- One table = one bill -

Verona
Italian kitchen
Ristorante

- One table = one bill -

Antipasti e insalata

Bruschetta pomodoro (VEGAN) — 8
4 pieces of bruschetta with tomato, garlic, olive oil & basil

Bruschetta caprese — 12
4 pieces of bruschetta with tomato, mozzarella & homemade pesto

Foccacia classica — 8
Flat pizzabread with garlic & olive oil

Bruschetta mozzarella con parma — 13
4 pieces of bruschetta with mozzarella, tomato, parma ham & rocket salad

Zuppa di minestrone — 8
Vegetable soup

Focaccia mozzarella — 10
Flat pizzabread with garlic, olive oil & mozzarella

Carpaccio — 11
Beef carpaccio with Parmesan, rocket salad, truffle mayonnaise & pine nuts

Insalata mista — 7
Mixed salad

Caprese — 11
Sliced tomato with buffalo mozzarella, basil & homemade pesto

Melanzane alla parmigiana — 13
Oven-baked eggplant with tomato sauce & mozzarella

Insalata burrata — 12
Salad with creamy Burrata cheese, cherry tomatoes, croutons & balsamic dressing

Verona chicken salad — 12
Mixed salad with chicken, parmesan cheese & creamy dressing

Pizza

All our pizzas are available gluten-free! + 3

Mozzarella — 11
Tomato sauce, mozzarella & fresh basil

Salami — 12
Tomato sauce, mozzarella & salami

Hawaii — 13
Tomato sauce, mozzarella, ham & pineapple

Roberto — 14
Tomato sauce, mozzarella, ham & mushrooms

Tonno — 14
Tomato sauce, mozzarella, marinated tuna & onion

Vegetariana — 15
Tomato sauce, mozzarella, mushrooms, olives, bell pepper, artichoke & onion

Quattro stagioni — 15.5
Tomato sauce, mozzarella, ham, salami, bell pepper & mushrooms

Pollo piccante — 16.5
Tomato sauce, mozzarella, chicken, bell pepper, onion & chili peppers

Pepperoni — 14.5
Tomato sauce, mozzarella & spicy Italian sausage

Pizza Burrata — 16.5
Tomato sauce, cherry tomatoes, rocket salad & Burrata cheese

Caprese — 13.5
Tomato sauce, buffalo mozzarella, fresh tomato & pesto

Quattro formaggi — 15.5
Tomato sauce, mozzarella, Gorgonzola, Parmesan & aged cheese

Prosciutto crudo — 15.5
Tomato sauce, mozzarella, Parma ham, rocket salad & Parmesan cheese

Quattro carne — 16.5
Tomato sauce, mozzarella, pepperoni, ham, salami & pancetta

Carpaccio — 18.5
Tomato sauce, mozzarella, sliced raw beef, rocket salad, Parmesan cheese & pine nuts

Calzone classico — 17.5
Folded pizza with tomato sauce, mozzarella, bell peppers, mushroom, ham & salami

Pasta classica

Our pastas are available gluten-free! + 3

Arrabbiata — 12
Penne with spicy tomato sauce

Ragú alla bolognese — 15
Spaghetti with homemade minced beef ragout in tomato sauce

Pollo e pesto — 16
Tagliatelle with chicken in a homemade creamy pesto sauce

Frutti di mare — 18.5
Spaghetti with tomato sauce, gamba's, squid, clams & octopus

Quattro formaggi — 15.5
Penne in a creamy sauce with four kinds of cheese topped with parsley

Carbonara — 16
Spaghetti with pancetta in a creamy sauce made with egg & Parmesan cheese

Alfredo con pollo — 16.5
Tagliatelle with a creamy mushroom Parmesan cheese sauce & chicken

Salmone e spinaci — 17.5
Tagliatelle with smoked salmon, spinach & red onion in a creamy sauce

Pasta al forno

Preparation time for our pasta al forno is at least 15 minutes

Lasagna — 16.5
Classic lasagna with minced beef, tomato sauce & mozzarella

Lasagna parmigiana con mozzarella — 18
Lasagna with tomato sauce, egg plant & mozzarella

Cannelloni carne — 15.75
Pasta rolls filled with minced beef in tomato sauce topped with mozzarella

Cannelloni ricotta e spinaci — 16.75
Pasta rolls filled with ricotta & spinach in tomato sauce topped with mozzarella

Pasta speciale

Homemade pasta

Scrigni ai funghi porcini — 17.5
Scrigni filled with a mix of porcini mushrooms & potato in a creamy truffle sauce

Fiocchi speck e fontina — 18.5
Fiocchi filled with bacon & fontina cheese, in a sauce of leek & gorgonzola

Ravioli di tartufo — 22.5
Ravioli in a creamy truffle sauce topped with fresh truffle

Grantortellone di ricotta — 17.5
Big ravioli filled with ricotta & spinach in a creamy red sauce

Fiocchi formaggio e pere — 18.5
Fiocchi filled with cheese & pear, in a sauce of gorgonzola topped with walnuts

Ravioli di burrata — 19.5
Ravioli filled with burrata in a sauce of olive oil with cherry tomatoes, garlic & basil

