

Vero Vero

• RISTORANTE ITALIANO •

Arrosto Menu

	<i>g / €</i>
Stewed lamb leg with sun-dried tomatoes, Taggiasca olives and anchovy sauce	500/115 / 675
Turkey leg with smoked potato puree and cherry tomatoes	565/200 / 485
Calf tongue with porcini mushrooms and delicate vegetables	300 / 435
Ossobuco in meat sauce with broccoli	350 / 320
Baked quail with stewed in red wine pear	210/150 / 315
Baked dorade with vegetables	1 pc/200 / 360
Black cavatelli with rockfish	380 / 358
Baked Quattro formaggi cauliflower	350 / 245
Arrosto vegetables	350 / 135

Our Sommelier recommends

		<i>150 ml</i>	<i>750 ml</i>
"Bianco Secco" Veneto IGT 2016	<i>Giuseppe Quintarelli</i>	374	1870
"Passo Delle Mule" Sicilia IGT Nero d`Avola 2015	<i>Duca di Salaparuta</i>	262	1310
Barbera d`Asti DOC "Ca di Pian" 2013	<i>La Spinetta</i>	327	1632
Piastraia Bolgheri Superiore DOC Cabernet Sauvignon/Merlot/Syrah/Sangiovese 2013	<i>Michele Satta</i>	466	2330

Dear guests! If you have an allergy to any product, please inform our waiter about it!