

RISOTTO PICANTE £9.95

ITALIAN ARBORIO RICE COOKED WITH CHILLI, SPICY SAUSAGE, ONION, PEPPERS AND SERVED IN TOMATO SAUCE

RISOTTO FUNGHI (V) £9.95

ARBORIO RICE SERVED WITH WILD MUSHROOMS IN CREAMY MUSHROOM SAUCE

Le Pizza**MARGHARITA (V)** £8.95

MOZZARELLA CHEESE AND TOMATO

VENEZIANA £9.95

HAM, CHEESE, TOMATOES, ONION

CAPRINO (V) £9.95

ROAST PEPPERS, ROCKET AND GOATS CHEESE

VERONA £9.95

A LITTLE OF EVERYTHING

QUATRO STAGIONE £9.95

MUSHROOMS, ARTICHOKE, HAM, PEPPERS

CONTADINA £9.95

HAM, MUSHROOMS

SARDA £9.95

SARDINIA SALAMI, ONION, OLIVES AND HAM

ORIENTALE £9.95

HAM AND PINEAPPLE

CALABRESE £9.95

HAM, SALAMI, CHEESE AND TOMATO

VEGETERIANA (V) £9.95

ARTICHOKE, MUSHROOM, PEPPERS AND OLIVES

CALZONE VERONA £9.95

FOLDED WITH OUR PIZZAIOLO AND A CHOICE OF TOPPINGS

ADDITIONAL TOPPINGS 50P EXTRA**INSALATA****INSALATA DI TONNO** £8.95 M / C £10.95

A TASTY SALAD CONSISTING OF FLAKED TUNA PIECES, MEDITERRANEAN WHITE BEANS AND SLICED ONIONS, DRESSED WITH EXTRA VIRGIN OLIVE OIL

SIDE ORDERS**INSALATA VERONA** £7.50

OUR OWN 'HOUSE' SALAD, CONSISTING OF SEASONAL MIXED LEAVES, CRUMBLY PIECES OF DOLCELATTE CHEESE, MIXED MARINATED OLIVES AND DRIZZLED WITH OLIVE OIL

INSALATA DI RUCCOLA £6.50

RIPE CHERRY TOMATOES, PEPPERY ROCKET LEAVES TOPPED WITH PARMESAN SHAVINGS, FINISHED WITH DRIZZLED OLIVE OIL

INSALATA MEDITERRANEA £5.00

SEASONAL LEAVES AND CLASSIC ITALIAN SALAD INGREDIENTS, DRESSED WITH PUNGENT BASIL DRESSING

POMODORO E CIPOLLE DI TROPIA £5.00

SLICED VINE GROWN TOMATOES AND SWEET RED ONIONS WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL

ZUCHINI FRITTI £4.90

SLICES OF COURGETTE LIGHTLY COATED, SEASONED AND DEEP FRIED

BOWL OF CHIPS £3.95**BEVANDE – DRINKS****HOUSE WINE:**

RED OR WHITE			
750ml BOTTLE			£17.95
GLASS 175ML	£4.95	LARGE 250ML	£7.45
GLASS OF ROSE	£4.95	LARGE 250ML	£7.45
PROSECCO 200ML	£6.95		

BEERS

MORETTI BOTTLE BEER 330ML	£3.95
PERONI NASTRO AZZURO 5.2% PINT	£4.95
PERONI NASTRO AZZURO 5.2% ½ PINT	£2.55
BULMERS CIDER PINT BOTTLE	£3.95
BULMERS FRUITED PINT BOTTLE	£4.95

SPRITZER £4.95**VERMOUTHS AND APPERITIFS** £3.00

SPIRITS	from £3.10
PORT	£3.30
BRANDY VECCHIA ROMANGNA	£3.95
DIGESTIVES, GRAPPA, LEMONCHELLO, AMARO	£3.00

SAN PELLEGRINO SPARKLING WATER ½ LITRE £3.10**ACQUA PANNA NATURAL STILLED WATER ½ LITRE** £3.10**SOFT DRINKS (BOTTLES) 330ML** £2.45

