

Verona

Kitchen & Bar

Eat, Drink & Relax

NIBBLES

Our Neapolitan Sour Pizza Dough is freshly made and Stone Baked in our Authentic Italian Wood Burning Pizza Oven.

Freshly made Gluten-free bases available...£1.00 Vegan Cheese available... £1.20

NEW - Pizza Fritta (G, D) (V) £5.00
Fried Dough Balls topped with DOP San Marzano Tomato, Torn Burrata, Basil and a drizzle of Extra Virgin Olive Oil.

Hummus (SY, SE, G) (V, VG) £6.00
Served with Crispy Flatbread and Pumpkin Seeds.

Cestino del Pane (G, D) (V) (VG without the butter) £5.95
Basket of mixed Italian Bread with Olive Oil, Aged Balsamic Vinegar and Flavoured Butter.

Olives (SU) (V, VG) £5.50
Marinated Olives - some of these may contain stones.

ANTIPASTI ~ STARTERS

Bruschetta (G) (VG) £6.00
Heritage Cherry Tomatoes, Basil and Garlic finished with Extra Virgin Olive Oil.

Insalata Caprese Burrata (D)(SU) £9.50
Fresh Creamy Burrata with sliced Plum Vine Tomato, Basil Leaves and VK Balsamic Syrup.

Crostini di Funghi e Balsamico (G) (D) £7.00
Sautéed Mushrooms, Pancetta and Garlic Sauce Served on Toasted Bread.
(Can be served without Pancetta).

Polpette (D) (G) (SU) £9.00
Hand-rolled Meatballs made with delicious Herbs and Spices and cooked in a simple Rich Tomato Sauce, topped with Parmesan and Basil Gratin served with some Fresh Crusty Bread to mop up the best bits!

Gamberoni all' Aglio Piccanti (CR) (G) (D) (SU) £9.50
Headless King Prawns with Garlic and Chilli Butter Lemon Sauce served with a side of Grilled Bread.

Patè di Fegatini di Pollo Toscana Pâté (G) (D) (SU) £8.00
Chicken Liver Pâté made @ VK with Caramelised Red Onion Chutney and served with Homemade toasted Brioche Bread.

Calamari Fritti (G)(M) £9.00
Lightly Dusted Salt and Pepper fried Baby Squid served with a Smoked Chipotle Aioli Dip.

Antipasto Misto Della Casa (D) (G) £10.95
Serving portion recommended for one person
Cured Meats with grilled Vegetables and Burrata, Grissini Bread Sticks.

Pumpkin and Sage Tortellini with Roasted Chestnuts (G) (SE) (VG) £10.00
Butternut Puree and a Sage Sauce, topped with Pumpkin Seeds.
Add Vegan Mozzarella for £1.20

Sautè Di Cozze (M) (G) Starter £7.95 / Main 14.95
Steamed Scottish Mussels with a Tomato Chilli Garlic Broth, served with Crusty Bread.

ROTILINI

Pizza Bites stuffed with Fior Di Latte Mozzarella and DOP San Marzano Tomato

N'duja, Basil Oil and Cool Mayo Dip (D) (G) £9.00

Prosciutto Ham, Caramelised Red Onion with Garlic Mayo Dip (D) (G) £9.00

Vegan Mozzarella, Grilled Artichokes and Pine Nuts with Vegan Mayo Dip (G) (TN) (VG) £9.00

CICCHETTI~ SHARING PLATTERS

Sometimes called "cicheti" in Venetian language, are small snacks or side dishes, typically served in traditional "bàcari" (cichetti bars or osterie) in Venice, Italy.

