

# VERDERAME

## RISTORANTE ITALIANO

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

### STARTERS

#### ITALIAN OLIVES 3,5

#### HOMEMADE BASKET BREAD 4

From our daily production,  
served with EVO and balsamic

#### BRUSCHETTA AL POMODORO 3,6

Fresh tomatoes, red onions, basil and EVO

#### STONE BAKED FOCACCIA 3,5

Pizza dough, EVO, salt and rosemary

#### FOCACCIA ALLO STRACCHINO 8

Traditional Ligurian focaccia, filled with creamy  
stracchino cheese Add HAM + 2

#### MOZZARELLA IN CARROZZA 5,50

Served with spicy tomato sauce

#### CAPRESE DI BUFALA CAMPANA 7,50

Classic Caprese salad, buffalo mozzarella,  
beef tomatoes and basil

#### PARMIGIANA DI MELANZANE 7

Aubergines, mozzarella,  
basil and tomato sauce

#### TAGLIERE RUSTICO (For 2 persons) 29

Selection of Italian antipasti and street food, served with focaccia

#### LINGUA IN SALSA VERDE 9

Ox tongue, salsa verde and roasted carrots

#### BATTUTA DI FILETTO 9

NATURAL - Hand cut beef fillet,  
EVO, black pepper  
and maldon salt

#### BURRATA PUGLIESE & PARMA HAM 8,5

Apulian burrata mozzarella, EVO,  
parma ham and rocket

#### CALAMARO RIPIENO 9

Roasted squid stuffed with mussels,  
clams, vegetables on mashed potatoes

#### TERRINA DI POLPO 9

Warm crispy octopus terrine on pizzaiola sauce

#### COZZE ALLA MARINARA 8

Sautéed mussels in spicy tomato sauce

#### BATTUTA DI FILETTO 10,5

CLASSIC - Hand cut beef fillet, EVO, maldon salt,  
black pepper, shallots, capers, gherkins, anchovies,  
mustard, worcester sauce and cured egg yolk

### PASTA

#### SPAGHETTI AL POMODORO FRESCO 8,5

Fresh tomatoes and basil spaghetti

#### PENNE 9 AMATRICIANA - PUTTANESCA - ARRABBIATA

#### MAFALDINE ALLA BOLOGNESE 11

Traditional Bolognese sauce

#### MEZZE MANICHE ALLA CARBONARA 12

Original Carbonara recipe from Lazio

#### LASAGNE 12

Traditional beef Lasagna

#### LINGUINE AI FRUTTI DI MARE 14,5

Seafood linguine

#### PACCHERI AL RAGOUT DI POLPO 13

Octopus white ragout paccheri

#### FETTUCCHINE ALL'ASTICE 18

Lobster fettuccine

#### TROFIE AL PESTO 12

Homemade basil pesto, green beans and potatoes trofie

#### GNOCCHI ALLA SORRENTINA 10,5

Homemade gnocchi with tomato sauce, buffalo  
mozzarella and basil

### RISOTTO

#### RISOTTO AI FUNGHI PORCINI 13

Porcini mushrooms risotto

#### RISOTTO MONZESE 13

Saffron risotto and Italian  
sausage ragù

### SALADS

#### HYDE FARM 12,5

Salad leaves, chicory, cucumber,  
prawns, grapefruit, cashew nuts,  
heart of palm and yogurt sauce

#### GREEN FARM 10

Cavolo nero, chickpeas, dill,  
roasted carrots,  
pomegranate and soy dressing

#### REGENT'S FARM 11

Quinoa, butternut squash,  
rocket, almond flakes,  
and caramelised onions

### MEAT & FISH

#### COSCIA DI POLLO FARCITA 13

Stuffed chicken leg with pistachio,  
and Marsala sauce on mashed potatoes

#### TONNO CIPOLLATA 16,5

Grilled tuna steak served with sweet and sour  
red onions

#### GUANCIA DI MANZO CON POLENTA 14

Stewed ox cheek on crispy polenta and  
taleggio cheese

#### FILETTO DI MANZO 7oz 19

Grilled beef fillet,  
EVO and maldon salt

#### SAUCE 2,5

Peppercorn - Gorgonzola - Barolo - Porcini mushrooms

#### FRITTO DI PESCE 15

Fried calamari, prawns, white bites and vegetables  
sticks served with tartare sauce

