

Verona

PANE

	Sml Lrg
Fire Bread (VGO)	8 14
Garlic Oil, Oregano, Garlic & Dill Dipping Sauce.	
Garlic Bread (v)	8 14
Confit Garlic, Rosemary, Extra Virgin Olive Oil.	
Garlic & Cheese Pizza`	22
Confit Garlic, Fior Di Latte, Parsley.	

SALUMI & FORMAGGIO

Brusscetta Di Buffalo (v)	8ea
Buffalo Mozzarella, Tomato, Basil, Pickle, EV00.	
Buffalo Mozzarella (v)	18
12 Year Balsamic & Extra Virgin Olive Oil.	
Salumi (GF,DF)	18
Prosciutto Di Parma, & Mild Salami. Sliced Daily.	
Whipped Riccota Cheese (GF,V)	21
Mild Chilli Honey, Hazelnuts, Thyme.	
Burrata (GF,V)	22
Grilled Peaches, Mint, Pickled Onion, 12 Year Balsamic.	

ANTIPASTI

Italian Olives (GF,DF,V,VG)	9
Italian Mixed Olives.	
Spanner Crab Cracker (2)(DF)	18
Crab Dressed in Burnt Leek Mayonnaise with Tomato, Dill, Lemon, & Pickled Zucchini on a Fried Pasta Cracker.	
Arancini Ai Funghi (3)(v)	19
Crumbed & Fried Rice Ball. Porcini Mushrooms, Three Cheeses & Black Pepper, Truffle Mayo.	
Calamari Fritti (DF)	19
Lightly Fried Baby Squid, Herbs, Lemon Herb Aioli.	
Beef Carpaccio (GF)	26
Thinly Sliced Raw Eye Fillet, Charred Onion, Mayonaise Verde, Grana Padano, Extra Virgin Olive Oil, Rocket.	

SALADS

Rocket & Pear Salad (GF,V)	16
Rocket, Pear, Grana Padano, Hazelnuts, Pickled Onion, Extra Virgin Olive Oil.	
Caprese Salad (GF,V)	19
Buffalo Mozzarella, Tomato, Basil, Extra Virgin Olive Oil.	
Warm Octopus Salad (GF,DF)	24
Tender Octopus, Roasted Potato, Black Olives, Rocket, Lemon Vinaigrette.	

PASTA & RISOTTO

Short Rib Ragù (GFO)	32
House-Made Tagliatelle, Beef Short Rib Ragù, Tomato, Red Wine, Pecorino Romano.	
Gnocchi Al Funghi (v)	29
House-Made Gnocchi, Porcini Mushroom, Garlic Cream, Sage, Pecorino Romano.	
Spanner Crab Spaghetti (GFO)	36
House-Made Spaghetti, Spanner Crab, Spicy Nduja Butter, Roasted Zucchini, Pickled Shallot, Dill.	
Salsicca E Cavolo Nero (GFO)	32
House-Made Rigatoni, Italian Sausage, Braised Black Kale, Cream, Garlic, Pinenuts, Truffle Pecorino.	
Mafalde Alla Rosa (GFO)	30
House-Made Baby Mafalde, Confit Cherry Tomato, Sauce Rosa, Crispy Pancetta, Stratiacella.	
Risotto Nero	34
Squid Ink Rissoto, Panroasted Prawns, Pickled Zucchini, Chives.	
Spaghetti Alla Cabonara (GFO)	29
House Made Spaghetti, Pancetta, Grana Padano, Pecorino Romano, Freshly Ground Pepper, Egg Yolk.	

*Please note,our carbonara is made just like
Nonna used to, without any cream, for a richer
and more delicious consistency.

VEGAN PASTA

Rigatoni Pomodoro (VG,GF)	28
House-Made Rigatoni, Tomato Sugo, Onion, Garlic, Spring Vegetables, Herbs.	
Aglione E Basil (VG,GF)	28
House-Made Spaghetti, Cherry Tomato, Chilli, Garlic, Olive Oil, Basil.	
Gluten-Free Pasta Available	+1.5

LUNCH SPECIAL

Available Midday-3pm Daily.

Your choice of any combination of
2 Pizzas or Pastas,
PLUS any 2 x beers, soft drink or
select small glasses of wine.