Cicchetti Sharing Box... (G, D, TN, SA)

Breaded Mozzarella, Garlic Mushrooms, Burrata Cheese with Spicy Veg N'Duja, Heritage Cherry Tomatoes Bruschetta, Meatballs in a Ragu Sauce, Parma Ham, Napoli Salami, Calamari, Hummus with Roasted Pumpkin Seeds, Mixed Olives, Grilled Artichokes' and Ciabatta Bread. **- For 2: £15.00 and For 4: £26.00**

Vegana Sharing Box... (TN, SA, G) (VG)

Grilled Artichokes and Roasted slightly Spicy Sweet Pepper, Sun-Dried Tomato Pesto Dip, Heritage Cherry Tomatoes Bruschetta, Mixed Olives, Tofu Feta Cheese, Vegan Spicy N'Duja, Garlic Mushroom, Hummus with Roasted Pumpkin Seeds and Garlic Ciabatta Bread. **- For 2: £17.00 and For 4: £30.00**

C=Crustaceans, E=Eggs, F=Fish, P=Peanuts, SY=Soybeans, D=Dairy, TN=Nuts, CE=Celery, MU=Mustard, SA=Sesame Seeds, SU=Sulphur Dioxide and Sulphites, M=Molluscs, G=Gluten, V=Vegetarian, VG=Vegan

PASTA FATTA SU CASA

Our pasta is made fresh in-house daily using our very own Bottene Pasta Machine imported all the way from the outskirts of Venice to bring you a real taste of Italian cuisine.


Our pasta is made using the finest blend of ingredients to ensure we give you the best pasta experience like no other! At the moment this does not include our Gluten free range FRESH vs DRIED, THERE IS NO COMPARISON.

Orecchiette N'Duja Piccante Con Melanzane (D) (G) £13.95

Ear shaped Pasta with Spicy N'Duja, roasted diced Aubergine in a light Tomato Ragù Sauce topped with torn creamy Burrata and Basil.

Bucatini Polpettine Di Manzo (D) (G) £12.95

Bucatina, also known as perciatelli, are a thick spaghetti-like pasta with a hole running through the centre, served on hand-rolled Meatballs made with delicious Herbs and Spices with Red Onions, touch of Chilli in a Red Wine Jus and Basil Tomato Ragù Sauce.

 Recommended with Inkosi Shiraz

Tagliatelle Carbonara (D) (G) £12.95

Crispy Pancetta and Egg Yolk in a Black Pepper Creamy Parmesan Sauce.

Add Chargrilled Chicken for £2.00.

Mac e Formaggio al Forno Vegana (G)(TN) (VG) £13.95

Tender Stem Broccoli, Mac and Cheese Vegan Pasta Bake with Cashew Crust.


Ancient Lasagne Casserole (G) (D) (SU) £13.00

Originally, in Italy, the word "Lasagne" did not refer to a food but to the pot in which the food was cooked. Strips of pasta used to be a requirement for making the dish.

Our take on this classic is made with our 2-hour slow-cooked Ragù served with Penne Pasta, topped with Mozzarella and finished in the Pizza Oven for a final kiss of flavour.


Spaghetti Pasta Rosse e Gamberoni (G) (CR) (D) £14.00

VK Chilli Pasta with Atlantic King Prawns, Courgettes, Cherry Tomatoes, Garlic and Chilli Lemon Butter Sauce. Add chorizo £1.50.

 Recommended with Amatore Bianco


Bucatini Ragù Di Verona (Bolognese) (G) (C) £12.95

Bucatini, also known as perciatelli, are a thick spaghetti-like pasta with a hole running through the centre, served with our classic slow roasted Beef Ragù Sauce and torn Basil

 Recommended with our Classic Chianti

Fresh Tagliatelle Carne (G) (SU) £15.00


Pan-fried Strips of Beef, Wild Mushrooms, Sundried Tomato, Shallots, Chilli and Garlic in a Red Wine Sauce.

 Recommended with Malbec

Pumpkin and Sage Tortellini with Roasted Chestnuts (G) (TN) (SU) (VG) £12.95

Butternut Puree and a Sage Sauce, topped with Pumpkin Seeds.

Add Vegan Mozzarella for £1.20.

 Recommended with Fiore Sangiovese (Vegan wine)

V.K Pesto de Casa (G) (TN) (D) £12.95

Fusilli in a our signature VK Basil Pesto with Pine Nuts, Sundried Tomato and finished with aged Pecorino Cheese. Add Chargrilled Chicken for £2.00.