BABY MIXERS	
FRUIT JUICES	£1.75
J20 ORANGE AND PASSIONFRUIT	£2.45
APPLETIZER	£2.45

COCKTAILS**NEGRONI**

VERY POPULAR ITALIAN APERITIVO WITH GIN, SWEET VERMOUTH AND CAMPARI THAT GIVES IT A BITTER TWIST

£6.95**BELLINI**

THIS IS ONE OF ITALY'S MOST POPULAR COCKTAILS. IT ORIGINATED IN VENICE AND IS A MIXTURE OF PROSECCO AND PEACH JUICE

£6.95**WINE LIST**

AVAILABLE UPON REQUEST

SERVICES NOT INCLUDED

ALL GRATUITIES GO TO THE STAFF IN VERONA

PRICES INCLUDE VAT

**MENU**TAKE AWAY AVAILABLE
15% OFF MAIN MENU

19 SILVER STREET, BURY, BL9 0EU

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Antipasti – Appetisers

MARINATED OLIVES PER PORTION	£3.95
LA CLASSICA BRUSCHETTA Cold ORGANIC, RUSTIC, FINELY DICED VINE TOMATOES, RED ONIONS, GARLIC, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL SERVED ON TOASTED HOMEMADE BREAD	£5.50
CON ACIUGHE BRUSCHETTA Cold SICILIAN 'ALICI' ANCHOVIES, THE RENOWNED STRONG TASTING, SALTY, OILY FISH, A TRUE 'APHRODISIAC'. SERVED ON TOASTED HOMEMADE BREAD	£5.50
AI FUNGHI BRUSCHETTA Cold SELECTED, GARLIC INFUSED WILD MUSHROOMS. SERVED ON TOASTED HOMEMADE BREAD	£5.95
TRIO DI BRUSCHETTA Cold BLEND THE FLAVOURS WITH A PIECE OF EACH OF THE ABOVE. SERVED ON TOASTED HOMEMADE BREAD	£5.95
PIZZA ALL'AGLIO GARLIC AND OIL INFUSED PIZZA BREAD	£5.50
AL POMODORO RICH TOMATO SAUCE, GARLIC AND EXTRA VIRGIN OLIVE OIL	£5.70
AL FORMAGGIO GRATED MOZARELLA CHEESE, GARLIC AND EXTRA VIRGIN OLIVE OIL	£5.95
FOCCACCIA AROMATIC ROSEMARY, GARLIC EXTRA VIRGIN OIL AND GRATED ROCK SALT	£5.50
VULCANO RICH TOMATO SAUCE, DICED SWEET RED ONION, GARLIC AND SLICED FRESH RED AND GREEN CHILLIES	£5.20

Primi – First Course

CALAMARI FRITI DEEP FRIED SQUID	£9.95 Starter / £15.45 Main
GAMBERONI VERONA KING PRAWNS, PAN-FRIED WITH WHITE WINE, CHILLI LEMON JUICE AND GARLIC PRESENTED ON OUR OWN TOASTED BREAD	£10.45
PROSCIUTTO E MELONE FRESH SEASONAL MELON SERVED WITH THE 'ORIGINAL' SAN DANIELLE HAM	£9.45
TORTINE DE PESCE DEEP FRIED FISH CAKES, SERVED WITH HOME MADE TARTARE SAUCE AND CRISP SEASONAL SALAD	£7.45
COSTOLETTE DI MAIALE SPARE RIBS SERVED IN BARBEQUE SAUCE	£10.45
PASTICCIO DI FEGATO HOME MADE CHICKEN LIVER PATE, WARM TOAST, RED ONION CHUTNEY SERVED WITH SEASONAL LEAF AND SALAD	£7.45
CAMEMBERT FRITTO PIECES OF CAMEMBERT CHEESE, COATED IN CRUMB, DEEP-FRIED, SERVED WITH RED ONION CHUTNEY AND PRESENTED ON SEASONAL LEAVES	£7.45
MELANZANE PARMIGIANA FRIED SLICES OF AUBERGINE, OVEN BAKED WITH RICH TOMATO SAUCE AND TOPPED WITH MELTED MOZZARELLA CHEESE	£6.95 Starter / £9.95 Main
FUNGHI ALL'GLIO MUSHROOMS, PAN FRIED IN OLIVE OIL AND GARLIC	£7.00
FUNGHI MILANAISE BREADED MUSHROOMS, DEEP FRIED AND SERVED WITH A GARLIC MAYONNAISE DIP, FRESH CRISP SEASONAL SALAD	£7.45
FUNGHI DIAVOLO PAN FRIED MUSHROOMS WITH RICH TOMATO SAUCE, SLICED CHILLI AND GARLIC	£7.00
SALSICCIA SICILIANA REGIONAL ITALIAN AUTHENTIC SAUSAGE, PAN FRIED AND SERVED IN A SPICY SICILIA RED WINE AND TOMATO SAUCE	£8.45