Gnocchi

Al gorgonzola — 16
Gnocchi in a creamy gorgonzola sauce

Al ragú — 16
Gnocchi in a lamb ragout sauce

Risotto

Funghi porcini — 16.5
Risotto with a mix of porcini mushrooms

Frutti di mare — 18.5
Risotto with gamba's, squid, clams & octopus

Pollo con rucola — 17.5
Risotto with chicken, rucola & Parmesan cheese

Carne

Pollo alla griglia — 22.5
Grilled chicken served with fries or salad

Entrecôte alla griglia — 24.5
Grilled entrecôte served with fries or salad

VINI

Bianco *White*		
Pinot grigio BIO	6.00	28.00
Chardonnay	6.75	31.75
Sauvignon Blanc	7.00	31.75
Rosso *Red*		
Montepulciano d'abruzzo	6.00	27.00
Nero d'avola BIO	6.50	30.50
Chianti superiore BIO	8.00	39.00
Valpolicella	8.50	40.00
Chianti classico	9.00	41.00
Rosato *Rosé*		
Pinot grigio blush	6.25	26.50
Frizzante *Bubble*		
Lambrusco rosso	6.25	25.00
Lambrusco bianco	6.25	25.00
Prosecco	8.00	34.00

BIRRA

Alla Spina *Draft*			Small	Large (0.5L)
Heineken	5%	LOCAL	4.75	8.50
Birra Moretti	4.6%		4.75	8.50
Affligem Blond	6.8%		5.75	9.00
IJwit - Brouwerij 't ij	6.5%	LOCAL	6.00	9.50
La Chouffe	8%		6.00	9.50

Birra Bottiglia *Bottled Beer*

LOW ALCOHOL		**FRUITY & CRISP**	
Heineken 0.0%	5.50	Mort subite kriek	5.50
Amstel Radler 2%	5.50	Apple bandit	5.50

COCKTAILS

Aperol Spritz 10.50
Prosecco, Aperol & soda finished with a slice of orange

Limoncello Spritz 10.50
Prosecco, limoncello & soda finished with a slice of lemon & fresh mint

Godfather 11.50
Amaretto & whiskey over ice

Negroni 11.50
Campari, gin & martini rosso finished with a slice of orange

Piña Colada 11.50
White rum, coconut milk & pineapple juice

Sgroppino 11.50
Fresh cocktail of vodka, prosecco & lemon sorbet ice cream

Espresso Martini 11.50
Espresso, vodka & kahlua finished with coffee beans

Mojito Classic 11.50
White rum, fresh mint, lime juice, soda & a lot of ice

Strawberry Mojito 12.50
White rum, strawberry liquor, fresh mint, lime juice, soda & a lot of ice

Gin Tonic Classic 12.50
Bulldog gin, tonic, lemon & cucumber

Gin Tonic Rosy 12.50
Gordons pink gin, tonic & strawberries

Margarita 12.50
Tequila, triple sec, lime juice, salt & lime

SANGRÍA

Sangria Rosso Red wine, rum, lemonade, pineapple juice & fresh fruit	9.50	26.50
Sangria Bianca White wine, vodka, prosseco, orange juice, pear juice & fresh fruit	9.50	26.50

BEVANDE

Analcoliche *Soft Drinks*

Coca cola / zero	3.75	Tonic	3.80
Fanta orange / cassis	3.75	Ginger ale	3.80
Sprite zero	3.75	Apple / Orange juice	3.80
Bitter lemon	3.75	Ice tea peach / green	3.80

Aqua *Water*

	Small (0.25cl)	**Large** (0,75cl)
Sparkling water	3.40	6.25
Still water	3.40	6.25

Caffé *Coffee*

Espresso	3.50	Cappuccino	3.75
Espresso macchiato	3.50	Latte macchiato	3.75
Double espresso	4.25	Tea	3.50
Coffee	3.50	Fresh mint/ginger tea	4.00

Irish coffee with Jameson & cream
Italian coffee with Amaretto & cream
Spanish coffee with Tia Maria & cream
Baileys coffee with Baileys & cream
8.00

Liquori *Liqueur*

Limoncello	4.95	Montenegro Amaro	5.95
Grappa / Sambuca	5.95	Ramazotti / Averna	5.95
Amaretto / Drambuie	5.95	Jameson / Dimple	8.50
Tequila / Cointreau	5.95	JW red label	7.00
Gin / Vodka / Rum	5.50	JW black label	7.95
Martini Rosso / Bianca	5.50	Jack Daniels	7.50

VIRGIN COCKTAILS

Virgin Cocktails 9.75
Limoncello Spritz, Piña Colada, Classic Moijto, Strawberry Mojito or Gin Tonic Classic

DOLCI desserts

HOMEMADE TIRAMISU
Homemade italian specialty made with ladyfingers, cream, coffee & Amaretto

HOMEMADE BROWNIE
Homemade soft chocolate brownie with whipped cream & vanilla ice cream

8.00

HOMEMADE CHEESECAKE
Homemade cheesecake with strawberry sauce & whipped cream