Aragosta Fra Diavolo Siciliana (G) (CR) (D) £16.00

Spaghetti gently tossed with Lobster pieces, cooked in a Sicilian Spicy DOP San Marzano Tomato Cream Sauce, Shallots and Peas with a drizzle of Garlic and Chilli Olive Oil, finished with a luxurious Lobster glaze.

TRIO PASTA £14.95

Three of our Head Chef's Favourite Pasta Dishes - recommended for 1 person

Orecchiette N'Duja - Ear shaped Pasta with roast diced Aubergine, N'Duja in a light tomato ragù sauce with a Torn Creamy Burrata and Basil (G) (D)

Fusilli Pesto de Casa - Basil Pesto with Pine Nuts, Sundried Tomato and finished with aged Pecorino cheese (G) (TN) (D)

Tagliatelle Carbonara - Crispy Pancetta and Egg Yolk in a Black Pepper Creamy Parmesan Sauce (D, G)


Risotto Del Bosco (D) (SU) (V) £12.95

Wild Mushroom Risotto topped with Mushroom Crisps and Parmesan dust.

Add Chicken or Pancetta...£1.50, both £2.

Risotto Aragosta (D) (SU) (CR) £24.95


Half of a fresh Lobster served with Garden Peas, Onion and Garlic with a touch of Tomato Sauce - Served in the shell.

 Recommended with Gavi di Gavi Wine

SUNDAY ROAST


Sirloin of Beef (SU) (G) (D) £16.00

Served pink with Roasties, Yorkshire Pudding, Chantenay Carrots and Parsnips, Cauliflower 'Carbonara' with Cheese and Pancetta, Spring Greens and Red Wine Jus.

 Recommended with our Classic Chianti

Our Signature Dish - Porchetta Pork Belly & Crackling (SU) (G) (D) £15.95

Served with Roasties, Yorkshire Pudding, Chantenay Carrots and Parsnips, Cauliflower 'Carbonara' with Cheese and Pancetta, Spring Greens and Red Wine Jus.

 Recommended with Amatore Rosso

WOOD FIRED GARLIC PIZZA BREAD

Hand-rolled and stretched to perfection

Semplice (G) (VG) £5.95

Fresh Rosemary and Chilli (G) (VG) £6.00

Tomato and Basil (G) (VG) £6.50


Fior Di Latte Mozzarella (D) (G) (V) £6.95

VK Special (½ Tomato and ½ Cheese) (D) (G) (V) £7.00

OUR SIGNATURE DISHES

Fusilli Con Pollo (G) (TN) (D) £13.95

Chargrilled Chicken, Button Mushroom, Florets of Broccoli, Carrots, Sugar Snaps, Courgettes strips, roasted Pine Nuts with a hint of Chilli and Garlic and finished in a Creamy Parmesan Cheese Sauce.

 *Recommended with La Colombe Chardonnay*

Fusilli Primavera (G) (TN) (D) £13.00

Chargrilled Chicken, Florets of Broccoli, Carrots, Sugar Snaps, Courgettes tossed in a Chilli and Garlic Olive Oil, finished toasted Pine Nuts, Mozzarella Cheese and Parmesan Shavings.

 *Recommended with Luna Azul Sauvignon*

Arrabbiata (G) (VG)£12.00

Spicy Roasted Pepper, Banana Shallots, Chilli, Garlic in a Basil Tomato Ragu Sauce. Add Chargrilled Chicken or N'Duja Sausage... **£2.50, both...£3.00**

V.K Vegan Burger (G) (TN) (VG) £12.95

Polenta with Spicy Cumin, Chilli and Coriander.
Served with Fries and a Plant-Based Salsa Dip.

Don Corleone Burger (D)(G)(C) £13.95

Our signature Beef Marrow Burger stacked with Crispy Bacon and Cheese.
All served in a Brioche Bun finished with a side of skinny Fries and VK Crispy Onion Rings served with Mayonnaise and BBQ dips on the side.

