



At Verona Fresh Italian we see food as more than just ingredients on a plate. We believe it is a vessel that carries the energy of which it has been prepared.

Inspired by Verona, the Italian town where the timeless romance of Romeo and Juliet unfolds, we combine authentic Italian techniques with a modern twist.

We reflect this passion with soft pink hues,  
the color of love, woven throughout Verona.

Our philosophy is ingrained in the belief that the care and love we put into the preparation of every dish carries through to the table, and elevates every meal to be the perfect accompaniment to bring a positive energy to any gathering or celebration.

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## LUNCH SPECIAL

Available Midday-3pm Daily.

**Your choice of any Pizza or Pasta,  
PLUS any beer, soft drink or  
select small glass of wine.**

Included wines by the glass are:

### RED

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

### SPARKLING | WHITE | PINK

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

**33 per person**

Upgrade to a large glass of wine +3

## VERONA "FEED ME" MENU

Available for groups of four (4) or more

A generous selection of our favourite dishes,  
served family style and designed for sharing.

Let our kitchen take the reins while you relax,  
enjoy great company and even better food!

### What's Included:

Garlic Bread  
Whipped Ricotta  
Arancini & Calamari Fritti  
Rocket & Pear Salad  
The Choice of Two (2) Pastas  
Chef's Selection of Pizza

**45 per person**

### Optional Add Ons

#### Dessert Add-On

Desserts selected daily from our menu.

**+10 per person**

#### Premium Upgrade

Addition of Starters  
Burrata & Wagyu Bresaola  
Warm Beetroot Salad

**+15 per person**



## PANE

### Fire Bread(VGO)

8|14

Extra Virgin Olive Oil, Oregano, Garlic & Dill Dipping Sauce.

### Garlic Bread(v)

8|14

Confit Garlic, Rosemary, Garlic Oil.

### Olive Bread(v)

8|14

Olive Tapenade, Extra Virgin Olive Oil.

### Garlic & Cheese Pizza(v)

Confit Garlic Base, Fior Di Latte, Parsley.

22

## SALUMI & FORMAGGIO

### Bruschetta Di Pomodoro(v)

Whipped Ricotta, Marinated Cherry Tomatoes, Basil, Pickled Onion,  
Extra Virgin Olive Oil.

9ea

### Buffalo Mozzarella(v)

Red Capsicum Relish, Basil, 12 Year Aged Balsamic.

18

### Wagyu Bresaola(GF)

Cured Wagyu Beef, Rocket, Parmesan, Capers, Lemon Emulsion,  
Extra Virgin Olive Oil.

18

### Whipped Ricotta Cheese(GF,V)

Smooth Ricotta Cheese, Mild Chilli Honey, Toasted Hazelnuts, Fresh Thyme.

21

### Burrata(GF,V)

Roasted Roma Tomatoes, Tomato Pesto, Marinated Cherry Tomatoes, Basil.

22

## ANTIPASTI

### Warm Italian Olives(GF,DF,V,VG)

Italian Mixed Olives.

9

### Arancini Ai Funghi(3)(v)

Crumbed & Fried Rice Ball, Porcini Mushrooms,  
Three Cheeses, Black Pepper with Truffle Mayo.

19

### Calamari Fritti(DF)

Lightly Fried Baby Squid, Herbs, Lemon Herb Aioli.

19

### Gamberi Al Forno

Pan Roasted Queensland King Prawns, Brown Butter,  
Parsley, Lemon, Croutons.

20

### Beef Carpaccio(GF)

Thinly Sliced Raw Eye Fillet, Charred Onion,  
Mayonnaise Verde, Grana Padano, Extra Virgin Olive Oil, Rocket.

26

## PASTA & RISOTTO

### Short Rib Ragu<sup>(GFO)</sup>

House-Made Tagliatelle, Beef Short Rib,  
Tomato, Red Wine, Grana Padano, Basil.

**33**

### Gnocchi Al Funghi<sup>(V)</sup>

House-Made Gnocchi, Porcini Mushroom,  
Garlic Cream, Sage, Grana Padano.

**30**

### Gamberi Al Limone<sup>(GFO)</sup>

House-Made Spaghetti, Queensland King Prawns,  
Lemon Cream, Citrus & Herb Pangrattato.

