



VERONA



STARTERS

Minestrone (V)

Classis Italian soup served with homemade bread

Zuppa Del Giorno

Homemade chef's special soup of the day served with homemade bread

Bruschetta Classica (V)

Oven baked Italian bread topped with chopped tomato,

red onion, basil olive oil & garlic

Bruschetta Mozzarella (V)

Oven baked Italian bread topped with caramelized red onion and mozzarella

Insalata Caprese (GF) (V)

Fresh buffalo mozzarella and sliced tomatoes with basil olive oil

Cozze Pomodoro (extra £1.50)

Fresh mussels sauteed with garlic and chilli in tomato

sauce served with homemade garlic bread

Cozze Crema (extra £1.50)

Fresh mussels with garlic and cream sauce served with

homemade garlic bread

Cocktail Di Gamberetti (extra £1.50)

Prawn cocktail with marie rose sauce, mix leafs salad,

atlantic prawns & bread

Alette Di Pollo Piccanti

Roast spicy chicken wings coated in our own sauce served with sweet chilli sauce

Mozzarella Fritti (V)

Deep fried breaded mushrooms and mozzarella sticks

served with homade Napoli sauce

Pate Di Fegatini

Homemade chicken liver pate served with salad and toast

Mixed Olives (V)

Italian homemade bread with olive oil and balsamic vinegar

Tiger Prawns (£2.50)

Prawns with smoked paprika and white wine sauce, cherry tomato, spinach, garlic and chillies



MAINS

Gnocchi Contadina

Pancetta, mushrooms, onion with white wine and napoletana sauce

Gnocchi Napoli (V)

Tomato sauce, garlic, parmesan, basil and olive oil

Pollo Funghi

Supreme of chicken with mushroom, onion and demi-glace cream sauce served with rice or mix veg

Branzino (extra £1.95)

Fresh Fillet of seabass with tomato basuil sauce, served with rice

Penne Siciliana

Italian sausage, mushrooms, onion, spinach, cherry tomato, butter and chillies

Casareccia Pollo Picante

Casareccia pasta with chicken in a cream sauce with cherry tomato and baby spinach with touch of chilli

Casareccia Primavera (V)

Courgette, onion, green beans, broccoli, cream sauce

Insalata Di Salmone

Mixed salad with tomato, onion, cucumber, olives, topped with salmon & lemon juice

Sirloin Steak (extra £5.99)

Scottish sirloin steak cooked to your choice, served with mix salad veg or fries

(extra £3.00 for the sauce of your choice)

Salmone Alla Griglia (extra £1.99)

Grilled fresh salmon with rosemary, garlic and olive oil. Served with rice or salad or Veg

Risotto Vegeteriano (VG)

Risotto with mushrooms, onion, green peas, broccoli, cream & parmesan cheese

Pasta Al Forno

Penne pasta with chicken, mushrooms, onion, green peas in tomato & cream sauce. Topped with mozzarella and baked in the oven

Lasagne Al Forno

Homemade traditional beef lasagne

Spaghetti Gioulietta (GF) (V) (VG)

Napoli sauce, black olives and capers

Spaghetti Carbonara

Spaghetti with bacon, garlic, parmesan cheese and cream

Penne All' Arrabbiata

Penne pasta in a chilli, garlic and Napoli sauce

Pizza with 2 toppings

Italian sausage, chicken, ham, pepperoni, salami, onions, mushrooms, pineapple, mixed peppers, sweet corn, jalapeno



DESSERTS

Profiteroles

Soft choux pastries filled with white chocolate and covered

with vanilla cream and chocolate sauce

Tiramisu

Traditional homemade tiramisu with cocoa powder and chocolate sauce

Cheesecake

Homemade cheesecake topped with fresh strawberries, mixed fruits sauce and strawberry sauce

Sticky Toffee Pudding

Traditional homemade toffee pudding with fresh homemade toffee sauce with a scoop of vanilla ice cream

Ice cream

Two scoops of ice cream (vanilla, chocolate, strawberry)

with sauce of your choice (chocolate, strawberry)



LUNCH TIME

12noon to 3:45pm

1 course 2 courses 3 courses

£11.95 £14.95 £18.95

Available Mon - Fri

PRE-THEATRE

3:45pm to 6:30pm

2 courses 3 courses

£ 19.95 £23.95

STEAK NIGHT

sunday - friday

2 steaks with choice of sauce, bottle of House wine

£49.95

(Prosecco £6 extra)