INSALATE

Insalata Di Pomodoro (VG) Small...£4.95 Large... £8.50

Tomato, Red Onion, Basil and drizzled with VK Balsamic Glaze.

Insalata Di Rucola (V) Small...£5.00 Large... £8.50

Rocket, Parmesan and Sundried Tomato Salad.

Insalata Della Casa (VG) £5.95

House Salad with Olives, Mixed Peppers and Cos Lettuce.

Insalata Caesar Originale (F) (MU) (D) £10.00

The original Caesar Salad with Cos Lettuce, crushed Anchovies, Mustard, Lemon Juice, Croutons and Parmesan shavings. **Add Chicken & Bacon£3.95**

PIZZAS

Our Neapolitan Pizza Dough is freshly made daily using the best ingredients and stone baked in our 'Wood Fire' Valoriani Pizza Oven that is imported all the way from Roggello, Tuscany, where generations of workmanship has gone into crafting and creating what is often regarded as the ultimate wood-fired oven.

Margherita (G) (D) (V) £10.95

Tomato and Mozzarella... The classic! **Add Mushrooms or Ham £2, both for £2.50.**

Diavola (G) (D) £12.95

Spicy Chorizo, Cajun Spiced Chicken, Roasted Peppers, Roasted Red Onion and Black Olives.

OUR FAVE - Calabrese (G) (D) £13.95

Spicy N'Duja Sausage with Torn Burrata and Rocket finished with Basil Olive Oil
Please note Spicy N'Duja Sausage is a soft Calabrian Sausage that melts into the Pizza during cooking time but **BEWARE IT HOT!**

Pepperoni Etna (G) (D) £12.95

Spicy Pepperoni, Roasted Red Onion and Jalapenos.

BBQ Pollo (G) (D) (SY) (C) £13.95

Chargrilled Chicken strips, Roasted Red Onion, Crispy Streaky Bacon and Sweet Pepper Dews on a BBQ base.

Calzone Piatto (G) (D) £14.00

Folded flat Pizza filled with Mozzarella, Tomato, Mushrooms, Cotto Ham and Pepperoni. Finished with Basil, Olive Oil and covered in a warm Tomato Basil Ragu Sauce served with a side garnish of Rocket Salad.

NEW - Passione Veganale (G) (VG) £13.95

Vegan Pizza with a DOP San Marzano Tomato Sauce, Grilled Roast Peppers, Grilled Artichoke, Roasted Aubergine and Red Onions, Black Olives.
(Can be made with Fior Di Latte Mozzarella).

NEW - Sloppy Giuseppe Burittio (G) (D) £14.00

Pizza wrap stuffed with DOP San Marzano Tomato Sauce, Hot Spicy Beef, Jalapenos, Roasted Mixed Peppers and Red Onion topped with Fior Di Latte Mozzarella and served with a Sweet Chilli Mayo Dip.
(Please be aware that there is a 20 minute wait for this dish).

NEW - Carnivoro (G) (D) £15.00

DOP San Marzano and Fior Di Latte Mozzarella, Spicy N'Duja Sausage, slow-cooked Meatballs, Pepperoni Salsiccia, Cotto Ham, Chargrilled Chicken, Bacon, Chorizo and Mozzarella.

NEW - Dal Mare (from the sea) (G) (D) (Cr) (F) £15.00

DOP San Marzano Tomato Sauce and Fior Di Latte Mozzarella, Tuna, Anchovies, King Prawns and Olives

NEW- Pizza Parmigiana (G,D) (Pizzaiolo chefs favorite) £13.00

This Vegetarian Classic with tender Roasted Aubergine, DOP San Marzano Tomato Sauce, Fior De Latte Mozzarella and Italian Parmesan Cheese finished with torn Basil.

SECONDI PIATTI

Stinco D'Agnello Brasato (D) (SU) £18.95

Braised Lamb Shank with Mushroom and Root Vegetable Ragu on a Bed of Creamy Buttery Mash Potato complemented with Lamb Jus.