**35**

### Conchiglie Verde<sup>(VGO)</sup>

House-Made Conchiglie,  
Sauce Verde (Garlic, Peas, Spinach, Pancetta & Pistachio)  
Roasted Roma Tomato, Lemon.

**32**

### Salsiccia Di Napoli<sup>(GFO)</sup>

House-Made Baby Mafalde, Italian Sausage,  
Napoli Sauce, Ndjua, Onion, Hot Honey,  
Garlic & Dill Straciatella.

**32**

### Pumpkin Risotto<sup>(GFO)</sup>

Creamy Pumpkin Risotto, Crispy Prosciutto,  
Pickled Onion, Whipped Ricotta,  
Zesty Nut Pangrattato.

**34**

### Spaghetti Alla Carbonara<sup>(GFO)</sup>

House-made Spaghetti.  
Made traditionally with Pancetta,  
Grana Padano, Pecorino Romano,  
Freshly Ground Pepper, Egg Yolk.

**30**

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

**Gluten-Free Penne Pasta Available +2**

## SALADS

### Rocket & Pear Salad<sup>(V)(GF)(VGO)</sup>

Rocket, Pear, Grana Padano, Hazelnuts,  
Pickled Onions, Extra Virgin Olive Oil.

**16**

### Warm Beetroot Salad<sup>(V)</sup>

Roasted Beetroot, Whipped Ricotta, Rocket,  
Herb & Nut Pangrattato, Tomato Pesto.

**19**

### Warm Octopus Salad<sup>(GF)</sup>

Tender Octopus, Roasted Potato, Black Olives,  
Cherry Tomatoes, Rocket, Lemon Vinaigrette.

**24**



## PIZZA ROSSE

### Margherita(v)

Tomato San Marzano D.O.P, Fior Di Latte,  
Grana Padano, Basil, Extra Virgin Olive Oil.

**24**

### Diavola

Tomato San Marzano D.O.P, Mild Salami,  
Fior Di Latte, Basil, Chilli Oil, Chilli Flakes.

**27**

### Capricciosa

Tomato San Marzano D.O.P, Fior Di Latte, Ham, Mushroom,  
Black Olives, Artichokes, Parsley.

**27**

### Calabrese

Tomato San Marzano D.O.P, Fior Di Latte  
Mild Salami, Capsicum, Black Olives.

**29**

### Orto(v)

Tomato San Marzano D.O.P, Mushroom,  
Onion, Zucchini, Capsicum & Rocket.

**28**

### Gamberi

Tomato San Marzano D.O.P, Zucchini, Lemon,  
Garlic & Chilli Marinated Prawns,  
Cherry Tomato, Spring Onions, Olives, Fetta Cheese.

**29**

## PIZZA BIANCHE & OTHERS

### Magic Truffle

Confit Garlic & Truffle Base, Fior Di Latte, Mushroom,  
Rocket, Black Truffle, Prosciutto Di Parma, Shaved Parmesan.

**27**

### Parisienne

Fior Di Latte, Gorgonzola,  
Pancetta, Parmesan Crisp, Goats Cheese.

**27**

### Piccante

5-Hour Braised Pork, Spicy Nduja, Shaved Parmesan,  
Fior Di Latte, Smoked Scamorza, Spring Onion.

**29**

### Sole A Verona(v)

Yellow Tomato Base, Fior Di Latte,  
Pesto, Cherry Tomato, Parmesan.

**28**

### Salsiccia E Patate

Fior Di Latte, Italian Sausage, Potato, Rosemary,  
Smoked Scarmoza, Red Onion.

**29**

### Prosciutto & Rucola

Fior Di Latte, Rocket, Prosciutto,  
Extra Virgin Olive Oil.

**28**

**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 Ragu

House-Made Spaghetti, Beef Short Rib Ragu, Parmesan.

**16**

### Bambini Pizza(v)

Fior Di Latte, Tomato Base.

**12**

add Cotto Ham **4**

add Mild Salami **4**

add Italian Sausage **4**

add Roasted Zucchini **2**

add Mushroom **2**

## VEGAN PASTA

### Rigatoni Pomodoro(VG,GF0)

House-Made Rigatoni, Tomato Sugo, Onion,  
Garlic, Spring Vegetables, Herbs.