ASPARAGUS VERONA FRESH ASPARAGUS WITH MELTED GOATS CHEESE AND HONEY DRESSING	£10.45
ZUPPE MINISTRONE, CASALINGA, AUTHENTIC ITALIAN HOME MADE SOUP	£6.45

Polli – Chicken

POLLO DOLCELLATE PAN-FRIED CHICKEN SERVED WITH DICED PANCETTA IN CREAM AND DOLCELLATE SAUCE	£16.45
POLLO AL FUNGHI MISTO PAN-FRIED CHICKEN BREAST IN A MUSHROOM AND FRESH CREAM SAUCE	£16.45
POLLO VERONA PAN-FRIED CHICKEN BREAST, COMBINED WITH A SAUCE OF LEMON JUICE, AROMATIC ROSEMARY, CHILLI, SARDINIAN WHITE WINE AND BUTTER	£16.95

Vitello – Veal

VITELLO MILANAISE VEAL ESCALOPE, COATED IN BREADCRUMBS, PAN FRIED AND SERVED WITH SPAGHETTI IN A TOMATO SAUCE	£18.50
VITELLO AL FUNGHI VEAL ESCALOPE SERVED IN A MUSHROOM, WHITE WINE AND CREAM SAUCE	£17.95
VITELLO AL MARSALA VEAL ESCALOPE SERVED IN A RICH MARSALA SAUCE	£17.95

Pesce – Fish

PESCO FRITO STRIPS OF TENDER LEMON SOLE, COATED IN BREADCRUMBS, DEEP FRIED AND SERVED WITH SEASONAL SALAD AND POTATOES	£16.95
SCAMPI PROVINCIALE SCAMPI PIECES COOKED WITH GARLIC AND SERVED IN A WHITE WINE AND TOMATO SAUCE PRESENTED WITH FLUFFY RICE	£16.95
GAMBERONI AL PERNOD KING PRAWNS SAUTEED WITH GARLIC AND WHITE WINE, FLAMBEED IN PERNOD AND SERVE WITH FLUFFY RICE	£19.50
RISOTTO MARE * ITALIA ARBORIO RICE, COOKED AND FINISHED WITH A SEAFOOD SAUCE	£12.95
LINGUINE ALLA SPIGOLA * PAN FRIED SEA BASS WITH GARLIC, CHERRY TOMATOES, JULIENNE OF CARROT IN A LEMON JUICE AND WHITE WINE SAUCE	£13.95
LINGUINE GAMBERONI * KING PRAWNS COURGETTES, GARLIC AND PASTA STRANDS BOUND IN A LEMON AND WHITE WINE SAUCE	£13.95
PAGLIA E FIENO MARINARA * TWO-COLOURED PASTA SERVED IN A DELICIOUS SEAFOOD SAUCE	£13.95
RAVIOLI LOBSTER * PASTA PARCELS FILLED WITH LOBSTER MEAT SERVED IN A SAGE AND BUTTER SAUCE	£13.95
PENNE VORANOFF * CLASSIC PASTA TUBES WITH SMOKED SALMON IN CREAM, VODKA AND TOMATO SAUCE	£12.50
PIZZA FRUTTI DI MARE * TUNA FLAKES, PRAWNS, CALIMARI AND MUSSELS, MOZZARELLA CHEESE AND TOMATO	£11.95
SPIGOLA VERONA * SEA BASS FILLETS IN LEMON WHITE WINE SAUCE	£19.95

