

White Wines

	bottle
Soave Classico <i>Veneto</i>	35.95
Orvieto Classico Secco <i>Umbria</i>	37.95
Frascati Superiore <i>Lazio</i>	37.95
Vermentino di Sardegna <i>Sardegna</i>	37.95
Verdicchio dei Castelli di Jesi <i>Umbria</i>	37.95
Pinot Grigio <i>Veneto</i>	41.95
Gavi dei Gavi La Scolca 2022 <i>Piemonte</i>	67.95

Rose Wine

Bardolino Chiaretto <i>veneto</i>	35.95
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House Wine

Montepulciano D'Abruzzo Red or White by the glass (250ml) 9.95 Bottle 26.95

Sparkling Wines

Prosecco di Conegliano <i>Veneto</i>	44.95
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Champagne

Moet et Chandon (brut) <i>France</i>	77.95
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DRAUGHT BEERS : Peroni Nastro Azzurro Pint 8.75 half Pint 6.75 Pale Ale 8.75
Peroni Nastro Azzurro Bottle 6.95 Non -Alcoholic Beer 6.95

COCKTAILS: Bloody Mary 12.95 Martini Gin or Vodka 12.95 Negroni 12.95 Manhattan 12.95

SPIRITS - APERITIFS - LIQUEURS AVAILABLE FROM 7.95 mixer 1.95

MINERAL WATER still or sparkling half litre 4.95 litre 6.95

SOFT DRINKS 33cl 4.95

COFFEE - TEA - HOT CHOCOLATE 4.75 LIQUEURS COFFE 12.95 (liqueurs of your choice)

Red Wines

	bottle
Valpolicella Classico <i>Veneto</i>	35.95
Bardolino Classico <i>Veneto</i>	35.95
Aziano Chianti Classico <i>Toscana</i>	41.95
Chianti Ruffino <i>Toscana</i>	37.95
Cannonau di Sardegna Riserva <i>Sardegna</i>	43.95
Barolo Persona <i>Piemonte</i>	62.95
Barbera d'Asti <i>Piemonte</i>	47.95
Amarone della Valpolicella <i>Piemonte</i>	67.95



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www.trattoriaverdi.co.uk

Antipasti – starters

Insalata Caprese (v) <i>Buffalo mozzarella, tomatoes & oregano</i>	11.75
Insalata Tre colori (v) <i>Avocado, mozzarella and tomatoes</i>	11.95
Bruschetta di Pomodoro (V) <i>With Chopped tomatoes, olive oil and herbs</i>	10.95
Tonno e Fagioli <i>Tuna-fish, beans and onions</i>	13.95
Coppa di Gamberetti <i>Prawn cocktail</i>	12.95
Salmone Affumicato Scozzese <i>Scotch smoked salmon</i>	15.95
Prosciutto di Parma e Melone <i>Parma ham and melon</i>	15.95
Antipasto Misto <i>Selection of Italian salami, fish and pickles</i>	19.95
Half-Shell Mussels <i>With garlic and butter</i>	12.95
Seafood Salad <i>Marinated with chef's special sauce</i>	12.95
White Bait <i>Battered crispy hot</i>	11.95
Bread and butter Garlic Bread	6.25 7.25

Zuppe – soups

Minestrone della Casa (v) <i>Italian vegetable soup</i>	8.45
Zuppa di Pomodoro (v) <i>Cream of tomato</i>	9.45

Uova – egg dishes

Scrambled Eggs With Smoked Salmon	16.95
Cheese or Mushrooms Omelette <i>all served with chips</i>	15.95
Smoked Salmon Omelette <i>served with Chips</i>	16.95

Pasta

Spaghetti

Spaghetti Napoli (v) <i>Tomato sauce and basil</i>	12.95
Spaghetti alla Bolognese <i>Meat sauce with tomato and a touch of wine</i>	15.95
Spaghetti alla Carbonara <i>Bacon, egg yoke, parsley and cream</i>	15.95
Spaghetti Aglio, Olio e Peperoncino (v) <i>Virgin olive oil, garlic and chilli</i>	15.95
Spaghetti al Tonno <i>Tomato, tuna, garlic and a touch of chilli</i>	17.95
Spaghetti alle Vongole <i>Clams, tomato sauce, garlic and chilli</i>	17.95
Spaghetti con Meat Balls <i>Chef's speciality</i>	17.95

