffetteria (*Hot Drinks*)

Espresso *Single* **£ 1.80** *Double* **£ 2.40**

Flat White **£ 2.40**

Americano **£ 2.20**

Latte **£ 2.50**

Cappuccino **£ 2.50**

Mocha **£ 3.50**

Hot Chocolate **£ 3.00**

Authentic Italian Alcoholic Coffee **£ 7.50**

Italiano – Amaretto liqueur

Ultras – Caffe Borghetti liqueur

Bombardino – Zabajone egg nog liqueur & Brandy

Beers

<i>Bottles</i>		
Moretti		£ 4.00
Peroni Red		£ 4.20
Peroni Nastro Azzurro		£ 4.50
Menabrea		£ 4.75
Ichnusa		£ 4.50
Poretto 6 Rossa		£ 5.50
Old Mout Cider		£ 5.00
(Selection of flavours available)		

<i>On draught:</i>		
Moretti	½ Pint	£ 2.95
Maltsmiths IPA	½ Pint	£ 3.20
	1 Pint	£ 5.20

<i>Italian Craft Artisan Beers</i>	
Birra Roma Bionda	(Blonde Lager) £ 6.50
Dammen IPA	(Indian Pale Ale) £ 6.50
NaBio	(Organic Lager) £ 6.50
La Zia Ale	(Artichoke and Rosemary Ale) £ 7.00

House Spirits

Finlandia Vodka	£ 4.20
Havana 3 y.o. Rum	£ 4.20
Beefeater Gin	£ 4.20
Early Times Bourbon Whiskey	£ 4.20
Tequila Rancho Vejo	£ 4.50
J.Walker Black L. Scotch Whisky	£ 4.50
Martel V.S. Cognac	£ 4.50

Served neat or with a mixer for only £1
Double up for £ 8

Soft Drinks

Coca Cola	£ 2.40
Diet Coke	£ 2.40
Lemonade	£ 2.40
Ginger Beer	£ 2.40

San Pellegrino:	
Italian Tonic Water	£ 3.50
Chinotto	£ 3.50
Limonata	£ 3.50
Aranciata	£ 3.50
Aranciata Rossa	£ 3.50
Lemon & Mint	£ 3.50

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Ultras – Caffe Borghetti liqueur	
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*All wines served by the glass are also available in 125 ml measures.
Please note that alcoholic drinks may contain allergens 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 includeVAT, charged at current rate.

Happy Hour Offer

HOUSE BTL WINE£12
2 BTLS Moretti £6.00
HOUSE COCKTAILS £5.00



I Vini (Wines)

Rossi	Sangiovese - Poggio del Guelfo		
	Glass 175ml	£ 5.50	Glass 250ml £ 6.95 Bottle £ 18.50
	Nero D’Avola - Marchese Della Torre		
	Glass 175ml	£ 6.50	Glass 250ml £ 7.95 Bottle £ 22.00
	Merlot - Marchese Della Torre		
	Glass 175ml	£ 7.50	Glass 250ml £ 8.95 Bottle £ 25.00
	Petit Verdot - Antico Ceppo		Bottle £ 30.00
	Syrah - Antico Ceppo		Bottle £ 35.00
	Primitivo Negroamaro - Amate’ di Guarini		
			Bottle £ 45.00
	Pinot Nero - Bricco del Falco Monferrato		
			Bottle £ 55.00
	Barbera d’Asti - Isolabella della Croce		
			Bottle £ 65.00

Bianchi	Falanghina - Iovine		
	Glass 175ml	£ 5.50	Glass 250ml £ 6.95 Bottle £ 18.50
	Pinot Grigio - Campagnola		
	Glass 175ml	£ 6.50	Glass 250ml £ 7.95 Bottle £ 22.00
	Soave Classico - Campagnola		
	Glass 175ml	£ 7.50	Glass 250ml £ 8.95 Bottle £ 25.00
	Pecorino Castel Del Sole - Falerio		Bottle £ 30.00
	Sauvignon - Villadoro		Bottle £ 35.00
	Riesling - Tenuta Guarini		Bottle £ 40.00
	Bricco Al Pascolo - Giacomo Vico		Bottle £ 55.00

Rose’	Pinot Grigio Blush - Poggio Del Guelfo		
	Glass 175ml	£ 5.50	Glass 250ml £ 6.95 Bottle £ 18.50
	Pinot Nero Rose’ - Ca’ Montebello		
			Bottle £ 28.00

Bollicine (Bubbles)	Prosecco - Santa Dorotea		
	Glass 125ml	£ 7.00	Bottle £ 28.00
	Prosecco - Berlucchi 61 Cuvee’ – Franciacorta DOCG		
			Bottle £ 55.00

At “Vero Moderno” we want to deliver a unique experience. Our wines are carefully hand-picked from small and independent Italian winemakers, making them unlikely to be seen everywhere else. Also, we developed this signature menu, using only the freshest ingredients and locking our “secret” cocktail recipes under key. If you’d rather have a cocktail that is not on this list, just let us know... Salute!

Cocktails

Modern Italians

All only £8.00

A Night in Milan
Gin, citrus, Fernet Branca, Ginger

Margarita Siciliana
Tequila, Amaro Averna, Pink Grapefruit

Cesar’s Julep
Bourbons Whiskey, Branca Menta, Bitters

Little Italy
Bourbon Whiskey, Vermouth, Rhubarb and zesty Orange

Bloody “Italian”
Our modern fiery twist on a classic

Montenegroni
Orange infused Gin, Bittersweet, Amaro Montenegro

Il bacio di Tano
Campari, Citrus, Pimm’s

Suburra
Amaro del Capo, Pineapple and other Italian stuff

Don Vito
Peach, Cognac, Mint and Bitters

Fruity

All only £7.00

Calippo
Apple Vodka, Raspberry, Lemon, Passion Fruit

Tropicana
Rum, Citrus, Mango Pineapple

Berri...ssimo!!!
Gin, Summer Berries, Apple

Fruttolo
Amaretto, Cherry, Melon and Cranberry

Propaganda
Lemon Vodka, Peach, Passion Fruit

Ora d’aria
Gin, Aperol, Pink Grapefruit, Bitter Orange

Bollicine (Bubble Cocktails)

All only £7.50

“Vero” Bellini
We will take you right back to Venice where this delicious drink was created: peach and Prosecco, simply beautiful.

Aperol Spritz
Relax and enjoy the authentic Italian way: Aperol, Prosecco and soda. A modern classic!

Lemonissimo
A well rounded drink with orange bitter, rhubarb and lemon finished with Prosecco.

Vimto Royal
Tribute to our building, the oldest Vimto factory: sweet blackcurrant, grapes and raspberry in its cheeky alcoholic version.

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