Recommended with our Classic Chianti

Classico Cosce di Pollo Cacciatore (SU) £16.95

Roasted Boneless Thighs in a rich and rustic Red Wine Tomato Sauce with Olives, Shallots, Roasted Mixed Peppers, intensely flavored with fresh Herbs and side of Roasted Potatoes. Don't fancy Chicken Thighs? **Try Chicken Breast instead...£2.00.**



Recommended with La Colombe Chardonnay

Pollo Alla Milanese (D,G,) £16.50

Tenderised Chicken Breast lightly covered in Parmesan Herb Breadcrumbs and served with Spaghetti Pasta in a light Ragu Sauce topped with a Fried Free Range Egg

Fish / Steak Of The Day - Ask your server for today's fish or steak of the day!

CONTORNI (Sides)

Frittè (VG)..... £4.00

Add Truffle Oil and Parmesan £1.95 (D).

Purè Di Patate (D) (V)..... £4.00

Creamy Buttery Mash.

Patate Dolci Frittè (VG)..... £6.00

Sweet Potato Fries.

Patatine Fritte Tagliate A Mano (VG)..... £5.00

Chunky hand cut Chips.

Zucchini Frittè (G) (D) (V)..... £5.00

Courgette Fries.

Verdure Di Stagione (D) (V)..... £5.00

Mixed Buttered Seasonal Vegetables.

Patate Arrosto (D) (V)..... £4.95

Roasted Baby Potatoes topped with Parmesan.

DESSERTS...

Tiramisù Fatto In Casa (D). £5.95

Traditional Tiramisu'.

Crème Brulée (D) £6.50

Classic Creamy Vanilla Pudding with Caramelised Brown Sugar.

Upside Down Cheese Cake (D) (G) £5.95

Classic Vanilla Cheesecake on a crunchy Biscuit top. *Ask our staff for our daily flavour.*

Brownie Al Cioccolato (D) (G) £6.95

Delicious Goey Chocolate Brownie. Served warm with a scoop of Vanilla Ice-Cream.

Torta Fudge Definitiva (GF) (D) £6.95

Ultimate Fudge Cake served warm with Vanilla Ice-Cream, chocolatey and delicious...

What more do we need to say?

Our Fave - Calzone Alla Nutella (G) (D) (TN) £7.00

Nutella Calzone, Oozing with Hazelnut Nutella and Mascarpone served with a dollop of Vanilla Ice-Cream and topped with fresh Strawberries.

This sweet take on the Italian calzone is totally devilish way.

Gelato Alla (D) (VG option available) £4.50

3 scoops of premium Ice-Cream, choose between your choice of Vanilla, Strawberry or Chocolate.

Sticky Toffee Pudding (D) (G) £6.95

Sticky Toffee Pudding served with a Scoop of Vanilla Ice-Cream and topped with Toffee Sauce.

Affocato Café (D) £8.50

Delicious Vanilla Ice-Cream topped with Amaretto Disaronno and a side of a single Espresso shot.

KIDS MENU...

2 Courses and a Drink...£6.95

Main:

- Spaghetti with Meatballs (G) (D)

- Penne Tomato (G)

- Spaghetti Ragu (G)

- Penne Plain (G) (D)

- Margherita Pizza (BBQ or Tomato Base) (G) (D)

- Pepperoni Pizza (BBQ or Tomato Base) (G) (D)

- Cheese Burger served with sliced Tomato, Lettuce, Mozzarella and a side of Fries (G) (D)

- Breaded Chicken Strips served with Chips and Peas (G,D)

- Fish Finger Goujons served with Chips and Peas (G,D)

Dessert:

- Two scoops of Chocolate or Vanilla Ice-Cream (D)

- Chocolate Fudge Cake (GF)

Drink: choose from Blackcurrant or Orange cordial

Make Your Own Pizza!

Children will get their own Sourdough Pizza Base with Tomato Sauce and a choice of three toppings: Cheese, Ham, Chicken, Olives, Mushroom, Pepperoni or Tuna. Let their imagination run wild then hand it back to your server for them to let the chefs work their magic!

Make your own pizza parties available to book now!

Speak to your server today!