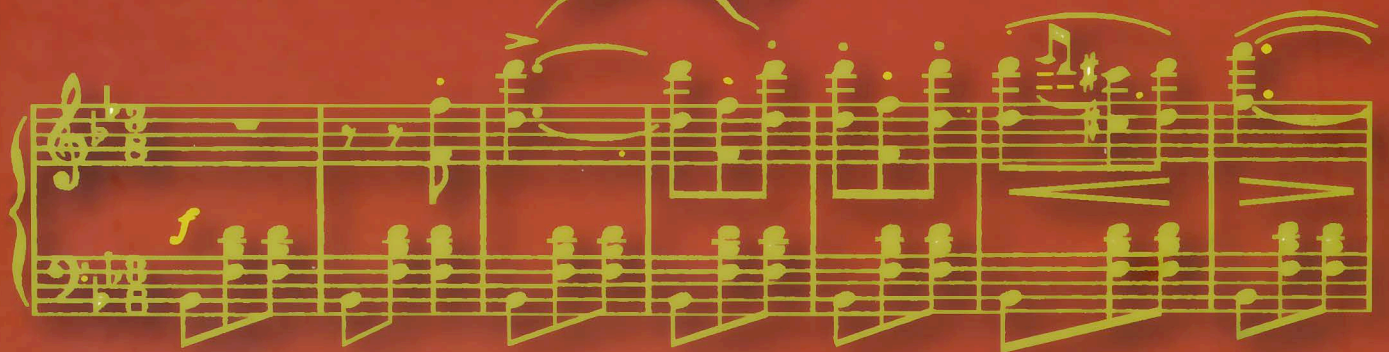




Trattoria
Verdi
dal 1960



110 Southampton Row
London WC1B 4BL
Tel:020 7405 8001
www.trattoriaverdi.co.uk

Antipasti - starters

Insalata Caprese (v) <i>Buffalo mozzarella, tomatoes & oregano</i>	7.75
Insalata Trecolori (v) <i>Avocado, mozzarella and tomatoes</i>	7.95
Bruschetta di Pomodoro (V) <i>With Chopped tomatoes, olive oil and herbs</i>	6.95
Tonno e Fagioli <i>Tuna-fish, beans and onions</i>	9.95
Coppa di Gamberetti <i>Prawn cocktail</i>	8.95
Salmone Affumicato Scozzese <i>Scotch smoked salmon</i>	10.95
Prosciutto di Parma e Melone <i>Parma ham and melon</i>	10.95
Antipasto Misto <i>Selection of italian salami, fish and pickles</i>	13.95
Half-Shell Mussels <i>With garlic and butter</i>	8.45
Seafood Salad <i>Marinated with chef's special sauce</i>	8.45
White Bait <i>Battered crispy hot</i>	7.45
Bread and butter Garlic Bread	2.95 3.95
<h2>Zuppe - soups</h2>	
Minestrone della Casa (v) <i>Italian vegetable soup</i>	4.95
Zuppa di Pomodoro (v) <i>Cream of tomato</i>	5.95
<h2>Uova - egg dishes</h2>	
Scrambled Eggs With Smoked Salmon	12.95
Cheese or Mushrooms Omelette <i>all served with chips</i>	11.95
Smoked Salmon Omelette <i>served with Chips</i>	12.95

Pasta

Spaghetti

Spaghetti Napoli (v) <i>Tomato sauce and basil</i>	9.45
Spaghetti alla Bolognese <i>Meat sauce with tomato and a touch of wine</i>	10.45
Spaghetti alla Carbonara <i>Bacon, egg yoke, parsley and cream</i>	11.45
Spaghetti Aglio, Olio e Peperoncino (v) <i>Virgin olive oil, garlic and chilli</i>	11.45
Spaghetti al Tonno <i>Tomato, tuna, garlic and a touch of chilli</i>	13.95
Spaghetti alle Vongole <i>Clams, tomato sauce, garlic and chilli</i>	13.95
Spaghetti con Meat Balls <i>Chef's speciality</i>	13.95

Fettuccine

Fettuccine all'Alfredo (v) <i>Cream and parmesan cheese</i>	11.45
Fettuccine al Salmone <i>Smoked salmon, cream sauce</i>	12.95
Fettuccine al Pesto (v) <i>with pesto sauce</i>	12.95

Penne

Penne all'Arrabbiata (v) <i>Tomato sauce and chilli</i>	12.45
Penne all'Amatriciana <i>Onions, bacon, tomato sauce</i>	12.95

Tortelloni

Tortelloni all'Alfredo (v) <i>Pasta filled with ricotta and spinach, cream sauce & parmesan</i>	13.45
Tortelloni al Sugo (v) <i>Pasta filled with ricotta & spinach served with tomato sauce</i>	13.45
Tortelloni al Burro e Salvia (v) <i>Pasta filled with ricotta & spinach served with butter and sage</i>	13.45

