



# THE VERANDA *at* WIMBLEDON

Two-Course Fixed Menu £30

## ANTIPASTI

### BUILD YOUR OWN BRUSCHETTA

Pick your favourite toppings and enjoy this classic Italian starter

### INSALATA DI MOZZARELLA

Buffalo mozzarella with fresh beef tomato, baby plum tomatoes, basil leaves and aged balsamic

### INSALATA DI RUCOLA

Rocket salad with shaved Parmesan

### VERDURE GRIGLIATE

Grilled vegetable salad with garlic dressing

### MELONE AGRODOLCE CON GORGONZOLA FRESCO E CON NOCI

Sweet and sour melons with fresh gorgonzola and candied walnuts

### PIATTO DI PROSCIUTTO E SALAME NAPOLI

Long-cured Parma ham and salami

### INSALATA DI FINOCCHIO, ARANCIA, CRESCIONE CON VINAIGRETTE AL TIMO E POLLO AFFUMICATO

Smoked chicken, fennel, orange and watercress salad with thyme vinaigrette

### SALMONE SEVERN E WYE MEZZO COTTO INSALATA DI BARBABIETOLE CON ACETO BALSAMICO BIANCO

Severn and Wye salmon mezzo cotto, beetroot salad and white balsamic dressing

### PANE E OLIVE ITALIANE

Focaccia and ciabatta bread, roast garlic loaf and mixed olives

## SECONDI CARNE E PESCE

### FILETTI DI MERLUZZO CON RISOTTO AL TREVISANO E PARMIGIANO

Cod fillet with Trevisano risotto and shaved Parmesan

### INVOLTINI DI POLLO CON CARCIOFI CON ORECCHIETTE E FAGIOLINI, SALSA DI VINO BIANCO

Rolled Norfolk chicken filled with artichokes, orecchiette  
and green beans with a white wine sauce

All our fish & seafood is sustainably sourced, as part of our pledge to the Sustainable Fish Cities Campaign.

Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available.

## PIZZA

### TOSCANA

Smoked pancetta, mozzarella and chilli

### FUNGHI

Mushroom, tomato, mozzarella, porcini oil and thyme

### VIENNESE

Sausage, tomato, mozzarella and oregano

### MARGHERITA CON RUCOLA

Tomato, mozzarella, olive oil, basil and rocket leaves

## PASTA

GNOCCHI AL PARMIGIANO CON SPINACI, POMODORI SECCHI OLIVE E FETA  
Parmesan gnocchi with spinach, sun-dried tomato, olives and feta cheese

### BUCATINI ALLA CARBONARA

Bucatini with eggs, pancetta and Pecorino Romano

## DOLCI

PANNA COTTA ALLA VANIGLIA CON MORE SCIROPATE  
Vanilla panna cotta with poached blackberries  
£5.50

CROSTATA AL CIOCCOLATO E NOCCIOLA CON CARMELLO SALATO E MASCARPONE  
Milk chocolate and hazelnut tart with salted caramel and mascarpone mousse  
£5.50

FRAGOLE CON CREMA DI PANNA  
Strawberries and clotted cream  
£2.50

GELATI E SORBETTI  
A selection of ice creams and sorbets  
£5.50

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## CAFFÈ

### LAVAZZA COFFEE

Americano  
Cappuccino  
Caffè Latte  
Cioccolata  
£2.90

Espresso  
£2.20

Amaretto Espresso  
£4.70

Pot of Tea for One  
£3.30

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