#### SALMONE AL CAVOLFIORRE 14

Pan seared salmon on  
creamy cauliflower

#### BRANZINO ALLA LIGURE 13,5

Sea bass fillet with potatoes, pine nuts,  
green olives and cherry tomato

#### TAGLIATA DI MANZO 8oz 18,5

Grilled and sliced ribeye drizzled with  
rosemary oil and broccoli

### SIDES

#### INSALATA MISTA 4,5

Mixed salad

#### VERDURE GRIGLIATE 6

Grilled vegetables

#### PATATINE FRITTE 4

Skin on chips

#### POMODORO E CIPOLLA 4

Tomato and onion salad

#### INSALATA VERDE 3,5

Mixed leaves salad

#### PATATE ARROSTO 4,5

Roasted potatoes

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### PIZZA

#### CHOOSE YOUR PIZZA BASE

**TRADITIONAL  
ITALIAN**  
*Selected Italian  
flours, 12" thin crust*

**WHOLEMEAL  
FLOUR + £1**  
*Healthier choice,  
12" thin crust*



**GLUTEN FREE  
BASE + £2.5**  
*We cannot guarantee  
cross contamination*

**PINSA  
ROMANA\***  
*Oval shaped, soft inside  
cloudlike and crispy outside*

VEGAN CHEESE + £2

#### MARGHERITA 8 / 6\*

Tomato sauce, mozzarella  
and basil

#### PEPPERONI 9.5 / 7.5\*

Tomato sauce, mozzarella  
and pepperoni

#### CAPRICCIOSA 12 / 10\*

Tomato sauce, mozzarella, ham, mushrooms,  
artichokes and egg

#### NAPOLI 11 / 9\*

Tomato sauce, mozzarella, anchovies, capers,  
black olives, garlic and oregano

#### TROPICANA 12 / 10\*

Tomato sauce, mozzarella, ham, pineapple  
and black olives

#### REGINA 10 / 8\*

Tomato sauce, mozzarella, ham and  
mushrooms

#### TROPEA 11 / 9\*

Tomato sauce, mozzarella, tuna, black olives,  
red onions and oregano

#### QUATTRO FORMAGGI 12 / 10\*

Mozzarella, gorgonzola,  
taleggio and parmigiano

#### TOTÒ E PEPPINO 12.5 / 10.5\*

Mozzarella, Italian sausage  
and Neapolitan friarielli

#### MALAFEMMENA 12 / 10\*

Mozzarella, potatoes, Italian sausage,  
red onions and rosemary

#### AUTUNNO 11 / 9\*

Mozzarella, roasted butternut squash, rocket,  
sun-dried tomatoes and almond flakes

#### DIAVOLA 12.5 / 10.5\*

Tomato sauce, mozzarella, 'nduja,  
spianata piccante, fresh chillies and honey

#### ETNA 13 / 11\*

Mozzarella, Parma ham, rocket,  
cherry tomatoes and parmigiano shaved

#### BUFALINA 12.5 / 10.5\*

Focaccia base, buffalo mozzarella,  
cherry tomatoes, basil and EVO

#### PORCINI 13.5 / 11.5\*

Mozzarella, porcini, gorgonzola  
and black olives

#### VEGETARIANA 11 / 9\*

Tomato sauce, mozzarella, grilled  
aubergines and grilled courgettes

#### CALZONE 12

Tomato sauce, mozzarella, stracchino  
cheese, ham and mushrooms

#### EXTRA TOPPINGS

- + 0.5 egg, fresh chillies, capers, onions, black olives, pineapple, almond flakes
- + 1 grilled aubergines, grilled courgettes, mushrooms, artichokes, cherry tomatoes, sun-dried tomatoes, roasted butternut squash
- + 1.50 gorgonzola, parmigiano, ham, pepperoni, spianata piccante, anchovies, tuna, rocket
- + 2.5 'nduja, Italian sausage, Parma ham, Neapolitan friarielli, stracchino cheese
- + 3.5 buffalo mozzarella

### KIDS MENÙ

PENNE AL POMODORO

OR

PENNE AL RAGU

OR

KIDS PIZZA

OR

BREADCRUMBED  
CHICKEN STRIPS  
WITH CHIPS (+1.5)

AND

SCOOP OF ICE CREAM

£ 6.5

### DRINKS

Acqua Panna Still 75 cl - Sanpellegrino sparkling 75 cl 3.9

Coca Cola 33 cl - Coca Zero 33cl - Fanta Orange 33cl - Sprite 33cl - Limonata Sanpellegrino 33cl 2.9

Juices - Orange - Apple - Tomato - Pineapple - Cranberry 2.7

Tonic Water - Soda - Ginger Ale - Ginger Beer 2.9

**WHITE WINE 175ml**

Pinot Grigio Terre di Rai 5.5

È Arte Bianco 4.9

Chardonnay-Trebbiano-Bombino

Gavi di Gavi Nuovo Quadro 8.5

**ROSE' WINE 175ml**

Pinot Grigio Blush Terre degli Osci 5.5

**RED WINE 175ml**

Montepulciano d'Abruzzo 5.5

È Arte 4.9

Merlot - Sangiovese - Primitivo

Chianti Colli Senesi 7.5

Nero D'Avola Sibiliana 5.5

Mistico 5.5

Cabernet - Merlot - Refosco

Barolo Flori 10.5

**PROSECCO 125ml**

Prosecco Cima da Conegliano DOCG 7.5

Cuvée CASANOVA Cima da Conegliano 6.5

**BEERS 33cl** - Moretti 4.9 - Peroni Nastro Azzurro 5.4 - Heineken No Alcohol 4.9 - CIDER - Bulmers 50cl 6