Lasagna Tradizionale

<i>Meat lasagna with white sauce & parmesan</i>	13.45
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if you suffer from food allergies or intolerance please let your server know upon placing your order

all Main D

Pizza

Margherita (v) <i>Tomato, mozzarella and oregano</i>	9.45
Napoli (v) <i>Tomato, mozzarella, olives,, capers</i>	9.95
Verdi <i>Mozzarella, mushrooms, ham and chopped tomatoes</i>	12.45
Marinara <i>Tomato, Prawns, calamari, and tuna</i>	14.95
Capricciosa <i>Tomato, mozzarella, ham, and egg</i>	12.45
Messicana <i>Tomato, mozzarella, salami, chilli and green peppers</i>	12.45
Beefeater <i>Tomato, mozzarella, beef, onions and mushrooms</i>	12.45
Vegetariana (v) <i>Tomato, mozzarella and mixed roasted vegetables</i>	12.45
Rucola e Prosciutto Crudo <i>Tomato, mozzarella, parma ham, rocket & olives</i>	14.45

Pollo - chicken dishes

Pollo alla Cacciatora <i>Breast of chicken, tomato sauce, onions and peppers</i>	11.95
Pollo alla Milanese <i>Breaded breast of chicken pan fried</i>	13.95
Pollo ai Funghi <i>Breast of chicken in white wine, mushrooms & cream sauce</i>	12.95
Pollo Kiev <i>Breast of chicken stuffed with garlic butter & parsley</i>	13.95
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>	21.95
Bistecca alla Pizzaiola <i>Sirloin steak with piquant tomato & garlic sauce</i>	22.95
Filetto di Manzo alla Griglia <i>Plain grilled fillet steak</i>	23.45
Grilled Lamb Cuttlets <i>Plain grilled lamb cuttlets</i>	19.95
Pollo alla Griglia <i>Plain grilled chicken breast</i>	11.95

Vitello - veal dishes

Veal Meat Balls with Spaghetti <i>Meat ball with herbs served with spaghetti</i>	11.95
Scaloppa di Vitello alla Milanese <i>Ducth Veal escalope, fried in breadcrumbs</i>	19.95
Saltimbocca alla Romana <i>Ducth veal topped with parma ham & sage</i>	22.95

Pesce - fish dishes

Orata alla Griglia <i>Seabream grilled or dill sauce</i>	16.95
Merluzzo alla Portoguese <i>Cod with onions, white wine and tomato sauce</i>	14.95
Trancio di Salmone alla Griglia <i>Grilled salmon steak or white wine sauce</i>	14.95
Calamari Fritti <i>Deep fried squid</i>	16.95

Insalate e Legumi salads and vegetables

Insalata Mista (v) <i>Mixed salad</i>	7.45
Insalata Tricolore (v) <i>Large salad ,avocado, mozzarella and tomato</i>	13.45
Insalata di Tonno <i>Large tuna salad</i>	13.45
Insalata di Gamberetti <i>Large prawns salad</i>	13.45
Insalata di Pomodori e Cipolla (v) <i>Fresh tomatoes and onion rings</i>	7.45
Mushrooms	3.95
Spinach	4.45
Potatoes	2.95

Dolci - desserts

Ice Cream or Sorbet (two scoop)	7.45
Gelati Affogati <i>Ice cream drowned in coffee or liqueurs of your choice</i>	7.45
Desserts from the trolley <i>Mouth watering home dessert</i>	7.45
Selection of Italian, English and continental cheese with biscuits	9.95

White Wines

	1/2 bottle	bottle
Soave Classico <i>Veneto</i>	19.45	25.95
Orvieto Classico Secco <i>Umbria</i>		27.95
Frascati Superiore <i>Lazio</i>	20.45	27.95
Vermentino di Sardegna <i>Sardegna</i>		27.95
Verdicchio dei Castelli di Jesi <i>Umbria</i>		27.95
Pinot Grigio <i>Veneto</i>	21.45	31.95
Gavi de Gavi <i>Piemonte</i>		45.95

Red Wines

	1/2 bottle	bottle
Valpolicella Classico <i>Veneto</i>	19.45	25.95
Bardolino Classico <i>Veneto</i>		25.95
Aziano Chianti Classico <i>Toscana</i>	21.45	31.95
Chianti Ruffino <i>Toscana</i>	20.45	27.95
Cannonau di Sardegna Riserva <i>Sardegna</i>		33.95
Barolo Persona <i>Piemonte</i>	28.45	45.95
Barbera d'Asti <i>Piemonte</i>		35.95
Amarone della Valpolicella <i>Piemonte</i>		45.95

Rose Wine

Bardolino Chiaretto <i>veneto</i>	25.95
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House Wine

Montepulciano D'Abruzzo Red or White by the glass (250ml) 7.45 Bottle 19.95

Spakling Wines

Prosecco di Conegliano <i>Veneto</i>	32.95
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Champagne

Moet et Chandon (brut) <i>France</i>	59.95
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DRAUGHT BEERS : Peroni Nastro Azzurro Pint 6.45 half Pint 4.45 Samuel Smith's Pale Ale 4.95
Peroni Nastro Azzurro Bottle 4.95 Non -Alcoholic Beer 4.95

COCKTAILS: Bloody Mary 8.45 Martini Gin or Vodka 8.45 Negroni 8.45 Manhattan 8.45

SPIRITS - APERITIFS - LIQUEURS AVAILABLE FROM 5.60 mixer 1.25

MINERAL WATER still or spakling half litre 3.75 litre 5.75

COFFEE - TEA - HOT CHOCOLATE 3.45 LIQUEURS COFFE 8.95 (liqueurs of your choice)