Fettuccine

Fettuccine all'Alfredo (v) <i>Cream and parmesan cheese</i>	15.45
Fettuccine al Salmone <i>Smoked salmon, cream sauce</i>	16.95
Fettuccine al Pesto (v) <i>with pesto sauce</i>	16.95

Penne

Penne all'Arrabbiata (v) <i>Tomato sauce and chilli</i>	16.95
Penne all'Amatriciana <i>Onions, bacon, tomato sauce, chilli</i>	16.95

Tortelloni

Tortelloni all'Alfredo (v) <i>Pasta filled with ricotta and spinach, cream sauce & parmesan</i>	17.95
Tortelloni al Sugo (v) <i>Pasta filled with ricotta & spinach served with tomato sauce</i>	17.95
Tortelloni al Burro e Salvia (v) <i>Pasta filled with ricotta & spinach served with butter and sage</i>	17.95

Lasagna Tradizionale

<i>Meat lasagna with white sauce & parmesan</i>	17.95
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Pizza

Margherita (v) <i>Tomato, mozzarella and oregano</i>	12.95
Napoli (v) <i>Tomato, mozzarella, olives, capers</i>	13.95
Verdi <i>Mozzarella, mushrooms, ham and chopped tomatoes</i>	17.95
Marinara <i>Tomato, Prawns, calamari, and tuna</i>	18.95
Capricciosa <i>Tomato, mozzarella, ham, and egg</i>	16.45
Messicana <i>Tomato, mozzarella, salami, chilli and green peppers</i>	16.45
Beefeater <i>Tomato, mozzarella, beef, onions and mushrooms</i>	16.45
Vegetariana (v) <i>Tomato, mozzarella and mixed roasted vegetables</i>	16.45
Rucola e Prosciutto Crudo <i>Tomato, mozzarella, parma ham, rocket & olives</i>	18.45

Pollo – chicken dishes

Pollo alla Cacciatora <i>Breast of chicken, tomato sauce, onions and peppers</i>	16.95
Pollo alla Milanese <i>Breaded breast of chicken pan fried</i>	17.95
Pollo ai Funghi <i>Breast of chicken in white wine, mushrooms & cream sauce</i>	16.95
Pollo Kiev <i>Breast of chicken stuffed with garlic butter & parsley</i>	18.95

all our Chicken are Freerange

alla Griglia – charcoal grill

Bistecca alla Griglia o con Salsa al Pepe <i>Sirloin steak plain grilled or with pepper sauce</i>	28.95
Bistecca alla Pizzaiola <i>Sirloin steak with piquant tomato & garlic sauce</i>	28.95
Filetto di Manzo alla Griglia <i>Plain grilled fillet steak</i>	29.45
Grilled Lamb Cuttlets <i>Plain grilled lamb cuttlets</i>	24.95
Pollo alla Griglia <i>Plain grilled chicken breast</i>	16.95

Vitello – veal dishes

Veal Meat Balls with Spaghetti <i>Meat ball with herbs served with spaghetti</i>	19.95
Scaloppa di Vitello alla Milanese <i>Dutch Veal escalope, fried in breadcrumbs</i>	26.95
Saltimbocca alla Romana <i>Dutch veal topped with parma ham & sage</i>	28.95

Pesce – fish dishes

Orata alla Griglia <i>Seabream grilled or dill sauce</i>	23.45
Merluzzo alla Portoghese <i>Cod with onions, white wine and tomato sauce</i>	21.45
Trancio di Salmone alla Griglia <i>Grilled salmon steak or white wine sauce</i>	21.45
Calamari Fritti <i>Deep fried squid</i>	23.45

Insalate e Legumi salads and vegetables

Insalata Mista (v) <i>Mixed salad</i>	11.45
Insalata Tricolore (v) <i>Large salad, avocado, mozzarella and tomato</i>	17.45
Insalata di Tonno <i>Large tuna salad</i>	17.45
Insalata di Gamberetti <i>Prawns salad</i>	17.45
Insalata di Pomodori e Cipolla (v) <i>Fresh tomatoes and onion rings</i>	11.45
Mushrooms	6.95
Spinach	7.45
Potatoes	5.95

Dolci – desserts

Ice Cream or Sorbet (two scoop)	9.95
Gelati Affogati <i>Ice cream drowned in coffee or liqueurs of your choice</i>	9.95
Desserts from the trolley <i>Mouth watering home dessert</i>	9.95
Selection of Italian, English and continental cheese with biscuits	14.95

We cannot guarantee that your meal is allergy free Please discuss with your waiter/ess

all Main Dishes are served with Veg. & Potatoes

VAT Included - service is NOT included