**28**

### Aglione Basil(VG,GF0)

House-Made Spaghetti, Cherry Tomato, Chilli,  
Garlic, Extra Virgin Olive Oil, Basil.

**28**

## VEGAN PIZZA

### Vegan Margherita(v)(VG)

San Marzano Tomato Base, Vegan Cheese, Basil.

**24**

### Vegan Capricciosa(v)(VG)

San Marzano D.O.P. Tomato Base, Artichoke,  
Black Olive, Mushroom, Vegan Cheese, Parsley.

**27**

## DESSERT

### Classic Tiramisu

Mascarpone, Savoiardi Biscuit, Kai Coffee,  
Dark Chocolate.

**14**

### Torte Caprese(GF)

Warm Flourless Almond Cake,  
Armaretto Creme Anglaise,  
Whipped Orange Mascarpone Cream.

**14**

### Apple Crumble(VGO)

Oat & Nut Crumble, Apple Compote,  
Cream, Vanilla Gelato

**12**

### Cannoli

Pastry filled with Sweet Ricotta.  
Ask our team about today's flavour.

**8ea**

### Award Winning

Maleny Food Co. Gourmet Gelato  
Ask our team what flavour features today.

**1 Scoop - 8**

**2 Scoops - 12**



# INDEX

## Formaggio - Cheese

**Fior Di Latte** - A style of Mozzarella Cheese. Translated means flower of milk, Fior Di Latte is a mozzarella cheese made from the highest quality milk, perfect for melting on pizza.

**Smoked Scarmoza** - An Italian smoked cows milk cheese commonly made in the south of Italy.

**Gorgonzola** - A type of blue cheese, specifically an Italian blue cheese made from cow's milk.

**Stracciatella** - This is a fresh cheese made from stretched mozzarella curds and fresh cream. It is the creamy, stringy filling of burrata.

**Grana Padano** - A cheese originating from the Po Valley, in Northern Italy, Similar to Parmesan.

**Burrata** - Italian cow's milk cheese made from mozzarella and cream. The outer casing is solid mozzarella cheese, while the inside contains stracciatella and clotted cream, giving an unusual, soft texture. A specialty of the Puglia region of Southern Italy.

**Pecorino Romano** - A hard, salty Italian cheese made with sheep's milk. Today, it is still made according to the original recipe and is one of Italy's oldest cheeses.

**Buffalo Mozzarella** - A mozzarella made from the milk of the Italian Mediterranean buffalo. It is a dairy product traditionally manufactured in Campania, especially in the provinces of Caserta and Salerno.

## Salumi - Meat

**Nduja** - A spicy, spreadable pork sausage from the Calabria region of Italy.

**Salsiccia** - Italian style Pork and Fennel Sausage.

**Bresaola** - An air-dried, salted beef that originates from the Valtellina region of Lombardy, Italy

**Prosciutto Di Parma (24 months)** - An uncooked, unsmoked, dry cured pork leg ham that is cured for a minimum 24 months.

## Pasta Shapes

**Spaghetti** - A long, thin, solid, cylindrical pasta, and a staple for traditional Italian cuisine.

**Conchiglie** - Commonly known as "shell" or "seashell" pasta, is a type of pasta shaped like a seashell. It is popular for its ability to hold sauces and ingredients within its concave shape.

**Tagliatelle** - An egg pasta that has long, flat ribbons similar to fettuccine and are traditionally about 6mm wide.

**Rigatoni** - The word rigatoni comes from the Italian word rigato which means 'ridged' or 'lined', and is associated with the cuisine of southern and central Italy.

**Mafalde** - A flat, wide, ribbon-like noodle with wavy ridges that make them look a little like narrow strips of lasagna. They go best with light, delicate sauces that cling to their smooth sides.

**Gnocchi** - Soft pillows of pasta made with flour, potato, egg and salt.

## Terminology

**"D.O.P" (Denominazione d'Origine Protetta)** - In English this translated to Protected Designation of Origin. D.O.P is strict labeling of food products in Italy and other European countries to preserve and protect high quality, regionally produced foods, from less superior versions.

## Translations

**"Fritti"** - Fried. **"Piccante"** - Hot, Spicy. **"Gamberi"** - Prawn.

**"Pangrattato"** - Crispy Breadcrumbs. **"Rosse"** - Red. **"Bianche"** - White.