* Not on special offer *Seafood not included in special offer

Carne - Meat

TRADITIONAL MEATBALLS SERVED ON A BED OF SPAGHETTI WITH GARLIC CAPERS AND BLACK OLIVES, IN A TOMATO SAUCE	£14.45
BISTECCA VERONA SIRLOIN STEAK COOKED WITH GARLIC, ONIONS, PEPPERS, MUSHROOMS IN A TOMATO AND RED WINE SAUCE	£20.45
BISTECCA AL PEPE VERDE SIRLOIN STEAK IN A GREEN PEPPERCORN SAUCE	£20.45
FILLETTO DOLCELLATE FILLET STEAK COOKED TO YOUR PREFERENCE WITH DOLCELLATE CHEESE IN A RICH BROWN SAUCE WITH CREAM, BRANDY AND WINE	£24.45
FILLETTO VERONA FILLET STEAK COOKED TO YOUR PREFERENCE AND SERVED IN A SAUCE OF MUSHROOMS, GARLIC, ONIONS, PEPPERS, TOMATO AND RED WINE	£24.45
TOURNEDO ROSSINI * THE CLASSIC ITALIAN STEAK PRESENTED ON A CROUTON WITH HOUSE PATE AND COATED IN A MADEIRA WINE SAUCE	£27.00

ALL MEAT, FISH AND CHICKEN DISHES ARE SERVED WITH POTATOES AND FRESH VEGETABLES OF THE DAY

Le Paste - Pasta

SPAGHETTI PUTANESCA * SPAGHETTI WITH SALTED ANCHOVIES, GARLIC, DICED ONION OLIVES IN A TOMATO SAUCE	£10.50
PAGLIA E FIENO DELLA CASA TWO COLOURED PASTA WITH HAM, MUSHROOMS, SPICY SALAMI IN A TOMATO AND CREAM SAUCE	£10.95
TROFIE VERONA FLUTE SHAPED PASTA, GARLIC IN A DOLCELLATE CHEESE AND CREAM SAUCE, FINISHED WITH WILD ROCKET	£10.95
TROFIE ALLA LIGURE (V) CONTAINS NUTS FLUTE SHAPED PASTA SERVED WITH DICED POTATOES AND GREEN BEANS IN A PESTO SAUCE OF BASIL AND PINE NUTS	£10.95
GNOCCHI ALLA SARDA POTATO DUMPLINGS WITH SPICY SAUSAGE, DICED ONION IN A TOMATO GARLIC AND HERB SAUCE	£10.95
SPAGHETTI CARBONARA SPAGHETTI WITH DICED PANCETTA, ONION, EGG YOLKS AND CREAM SAUCE	£10.45
SPAGHETTI BOLOGNESE SPAGHETTI SERVED IN A TRADITIONAL AUTHENTIC ITALIAN MEAT SAUCE	£10.45
SPAGHETTI DEI FRATTI (V) SPAGHETTI WITH MUSHROOMS IN A CREAM AND TOMATO SAUCE	£9.95
LASAGNE TRADIZIONALE TRADITIONAL LASAGNE SHEETS LAYERED WITH MEAT SAUCE AND FINISHED WITH A CREAMY WHITE SAUCE AND THEN OVEN BAKED	£10.95
CANNELLONI HAND MADE PANCAKES FILLED WITH MEAT, SPINACH AND CHEESE, BAKED IN THE OVEN WITH TOMATO AND CREAMY WHITE SAUCE	£10.95
LASAGNE VEGETERIANA (V) AS ABOVE BUT LAYERED WITH VEGETABLES	£10.95
PENNE ARRABIATA (V) PASTA QUILLS SERVED IN A SPICY TOMATO SAUCE	£9.95
PENNE SICILIANA (V) PASTA QUILLS WITH AUBERGINE, CRUSHED GARLIC, ONION AND COURGETTE IN A TOMATO SAUCE	£10.45