



Verace dal 1980

MENÙ



Appetizers

Tasting of cold cuts and cheeses	13
Ferrarini Raw ham, Duck speck, Ferrarini cooked ham with truffle, wild boar salami pecorino with truffle, pecorino with chilli and small truffle peach with	
Gragnano pasta omelette (2pcs)	6
Bucatini, Ferrarini cooked ham, peas, provola and béchamel	
Montanarine	7
Fried dough accompanied by: San Marzano and buffalo mozzarella Meatballs with Neapolitan sauce and Parmigiano Reggiano	
Scottona beef tartare	14
Scottona tartare with crumble of dried porcini mushrooms and berries	



Hamburger and Grill

Spaccanapoli	13
Chicken milanese, lettuce, provola di Agerola and aubergines	
Boscaiolo	14
Scottona beef burger from the “Lenzi” butcher shop, lettuce, onion rings, duck speck, artisan mayo with champignon mushrooms	
BOSS	13
Beef burger from the "Lenzi" butcher's shop, fried egg, fried onion, homemade mayo and gherkin	
Verace "best seller"	13
Beef burger from the "Lenzi" butcher's shop, with Campania buffalo mozzarella, fried aubergines, fresh rocket, homemade nduja mayo	
Brunch burger	13
Beef burger from the "Lenzi" butcher's shop, with UK cheddar, “Grigio del Casentino” bacon, poached egg fresh baby spinach, homemade mayo	
Italiano	13
Beef burger from the "Lenzi" butcher's shop, with grilled zucchini smoked provola from Agerola, semi-dried tomatoes, toasted pine nuts and homemade basil mayo	
Dandy	12,5
Grilled Chicken Burger with Gentle Lettuce, Honey Glazed Paprika Carrots, Roasted Almonds, and Artisan Mustard Mayo	
Michelangelo	14
Beef burger from the "Lenzi" butcher's shop, with fresh baby spinach, truffle pecorino, fried egg, Piacentina bacon, truffle and its mayo	
Arcimboldo	12
Aubergine burger with dried tomato blade, lamb's lettuce, Agerola smoked provola, zucchini chips and lemon mayo	
Scottona Beef Steak	€ 4,8 h

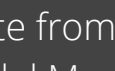


Side Dishes

Patate fritte accompagnate dalla nostra salsa “Elle”	5,5
Verdure grigliate	5
Insalata verde	4
Insalata mista	5



Pizze

Salsiccia e Friarielli	12
Provola cheese, sautéed turnip greens, Tuscan black pig sausage, extra virgin olive oil	
Margherita	7
San Marzano tomato, Agerola mozzarella, basil, extra virgin olive oil	
Bufala	9
San Marzano tomato, D.O.P buffalo mozzarella,basil and extra virgin olive oil	
Luna Rossa	11
San Marzano tomato, D.O.P. Campania buffalo mozzarella,red cherry tomatoes, Spilinga 'nduja, D.O.P. at the end of cooking, basil and extra virgin olive oil	
N° 45	16
Walnut cream, mozzarella cheese, beef tartare from Lenzi butcher's shop, black truffle, wafer pecorino romano cheese, E.V.O. oil	
Nonna Anna	14
Parmigiano Reggiano cream, aubergine chips, provola cheese from Agerola San Marzano sauce, grated Parmesan cheese	
Vegetariana	13
Rocket pesto, mozzarella from Agerola, grilled aubergines, grilled zucchini, roasted peppers, semi-dry cherry tomatoes, Cilento cacioricotta cheese, basil and extra virgin olive oil	
Margherita D.O.P	12
San Marzano tomatoes, Piennolo tomatoes from Vesuvius, Campania buffalo mozzarella D.O.P. at the end of cooking, basil and extra virgin olive oil	
Dolcevita	13
Vesuvius yellow tomato puree, Cetara anchovies, caper fruit, Pantelleria oregano Gioia del Colle burrata cheese, basil and extra virgin olive oil	
Terramia	13
Vesuvius yellow tomato puree, Agerola smoked provola cheese, crumbled Tuscan pork sausage, pecorino flakes seasoned in tobacco leaf, basil and extra virgin olive oil	
Monaco di Agerola 	13
Rocket pesto, fior di latte from Agerola, confit cherry tomatoes, Parma ham aged 18 months, del Monaco D.O.P.provolone cheese, basil and e.v.o oil	
Dolcelatte	12
Parmigiano Reggiano cream, DOP buffalo mozzarella, provola cheese from Agerola buffalo blue cheese, pecorino wafer, basil, EVO oil	
Divina	13
Bronte pistachio pesto, Agerola mozzarella, bacon, smoked burrata, chopped pistachios, basil and extra virgin olive oil	
Sciuè sciuè	14
San Marzano tomato sauce, spicy Calabrian pork neck, Taggiasca olives, at the end of cooking D.O.P mozzarella, Tropea onion and extra virgin olive oil	
Dante	14
Cofaccino, buffalo stracciatella, raw Iberian pork, "Savini" black truffle	
Cappuccetto Rosso	14
fior di latte from Agerola, black pig sausage, sautéed mushrooms and Savini black truffle, extra virgin olive oi	
Vintage	13
San Marzano tomato, basil, fior di latte from Agerola, Ferrarini cooked ham, pioppini mushrooms, artichoke heart, Taggiasca olive powder, EVO oil	



Dessert

Salted caramel cheesecake and popcorn	7
Creamy berries with white chocolate flakes and soft chocolate	7
Tyramisphere	8

Drinks

Water 0,75 cl.	2
Coca Cola, Coca Cola Zero, Fanta	3,5
Coca Cola On draft 0,20 cl.	3,5
Coca Cola On draft 0,40 cl.	4,5
Jug Coca Cola 1L	9,5
Moretti cold filtered	4
"HBT HELLES" blonde 0,20 cl.	4
"HBT HELLES" blonde 0,40 cl.	5
"HBT DUNKLE" red 0,20 cl.	4,5
"HBT DUNKLE" red 0,40 cl.	5,5
"HBT WEISS" blonde unfiltered 0,30 cl.	4,5
"HBT WEISS" blonde unfiltered 0,50 cl.	6
Jug "HBT HELLES" blonde 1l	10
Jug "HBT DUNKLE" red 1l	11
CAFFE'	2
COVER CHARGE	2



“Gourmet nell’anima”

FOOD ALLERGENS

ENGLISH & SPANISH



MILK

LECHE



TREE NUTS

TRAZAS



CELERY

APIO



FISH

PESCADO



CRUSTACEAN

CRUSTACEOS



MUSTARD

MOSTAZA



SOY

SOJA



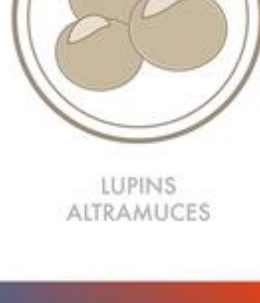
SULFITES

SULFITOS



EGG

HUEVO



LUPINS

ALTRAMUCES



SHELLFISH

MOLUSCOS



SESAME

SESAMO



PEANUTS

CACAHUETES



GLUTEN

GLUTEN