Included wines by the glass are:

RED

Bel Co. Pinot Noir
Colour Of Raven Cabernet Sauvignon
W.M.C. Shiraz

WHITE | SPARKLING | PINK

Masterpeace Pinot Grigio
Kopu Marlborough Sauvignon Blanc
Full Moon Chardonnay
NV Cora Prosecco
Heart & Soul Pink Moscato

59

PIZZA ROSSE

Margherita	24
Tomato San Marzano D.O.P, Fior Di Latte, Grana Padano, Basil, Extra Virgin Olive Oil.	
Diavola	27
Tomato San Marzano D.O.P, Mild Salami, Fior Di Latte, Basil, Chilli Oil, Chilli Flakes.	
Capricciosa	27
Tomato San Marzano D.O.P, Fior Di Latte, Ham, Mushroom, Black Olives, Artichokes, Parsley.	
Burrata	29
Italian Burrata, Tomato San Marzano D.O.P, Basil Pesto, Extra Virgin Olive Oil, Shaved Parmesan, Pistachio.	
Vegetariana	28
Tomato San Marzano D.O.P, Smoked Scamorza, Fire Roasted Vegetables. (Mushroom, Onion, Zucchini & Capsicum).	
Gamberi	29
Tomato San Marzano D.O.P, Zucchini, Lemon, Garlic & Chilli Marinated Prawns, Cherry Tomato, Spring Onions, Olives, Fetta Cheese.	

PIZZA BIANCHE & OTHERS

Magic Truffle	29
Confit Garlic & Truffle Base, Fior Di Latte, Mushroom, Rocket, Black Truffle, Prosciutto Di Parma, Shaved Parmesan.	
Abruzzese	28
Buffalo Mozzarella, Italian Sausage, Capsicum, Mint, Truffle Ricotta.	
Piccante	29
5-Hour Braised Pork, Spicy Nduja, Shaved Parmesan, Fior Di Latte, Smoked Scarmoza, Spring Onion.	
Regina	28
Buffalo Mozzarella, Pesto, Cherry Tomato, Goats Cheese, Basil.	
Salsiccia E Patate	29
Fior Di Latte, Italian Sausage, Potato, Rosemary, Smoked Scarmoza, Red Onion.	
Proscuitto & Rucola	28
Fior Di Latte, Rocket, Proscuitto, Extra Virgin Olive Oil.	

VEGAN PIZZA

Vegan Margherita(v)(vg)	24
San Marzano Tomato Base, Vegan Cheese, Basil.	
Vegan Capricciosa(v)(vg)	27
San Marzano Tomato Base, Artichoke, Black Olive, Mushroom, Vegan Cheese, Parsley.	

Gluten-Free Base Available +6.5

*Please note, we don't recommend our Gluten-Free (GF) base for sensitive coeliacs due to potential cross-contamination in our single pizza oven and preparation area.

BAMBINI

(12 years & Under)

Spaghetti Ragù	16
House-Made Spaghetti, Beef & Pork Ragù.	
Bambini Pizza	12
Fior Di Latte, Tomato Base.	
add Cotto Ham	4
add Mild Salami	4
add Italian Sausage	4
add Roasted Zucchini	2
add Mushroom	2

VERONA SET MENU

For groups of 8 or more, we offer a shared-style meal featuring all our favorites.

Please Note: Groups over 10 must choose one of our set menu options.

OPTION 1

Starters

Fire Bread, Mixed Olives, Arancini, Calamari Fritti, Rocket & Pear Salad.

Main Courses

Chefs Selection of Pizzas and your choice of 2 Pastas.

Dessert

Your choice of Brownie or Tiramisu, One (1) per person.

59 PER PERSON

OPTION 2

Starters

Fire Bread, Mixed Olives, Calamari Fritti, Prosciutto di Parma (24 months), Buffalo Mozzarella, Arancini, Rocket & Pear Salad, Warm Octopus Salad.

Main Courses

Chefs Selection of Pizzas and your choice of 2 Pastas.

Dessert

Your choice of Brownie or Tiramisu, One (1) per person.

79 PER PERSON

DESSERT

Classic Tiramisu	14
Mascarpone, Savoirdi Biscuit, Kai Coffee, Dark Chocolate.	
Cioccolato Brownie	14
Chocolate Brownie, Hazelnut Crumb, Chantilly Cream.	
Rosemary Creme Brulee	14
Rosemary Creme Brulee with Cantucci Biscotti	
Cannoli	8 ea
Pastry filled with Sweet Ricotta. Ask our team about today's flavour.	
Award Winning Maleny Food Co. Gourmet Gelato	12
2 Scoops of your choice of flavours, Whipped Cream, Maraschino Cherry, Savoirdi Biscuit. Ask our team what flavors we have on hand today.	