

Ristorante - Pizzeria

12am - 10pm



Welcome to La Verace!

At our restaurant, we take pride in bringing the authentic Italian flavors to your table.

All our food is made with fresh ingredients, sourced directly from Italy.

*Immerse yourself in the rich tapestry of traditional cuisines from various regions of Italy,
prepared just like our grandmas used to make.*

Each dish tells a story, a nostalgic journey back to my childhood.

Chef Federica

STARTER

MELANZANA DELLA NONNA £12.00

*Aubergine cooked in the oven, marinated with oil and basil,
served with tomato sauce and cheese cream*

LA CAPONATA CON BURRATA £13.00

*Mixed vegetable in tomato sauce with big burrata
and toasted nuts*

IL PANCOTTO £13.00

*Inspired by Nonna's tradition: mixed fresh seasonal vegetables
cooked with bread in a potato and vegetable stock*

SALMONE A MODO MIO £15.00

*Salmon & grapefruit
with homemade basil and orange mayo*

IL NOSTRO PIC NIC £18.00

*Wood oven-baked bread and taralli, served with Apulian olive oil,
aromatic butter, and Cantabrian anchovies*

IL GRAN TAGLIERE £20.00

*A selection of premium Italian cured meats accompanied by a variety
of Italian cheeses with homemade jams and honey from Puglia*

Food allergies and intolerances:

*Please ask a member of staff if you require information
on the ingredients in the food we serve.*

LA PASTA

The passion for handmade pasta comes from the tradition of chef Federica's grandmother

PICI CACIO E PEPE £13.00

Homemade Tuscan long pasta served with creamy cacio cheese and black pepper

TAGLIATELLE AL RAGU £13.00

Tagliatelle pasta cooked in a delicious Bolognese sauce, just like Grandma used to make, with lots of Parmesan on top!

RAVIOLI BAR £14.00

Homemade ravioli filled with ricotta cheese, served in a velvety cream of aromatic butter and sage.

PASSATELLI AL BRODO £18.00

A taste of Emilia Romagna! This traditional Italian dish features passatelli made with stale bread crumbs, Parmigiano Reggiano, eggs, and lemon zest, served in a rich meat stock simmered for 24 hours

TAGLIOLINO TARTARE £19.00

Lemon-scented tagliolino with red cherry tomatoes from Sorrento, topped with fresh prawns tartare.

TORTELLONE LOBSTER £22.00

Pasta filled with ricotta and lobster and cherry tomato sauce

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MAIN

TAGLIATA DI CARNE £20.00
*250g beef tagliata served on seasonal vegetable,
confit tomatoes and shaved grana cheese*

ORATA AL CARTOCCIO £25.00
*Fresh seabass cooked in oven with cappers, lemon,
fresh parsley and olives*

SIDES

ROASTED POTATOES £7.00

FRESH SALAD £7.00

SPINACH £7.00

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LA PIZZA

MARGHERITA TANTO BASILICO £14.00

*San Marzano tomato sauce, fiordilatte mozzarella,
Gioia del Colle burrata chesse and lots of fresh basil!*

PIZZA NDUJA £15.00

*San Marzano tomato sauce, fiordilatte mozzarella
and Spilinga nduja*

LA VEGETARIANA £15.00

*Butternut squash cream, mixed mushrooms,
fresh basil and parmesan cream*

LA 4 FORMAGGI £16

*Gorgonzola cheese, fiordilatte mozzarella,
emmental cheese and fontina cheese*

LA PATATOSA £14.00

Mashed potatoes, fiordilatte mozzarella and rosemary

PIZZA FRITTA £15.00

*Fried calzone pizza with San Marzano tomato sauce,
anchovies and garlic*

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DESSERT

Ask to a member of staff for the desserts of the day! £8.00

TIRAMISU £8.00

COFFEES

ESPRESSO	£3.00	CAPPUCCINO	£3.00
DECAF ESPRESSO	£3.00	AMERICANO	£3.00
LATTE	£4.00		

TEA

ENGLISH BLACK TEA	£3.00
PEPPERMINT	£3.00

SOFT DRINKS

STILL/SPARKLING WATER	£4.00
COKE/DIET COKE	£4.00
FANTA	£4.50
FRUIT JUICE	£4.00
<i>(orange, pineapple, cranberry or apple)</i>	

DRAFT BEER

MENABREA *half pint/pint* £4.00/£8.00

WINES

	<i>Glass 175ml</i>	<i>Bottle 750ml</i>
<i>Sparkling:</i>		
PROSECCO SUPERIORE	£8.00	£36.00
FRANCIACORTA		£86.00
<i>Rosè:</i>		
PIENO SUD DI PUGLIA	£9.00	£36.00
<i>Red:</i>		
SANGIOVESE	£9.00	£34.00
PRIMITIVO	£9.00	£39.00
MONTEPULCIANO D'ABRUZZO	£9.00	£39.00
MORELLINO DI SCANSANO		£54.00
VALPOLICELLA SUPERIORE		£59.00
VALPOLICELLA DOC RIPASSO		£62.00
CHIANTI PEPPOLI ANTINORI		£66.00
TIGNANELLO		£270.00
<i>White:</i>		
TREBBIANO		£34.00
CHARDONNAY	£9.00	£36.00
PINOT GRIGIO	£9.00	£52.00
GEWÜRZTRAMINER	£9.00	£48.00
GAVI DI GAVI		£58.00

COCKTAILS

APEROL/CAMPARI SPRITZ	£10.00
<i>Aperol or Campari, prosecco and splash of soda water</i>	
GIN TONIC	£10.00
<i>Gin and tonic water</i>	
NEGRONI	£10.00
<i>Gin, campari and red vermouth</i>	