

VERDERAME

RISTORANTE ITALIANO

Chef Gabriele Erba

If you have any allergies or intolerances please ask for allergen chart

ITALIAN OLIVES 4.5

BREAD BASKET 4.5

Served with Extra Virgin Olive oil
and balsamic vinegar

TRIO DI BRUSCHETTE 8

Datterino tomatoes, basil and onions
Aubergines and Parmigiano Reggiano
Lardo di Colonnata

TAGLIERI

TAGLIERE DI SALUMI E
FORMAGGI 28

(For 2 Persons)

Selection of cheeses and cured meat

TAGLIERE RUSTICO 38

(For 2 Persons)

Selection of Italian antipasti

ANTIPASTI

CAPRESE DI BUFALA CAMPANA 11

Buffalo mozzarella, Heritage tomatoes
and basil emulsion

BURRATA & SAN DANIELE 13

Apulian burrata mozzarella, Extra Virgin Olive oil,
San Daniele Parma ham and rocket

PARMIGIANA DI MELANZANE 12

Aubergines, mozzarella, basil and tomato sauce

TARTARE DI FILETTO 18

Hand-cut beef fillet tartare, EVO oil, salt and black pepper
with Apulian smoked stracciatella cheese mousse

COZZE ALLA MARINARA 11

Sautéed mussels in spicy tomato sauce

CRUDO DI PESCE

For your safety, all our raw fish has been responsibly undergone freezing treatment technique
for over 24 hours following the procedures issued by the Food Standard Agency

Make your own platter selection

CEVICHE DI RICCIOLA 7.5

Amberjack carpaccio marinated with
coconut milk, passion fruit and lime

TARTARE DI TONNO 6

Red Tuna tartare
served natural

TARTARE DI RICCIOLA 6

Amberjack tartare
served natural

CARPACCIO DI

CAPASANTA 9

Scallop carpaccio, cucumber and wild
salmon Keta caviar

CARPACCIO DI SPIGOLA 6

Wild sea bass carpaccio
served natural

CARPACCIO DI TONNO 6

Red Tuna carpaccio
served natural

OSTRICHE

FINE DE CLAIRE OYSTER

4.5 each/12.5 (x3)

ROCK OYSTER 3 each / 8 (x3)

SAPORI DEL MEDITERRANEO 29.5

Red Tuna Tartare, Carpaccio di Capasanta,
2 Fine de Claire Oyster, wild Sea bass Carpaccio, and Amberjack Tartare

PASTA

TAGLIATELLE ALLA BOLOGNESE 17.5

Traditional Bolognese Ragù Tagliatelle

MACCHERONI ALLA NORMA 18.5

Hand Made Maccheroni 'al ferro', tomato sauce, aubergines,
salted ricotta cheese and basil

RAVIOLI AI CARCIOFI 18.5

Artichokes ravioli on a lamb velouté and seasonal green

TAGLIOLINI ALL'ASTICE 28.5

Lobster tagliolini

GNOCCHI AL PESTO GENOVESE E VONGOLE 19.5

Homemade gnocchi, homemade basil pesto and clams

SPAGHETTI AI FRUTTI DI MARE 24.5

Seafood spaghetti

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RISOTTO

RISOTTO ASPARAGI E STRACCIATELLA 25

Asparagus risotto and Apulian smoked stracciatella cheese mousse

RISOTTO AGRUMI, COZZE E LIMONI 26.5

Citrus risotto with mussels and candied Sicilian lemon

CARNE E PESCE

TAGLIATA DI TONNO ASPARAGI E PATATE 29

Pan-seared tuna steak served with asparagus and sautéed potatoes

SPIEDINO DI PESCE 28

A selection of grilled seafood, Tuna, Amberjack, Red Mullet, Octopus, Scallop, Calamari and Prawns

FRITTO DI PESCE 25.5

Fried calamari, prawns, cod and courgettes sticks served with tartare sauce

SALMONE AL CAVOLFIORE 25

Pan-seared salmon fillet served with cauliflower in three different textures

COSTOLETTA DI VITELLO ALLA MILANESE 40

Tender veal cutlet, coated in crunchy breadcrumb, fried in butter served with rocket, datterino tomatoes and shaved Parmigiano Reggiano

NODINO DI VITELLO 30

Grilled milk-fed veal chop, in a light butter and sage sauce served with sautéed potatoes

FILETTO DI MANZO 70z 34

Grilled beef fillet, Extra Virgin Olive oil and Maldon salt served with a side of your choice

SAUCE 4 *Peppercorn - Barolo*

INSALATA MISTA 5

Mixed salad

POMODORO E CIPOLLA 4.5

Heritage tomatoes and onion salad

VERDURE GRIGLIATE 8.5

Courgettes, aubergines, pepper and radicchio Treviggiano

PATATE SAUTÈ 5

Sautéed potatoes

PATATINE FRITTE 4.5

Skin on chips

DRINKS

BEERS 33cl

Acqua Panna still water 75cl 4.9
San Pellegrino sparkling water 75cl 4.9
Coca Cola 33cl - Coca Cola Zero 33cl 4
Fanta Orange 33cl - Sprite 33cl 4
Tonic Water 20cl - Soda Water 20cl 3

Freshly squeezed Orange juice 5

Moretti 6
Peroni Nastro Azzurro 6.5
Artisan ISAAC Baladin 8.5
Artisan NAZIONALE
Baladin 8.5

PROSECCO 125ml 7.5
CHAMPAGNE 125ml 13

RED WINE 175ml

Valpolicella Ripasso 7.5
Montepulciano d'Abruzzo 6.5
Chianti Riserva 7.5
Nero D'Avola 6.5
Mistico 6.5
Cabernet - Merlot - Refosco
Barolo 12.5

WHITE WINE 175ml

Pinot Grigio 6.5
Gavi di Gavi 9.5
Sauvignon Blanc 6.5
Vino del Vento 6.5
Pinot bianco - Riesling
ROSE' WINE 175ml
Pinot Grigio Blush 6.5